

VACUUM PACKING

VACUUM PACKING CUTS DOWN ON FOOD SPOILAGE BY EXTENDING THE REFRIGERATED SHELF LIFE OF FOODS BY THREE TO FIVE TIMES!

OUT-OF-CHAMBER

- Out-of-chamber vacuum packing requires specific bag type (listed below)
- Not suited for use with liquids

IN-CHAMBER

- Suitable with wet or dry products
- Stainless steel chamber
- Easy removal of chamber components for thorough cleaning



40858



40833



40834



40831

Vacuum Pack Machines

- Extends the shelf life of foods and cuts down on waste due to spoilage
- Excellent for items like meats and cheese
- Vacuum packing opens the pores in foods, creating an excellent way to quickly marinate meats



ITEM #	MODEL	DIMENSIONS (W X D X H): IN (CM)	CHAMBER SIZE (W X D X H): IN (CM)	SEALING BAR LENGTH: IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
OUT-OF-CHAMBER VACUUM PACK MACHINE								
40858	Junior	14¾ x 11⅞ x 5⅞ (37.5 x 29.7 x 14.5)	—	12¾ (31)	120 AC	380	3.3	5-15P
IN-CHAMBER VACUUM PACK MACHINES								
40831	VP12	17⅞ x 21⅜ x 14⅜ (44.9 x 55.4 x 36.5)	14½ x 17 x 4 (36.8 x 43.2 x 10.2)	12" (30.5)	120 AC	500	8.5	5-15P
40833	VP16	19⅜ x 20⅜ x 15⅞ (49.2 x 52.9 x 38.9)	16⅜ x 16½ x 5 (42.7 x 41.9 x 12.7)	16" (40.6)	120 AC	900	13	5-20P
40834	VPP16	19⅜ x 20¾ x 18 (49.2 x 51.8 x 45.7)	16⅜ x 16½ x 5 (42.7 x 41.9 x 12.7)	16" (40.6)	120 AC	900	13	5-20P

ITEM #	SEAL BAR	NUMBER OF SEALING BARS	VACUUM BY TIME	VACUUM BY DESIRED PRESSURE	LIQUID SENSOR CONTROL	ADJUSTABLE SOFT-AIR SETTING	MAINTENANCE REMINDER	ADVANCED CONTROL SYSTEM	CUSTOMIZABLE PROGRAMS	PASSWORD-CONTROLLED ACCESS	USB CONNECTION FOR LABEL PRINTER	LABEL PRINTING	HACCP LOGGING	MARINATE FUNCTION
40831	12"	1	✓	—	—	—	✓	—	—	—	—	—	—	—
40833	Two 16"	2	✓	✓	✓	✓	✓	—	10	—	—	—	—	—
40834	Two 16"	2	—	✓	✓	✓	✓	✓	20	✓	✓	✓	✓	✓

Vacuum Pack Bags

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	TOTAL THICKNESS	MAX TEMP	CASE LOT
40812	Out-of-chamber	6 x 12 (15.2 x 30.5)	3.9 mil	158°F (70°C)	100
40813	Out-of-chamber	8 x 12 (20.3 x 30.5)	3.9 mil	158°F (70°C)	100
40814	Out-of-chamber	10 x 14 (25.4 x 35.6)	3.9 mil	158°F (70°C)	100
40815	In-chamber – regular	8 x 12 (20.3 x 30.5)	3.0 mil	158°F (70°C)	100
40816	In-chamber – regular	10 x 15 (25.4 x 38.1)	3.0 mil	158°F (70°C)	100
40817	In-chamber – regular	12 x 16 (30.5 x 40.6)	3.0 mil	158°F (70°C)	100
40818	In-chamber – regular	14 x 20 (35.5 x 45.7)	3.0 mil	158°F (70°C)	100
23850	In-chamber – "boil-in"	6 x 8 (15.2 x 20.3)	4.0 mil	212°F (100°C)	100
23852	In-chamber – "boil-in"	8 x 12 (20.3 x 30.4)	4.0 mil	212°F (100°C)	100
23854	In-chamber – "boil-in"*	12 x 16 (30.5 x 40.6)	4.0 mil	212°F (100°C)	100

PAIR IT WITH A SOUS VIDE IMMERSION CIRCULATOR

- Precise, repeatable results with no moisture loss
- Occupies minimal counter space
- See page 49

