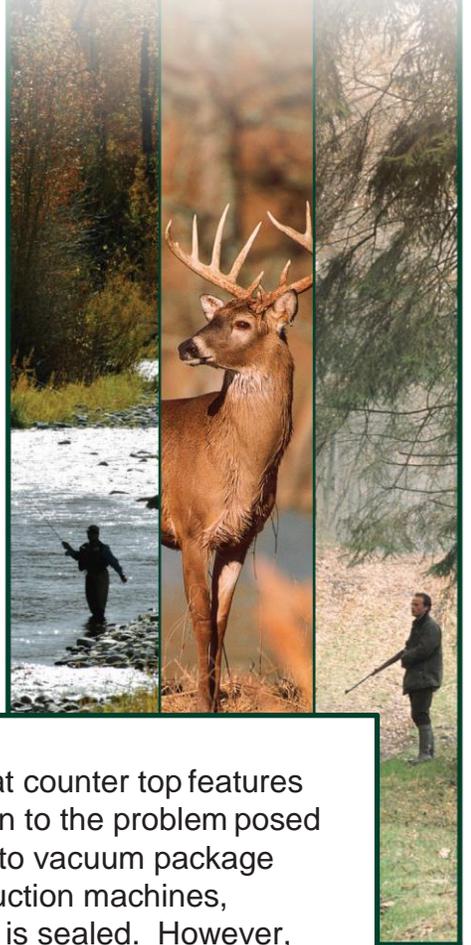


VacMaster®

VP215



Chamber Machine



Our **VacMaster® VP215 Chamber Machine** provides the same great counter top features from the **VacMaster® VP210** with added power! Provides the solution to the problem posed by other vacuum packaging machines currently on the market, how to vacuum package liquids and liquid-rich foods? Current machines on the market are suction machines, meaning the air is vacuumed out of a vacuum bag and then the bag is sealed. However, along with air, liquids are also vacuumed out of the bag, leading to partial and even failed seals.

Our **VP215 Chamber Machine** uses a different technology to eliminate this problem. When sealing with our chamber machine, the vacuum bag that will be sealed is placed *inside* the chamber of the machine and the lid is closed. Air is sucked out of the entire chamber, not just the bag itself, allowing air pressure on both the inside and outside of the bag to remain equal and liquids to stay in the bag. The bag is then fully sealed and air is returned back into the chamber.

In addition, our chamber machine can reach a higher level of vacuum than other vacuum packaging machines. Our VP215 obtains a 29.7" In.Hg level of vacuum, while other suction machines are only able to obtain a 24"hg - 26"hg level of vacuum.

Use the VP 215 to:

- Vacuum package soups, stews, and marinades
- Keep game meat and fish fresher longer
- Store meats and fish scent-free
- Eliminate waste of bulk quantities of foods



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Units per Case: 1

Case Weight: 95 lbs.

Item #: VP215C

Case Dimensions: 24" x 19" x 19"

The **VP215 Chamber Machine** works with commercial vacuum pouches, or "*Barrier*" Pouches, by eliminating bag respiration and preventing air from re-entering the vacuum pouch over time. Our **Barrier Pouches** allow the user to attain the benefits of a longer shelf life and less freezer burn. And compared to other suction bags, our VacMaster® Barrier Pouches save you money and are more economical than any other vacuum pouch currently on the market.



Features:

- 110 V
- 10" Seal Bar
- Machine Dimensions: 20" x 12.5" x 15.5"
- Stainless Steel Chamber Size: 15.5"x 11" x 5"
- User-friendly control panel gives the user complete control in an easy-to-use format
- The smoky-clear lid makes it easy to see and monitor the vacuum process
- 1/4 HP rotary oil pump for long life.