



THE VERSATILE VACUUM PACK MACHINE

- 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

CERTIFICATION(S)



40850

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

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	14 $\frac{3}{4}$ x 11 $\frac{1}{8}$ x 5 $\frac{1}{8}$ (37.5 x 29.7 x 14.5)	—	12 $\frac{3}{8}$ (31)	120 AC	380	3.3	5-15P
IN-CHAMBER VACUUM PACK MACHINES								
40850	Medio	15 $\frac{3}{8}$ x 20 $\frac{1}{2}$ x 14 $\frac{3}{8}$ (38.5 x 52 x 37)	10 $\frac{5}{8}$ x 15 $\frac{3}{4}$ x 6 $\frac{1}{8}$ (27 x 40 x 16)	9 $\frac{3}{8}$ (25)	120 AC	650	5	5-15P
40851	Grande	21 $\frac{1}{8}$ x 22 $\frac{3}{8}$ x 20 $\frac{1}{8}$ (54.5 x 58 x 51)	17 $\frac{1}{8}$ x 17 $\frac{1}{8}$ x 8 $\frac{1}{4}$ (43.5 x 43.5 x 21)	16 $\frac{1}{8}$ (41.5)	120 AC	1400	9	5-20P

TURN YOUR VACUUM PACK INTO A TOTAL SOUS VIDE SOLUTION WHEN PAIRED WITH VOLLRATH'S SOUS VIDE ON PAGE 20 AND INDUCTION RANGES ON PAGES 21 TO 26

Vacuum Pack Bags

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	TOTAL THICKNESS	MAXIMUM COOKING TEMP	CASE LOT
40812	Out-of-chamber	6 x 12 (15.2 x 30.5)	3.9 mil	158°F (70°C)	Pack of 100
40813	Out-of-chamber	8 x 12 (20.3 x 30.5)	3.9 mil	158°F (70°C)	Pack of 100
40814	Out-of-chamber	10 x 14 (25.4 x 35.6)	3.9 mil	158°F (70°C)	Pack of 100
40815	In-chamber – regular	8 x 12 (20.3 x 30.5)	3.0 mil	158°F (70°C)	Pack of 100
40816	In-chamber – regular	10 x 15 (25.4 x 38.1)	3.0 mil	158°F (70°C)	Pack of 100
40817	In-chamber – regular*	12 x 16 (30.5 x 40.6)	3.0 mil	158°F (70°C)	Pack of 100
40818	In-chamber – regular*	14 x 18 (35.5 x 45.7)	3.0 mil	158°F (70°C)	Pack of 100
23850	In-chamber – "boil-in"	6 x 8 (15.2 x 20.3)	4.0 mil	212°F (100°C)	Pack of 100
23852	In-chamber – "boil-in"	8 x 12 (20.3 x 30.4)	4.0 mil	212°F (100°C)	Pack of 100
23854	In-chamber – "boil-in"	12 x 16 (30.5 x 40.6)	4.0 mil	212°F (100°C)	Pack of 100

*Not designed to fit in Medio (40850) chamber

Vacuum Pack Bag Tray Rests

- The Bag Tray Rests hold liquids or products with a high moisture content at an angle during vacuum packing to ensure that the bag contents will not spill out during sealing
- Adjustable bag depth holder for use with different size bags



40859

ITEM #	DESCRIPTION	TO BE USED WITH	CASE LOT
40859	Bag tray rest	40850 in-chamber vacuum pack machine	1
40860	Bag tray rest	40851 in-chamber vacuum pack machine	1

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