

VP230 MACHINE SPECS

Chamber Vacuum Sealer



VACMASTER® VP230 Chamber Vacuum Sealer

The **NEW** VP230 from VacMaster® has a host of features including a 12.25" seal bar - with double seal wire for extra protection, automatic start - activated by simply closing the lid, and many other easy-to-use features, making this machine perfect for restaurants, culinary institutions, and other food-related businesses.

It's also a great entry level machine for hunters, fishermen, and other home users that rely on getting a great seal to preserve their game, catch, or meal. It's easy to use and can even handle liquids with no problem. The VP230 Chamber Vacuum Sealer is for YOU!

Features

- Automatic start
- Heavy duty, transparent lid
- 12.25" seal bar with double seal wire
- Adjustable time settings
- Stop and seal at ANY time
- Easy-to-read pressure indicator
- 1/2 HP rotary oil pump
- Lid latch for easy storage

Includes

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

VP230 Chamber Vacuum Sealer Specifications

Chamber Size: 12.5" W x 15" D x 5" H

Seal Bar Length: 12.25"

Cycle Time: 20-40 Seconds

**Heavy Duty
Transparent Lid**

Control Panel

Seal Time Buttons
Digital Time Display
Pressure Indicator
Stop and Seal Button

Lid Lock

Weight: 89 lbs.

Machine Size: 15.5" W x 19" D x 15.75" H

Pump: 1/2 HP Rotary Oil
Electrical: 110V, 60Hz, 4 Amps

Accessories:

Chamber Pouches

3, 4, 5 mil. in many different sizes.

Available in 250, 500, & 1000 per case.

Bone Guard

Prevent punctures when vacuum packaging

Multi-Ring Bag Stand

Holds and supports bags for easy filling

Parts

Everything you need to keep you VacMaster products running great.

Warranty:

1 Year Limited Warranty

VacMaster Experts Also Recommend:

Sous Vide Circulators

SV1, SV5, & SV10

The Sous

Automated HACCP monitoring kit for sous vide, vacuum packaging, & cook chill

HACCP

VacMaster's food safety team will create and submit your HACCP plan for vacuum packaging, sous vide, and cook chill

Seared Seasonings

Seasonings developed especially for sous vide cooking.

How to Videos and Chef Eric Recipes

Visit vacmasterfresh.com

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