These Editor-Approved Vacuum Sealers Will Help You Prep and Preserve Food Like a Pro in 2023



Although you'd be set regardless of which machine you choose, the <u>Nesco version</u> won our top seal of approval thanks to how easy it is to use. Since vacuum sealers tend to be a new machine for many, it pays to have a version that's easy-to-use with various control options for more customization.

Testers found this machine to be the simplest to maneuver, since it comes with different power and preservation settings that help control the pressure and seal depending on what you're preserving. That means you can save delicate, finer foods like fruit with less suction to help preserve their whole shape. We specifically tested raspberries to compare each machine, and this was the only machine that could keep the shape of the raspberries intact, and keep them fresh.

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