

VACMASTER® VP320

The **VACMASTER® VP320** Chamber Machine is our most conventional and reliable tabletop vacuum packaging machine. Designed to meet the demand of medium to high volume commercial and food service operations, this unit features a full 16" seal bar and a spacious stainless steel chamber — large enough to handle a 16" x 20" pouch. Seal bars are easy to remove, requiring no tools, which makes cleaning and maintenance simple and fast!



FEATURES

- Stainless steel body
- 16" seal bar with double seal wire
- Easy-to-use digital control panel
- Easy-to-read pressure indicator
- Heavy-duty, transparent lid
- 1.5 HP rotary oil pump



IDEAL FOR

- Small restaurants to medium processors
- Supermarkets
- Restaurants
- Laboratories



The Professional Way to Prep, Cook, Package!

VACMASTER® VP320



INCLUDES

- Assorted Chamber Pouches
- Filler Plates
- User's Guide

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



Specifications

Chamber Size: (W D H)	16.75" x 18" x 7"
Overall Dimensions: (W D H)	22.25" x 20" x 19"
Seal Bars:	16"
Pump:	1.5 HP Rotary Oil
Cycle Time:	20 - 40 Seconds
Electrical Specifications:	110V, 60Hz, 13 Amps
Weight:	185 lbs.