

# VP220 MACHINE SPECS

## Chamber Vacuum Sealer



### VACMASTER® VP220 Chamber Vacuum Sealer

The VP220 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 VP220 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
- Maintenance-free air pump
- Lid latch for easy storage

### Includes

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

**VACMASTER®**

VacMaster products are the classic workhorse of the industry. The VP Series offers both single and double chamber vacuum packaging machines with a wide range of seal bar sizes - from 10" to 37". VacMaster offers machines to fit any size operation, whether it's a countertop model or a floor model with wheels.

## VP220 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**

**Lid Lock**

### Control Panel

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

**Weight:** 82 lbs.

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

**Pump:** Maintenance-Free  
Air Pump

**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**

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# VACMASTER

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