

VACMASTER® VP112S

The new and improved **VACMASTER® VP112S** Chamber Machine takes traditional commercial technology and transforms it to fit the home. The VP112S 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 VP112S can vacuum package almost anything, including liquids. It's simple, fun and a must have for every kitchen!



FEATURES

- Brushed stainless steel body
- 12" seal bar with a 4mm wide positive seal
- Easy-to-use digital control panel
- Maintenance-free, 2 cylinder pump
- Transparent lid
- Vacuum pouch clip
- Redesigned heavy-duty chamber and lid
- Marinating cycle

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® VP112S

Control Panel

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

Redesigned Heavy Duty Chamber And Lid

Low-Profile Design

Fits under most counters



DETAILS



Spacious Chamber

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



12" Seal Bar

4mm wide positive leak proof seal every time.



Easy-to-Use Control Panel

Digital control panel with easy-to-read controls.

INCLUDES

- 40 Assorted Chamber Pouches
- 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:	46 lbs.

ACCESSORIES (not included)

- Chamber Pouches
Premium design for optimal vacuum packaging
- VacMaster® Bone Guard
Prevent punctures when vacuum packaging
- VacMaster® Multi-Ring Bag Stand
Holds and supports bags for easy filling

