

VACMASTER® Model VP540



The VacMaster VP540 is our most popular and reliable floor model vacuum machine designed to meet the demand of medium to high volume commercial and food service operations. This model features two (2) 20" seal bars. Additional features include: stainless steel construction, domed lid for overall increased chamber height (full 17"), easy to use electronic control panel, and a powerful efficient 1.5 HP vacuum pump motor. Easy to remove seal bars, no tools required, making cleaning and maintenance simple and fast!

- *Two (2) 20" seal bars*
- *Stainless steel construction*
- *Hygienic, easy to clean chamber*
- *Easy to use, easy to read digital display*
- *Heavy duty, smoke-color domed lid*

Ideal for:

- *Medium to large processors*
- *Perfect for Sous Vide applications*
- *Supermarkets*
- *Restaurants*
- *HRI*
- *Labs*



Two (2) 20" Seal Bars with Double Seal Wire

Specifications	
Chamber Size: (W D H)	21.25" x 20.75" x 7"
Overall Dimensions: (W D H)	25" x 24" x 41"
Seal Bars:	2 @ 20" Double Seal Wire
Pump:	1.5 HP Rotary Oil
Cycle Time:	20 - 40 Seconds
Electrical Specifications:	110V, 60Hz, 13 Amps
Weight:	315 lbs.

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FLOOR MODEL

VP540 Vacuum Packaging Machine