

MEDIATE RELEASE

Contact: Edwin Lee

TITLE : Manager

Phone Number : 886932078127

SEALVAX INTRODUCES SEASON SEAL: A VERSATILE SOLUTION FOR HOME COOKS AT THE INSPIRED HOME SHOW, CHICAGO ILL. (March 2~4, 2025)—

Sealvax is proud to introduce Season Seal, a groundbreaking product designed to revolutionize food preservation and cooking for home chefs, at The Inspired Home Show 2025, held March 2-4 at McCormick Place in Chicago, Ill.

Season Seal is an innovative vacuum sealing system that allows users to marinate, store, and cook food in a single device, ensuring maximum freshness and flavor retention. Built with smart seal technology and heat-resistant materials, Season Seal can be used directly in sous vide cooking, making meal prep seamless and efficient. The product features:

Marinate-on-Demand: Quickly infuse flavors into proteins or vegetables.

Compact and Durable Design: Easy to store and use, with a sleek and lightweight construction.

Eco-Friendly Reusable Bags: BPA-free, dishwasher-safe, and environmentally conscious.

Temperature Control: Supports sous vide temperatures up to 210°F.

Multi-Purpose Use: Ideal for pantry storage, freezer, and cooking.

"We've designed Season Seal to cater to busy households and food enthusiasts who demand convenience and quality," said [Your Name], [Your Title]. "From marinating meats to vacuum-sealing leftovers, and even sous vide cooking, Season Seal is the only tool you'll need."

Booth No. : S3460

For further information, contact : Edwinlee@sealvax.com