

VACMASTER® VP120

The **VACMASTER® VP120** Chamber Machine combines conventional design with advanced commercial technology. This machine is designed for regular use and you'll find it a perfect fit at home in the kitchen or on the countertop of your local bistro or restaurant. It offers the added conveniences of an automatic push-button lid, a lighter weight and lower profile! The VP120 is reliable, maintenance free and easy to use. The VACMASTER® VP120 Chamber Machine is vacuum packaging at its best!



FEATURES

- Stainless steel body
- 11.5" seal bar with double seal wire
- Easy-to-use digital control panel
- Easy-to-read pressure indicator
- Maintenance-free, 2 cylinder piston pump
- Heavy duty, transparent lid
- Vacuum pouch clip

IDEAL FOR

- Vacuum packaging soups, stews, and marinades
- Keeping game meat and fish fresher, longer
- Eliminating waste of bulk quantities of food
- Sous vide applications
- Small businesses



The Professional Way to Prep, Cook, Package!

VACMASTER® VP120

Control Panel

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

Heavy Duty Transparent Lid



DETAILS



Spacious Chamber

Fits pouches up to 11.5" x 13" in size.



Pouch Clip

Convenient clip holds pouch in place for easy sealing.



Easy-to-Use Control Panel

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

INCLUDES

- 45 Assorted Chamber Pouches
- User's Guide

Specifications

Chamber Size: (W D H)	11.75" x 11.5" x 4"
Overall Dimensions: (W D H)	19.25" x 16.75" x 9.5"
Seal Bar Length:	11.5"
Pump:	2 Cylinder Piston
Cycle Time:	30-60 Seconds
Electrical Specifications:	110V, 60 Hz, 6 Amps
Weight:	58 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

