

VACMASTER® VP112

The **VACMASTER® VP112** Chamber Machine takes traditional commercial technology and transforms it to fit the home. The VP112 has a sleek, low-profile design, making it easily manageable and countertop friendly. With commercial chamber technology, the home kitchen enthusiast or recreational chef can use the same technology that professionals have been using for years. The VP112 can vacuum package almost anything, including liquids. It's simple, fun and a must have for every kitchen!



FEATURES

- Stainless steel body
- 12" seal bar with double seal wire
- Easy-to-use digital control panel
- Easy-to-read pressure indicator
- Maintenance-free, 2 cylinder pump
- Transparent lid
- Vacuum pouch clip
- Accessory port for vacuum canisters



IDEAL FOR

- Vacuum packaging soups, stews, and marinades
- Keeping game meat and fish fresher, longer
- Storing meats and fish scent free
- Eliminating waste of bulk quantities of food
- Sous vide applications



The Professional Way to Prep, Cook, Package!

VACMASTER® VP112

Control Panel

Seal Time Buttons
Digital Time Display
Pressure Indicator
Seal Button
Start Button

Transparent Lid

Low-Profile Design

Fits under most counters

Accessory Port

On side of machine



DETAILS



Spacious Chamber

Chamber accepts pouches up to
12" W x 14" L in size.



12" Dual Wire Seal Bar

Two complete, leak-proof seals every time.



Easy-to-Use Control Panel

Digital control panel with easy-to-read
pressure indicator.

INCLUDES

- 40 Assorted Chamber Pouches
- Accessory Hose
- User's Guide

Specifications

Chamber Size: (W D H)	12" x 11" x 5"
Overall Dimensions: (W D H)	24" x 16" x 9"
Seal Bars:	12"
Pump:	2 Cylinder Piston
Cycle Time:	30-60 Seconds
Electrical Specifications:	110V, 60 Hz, 6 Amps
Weight:	53 lbs.

ACCESSORIES (not included)

- Chamber Pouches
Premium design for optimal vacuum packaging
- Storage Canisters
Available in two stackable sizes
- VacMaster® Bone Guard
Prevent punctures when vacuum packaging
- VacMaster® Multi-Ring Bag Stand
Holds and supports bags for easy filling

