VACMASTER® VP680

The VACMASTER® VP680 chamber vacuum sealer is designed to meet the high capacity demands of your (commerical or industrial) operation. With it's 3 seal bars and large chamber configuration large portions or a series of individual pouches are no problem. Machine features sealing option switch allowing you to select which seal bar or combination of seal bars will be in use. This floor type machine features stainless steel body, lock casters and powerful 3HP vacuum pump (63 m3/h). Machine equipped with gas flush system for modified atmosphere packaging (MAP). Our easy-to-remove seal bars (no tools required) makes this machine easy to clean and service. VACMASTER® VP680 makes your day-to-day packaging tasks easier.



IDEAL FOR

- Fish and Meat Processors
- Smoking Operations
- Supermarkets
- Labs



FEATURES

- Brushed stainless steel body
- One 37" and two 19.5" side seal bars
- 3 HP Oil Pump
- Gas Flush
- Sealing Option Switch to select a seal bar



VACMASTER® VP680



Size: 40" x 22" 7" 1 Seal Bar @ 37" 2 Seal Bars @ 19.5" 8 Bag Clips

Control Panel

Seal Time Buttons Digital Time Display Pressure Indicator Seal Button Start Button



Seal Option Switch

Allows you to select which seal bar will be in use.

On Casters

For easy maneuverablility

DETAILS



3 Seal BarsTwo that measure 19.5"
One that measures 37"



Powerful Vacuum Pump 3 HP oil rotary pump.



Gas Flush (MAP)Modified atomosphere packaging.

INCLUDES

- 2 Filler Plates
- User's Guide

Specifications	
Chamber Size: (W D H)	40" x 22" x 7"
Overall Dimensions: (W D H)	47" x 28.5" x 39.5"
Seal Bars:	2 @ 19.5", 1 @ 37"
Pump:	3 HP
Cycle Time:	20-30 Seconds
Electrical Specifications:	220V, 60 Hz, 3 ph
Weight:	595 lbs.

ACCESSORIES (not included)

- Chamber Pouches
 Premium design for optimal vacuum packaging
- VacMaster® Bone Guard
 Prevent punctures when vacuum packaging
- VacMaster® Prep Plate
 Helps you prepare portions and easily fill bags