VP400

Double Chamber Vacuum Sealer



Operates on 110 Volts!



VACMASTER® VP400

The New VacMaster® VP400 Double Chamber Vacuum Sealer was designed to boost packaging operations without sacrificing floor space. To make this double chamber vacuum sealer even more accessible, the VP400 operates on 110 Volts. Features include two 16-inch seal bars located in each chamber, providing the option of sealing four large chamber pouches at once or doubling up of smaller bags for maximum efficiency. Built with a commercial-grade, 1.5 hp oil pump to deliver a quality vacuum in 20-30 seconds. A table height, flat deck design for increased production and speedy operation. 4-inch casters allow the VP400 to be moved easily for cleaning or maintenance. Constructed of stainless steel with fully skirted access panels to promote easy sanitation. The easy to use control panel lets you set the vacuum, seal and cool time. Bag locks on the seal bar gasket reduce bag movement during busy production cycles. The VP400 is ideal for small to medium volume processors needing to package larger size products.

Features

- Commercial-Grade 1.5 HP Rotary Oil Pump
- Four 16" Double Wire Seal Bars
- Adjustable Cycle Time: 20-99 Seconds
- Stainless steel body
- Maximum Chamber Bag Size: 16" x 20"
- Chamber Size: 20" x 19.75" x 6"
- Weight: 375 Pounds
- 110V, 30A, Single Phase

VP400 Double Chamber Vacuum Sealer Specifications



Number of Seal Bars: 4 - (2 per Chamber)

Seal Bar Length: 16"

Distance Between Seal Bars: 13"

Pump: 1.5 HP Rotary Oil Pump Cycle Time: 20-30 Seconds

Electrical: 110V, 30 Amps, Single Phase

Chamber Size: 20" L x 19.75" W x 6" H

Overall Machine Size: 42" L x 27" W x 37" H

Weight: 375 lbs.

Maximum Bag/Pouch Size: 16" x 20"



Accessories:

Vacuum Sealer Pre-Cut Bags

BPA free, & FDA approved for food storage

Multi-Ring Pouch Stand

Makes filling pouches quick and easy - fill several sized pouches at once. Great for use with liquids.

Bone Guard

Heavy-duty 6-mil sheets protect pouches from sharp bones

Warranty:

1 Year Limited Warranty

VacMaster Experts Also Recommend:

Sous Vide Circulators

SV1, SV5, & SV10

Automated Temperature Monitoring kits

Automated temperature monitoring kits take the stress and guess work out of your kitchen

HACCP Plans

VacMaster has partnered with the Go HACCP food safety team to provide turn key HACCP plans tailored to your business

How to Videos and Recipes

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