

VacPak-It VMC10V Vertical Vacuum Packaging Machine with 10 1/4" Seal Bar and Dry Pump - 120V, 400W

Item #186VMC10V

Technical Data

Width	13 2/3 Inches
Depth	10 Inches
Height	16 5/16 Inches
Seal Length	10 1/4 Inches
Chamber Width	10 1/4 Inches
Seal Wire Width	3 1/2 Millimeters
Chamber Depth	2 Inches
Chamber Height	9 5/16 Inches
Phase	1 Phase
Voltage	120 Volts



Features

- Vertical design secures bag in upright position preventing messes and spills
- Features a maintenance-free dry dual piston pump
- Control panel with simple digital controls for smooth operation
- Stainless steel body for exceptional strength and durability
- Smart Vac Function automatically chooses the best seal time based on the size of the bag

Certifications



Technical Data

Wattage	400 Watts
Control Type	Digital
Installation Type	Countertop
Number of Seal Bars	1 Bars
Plug Type	NEMA 5-15P
Power Type	Electric
Pump	Dry
Style	Chamber
Vacuum Packaging Machine Type	Automatic

Notes & Details

Preserve the freshness of your most popular foods and increase their shelf life with this VacPak-It VMC10V vertical vacuum packaging machine with 10 1/4" seal bar and dry pump! Utilize this unit to create an airtight seal around meats, cheeses, and vegetables, extending their freshness and taste longer than other preservation methods, saving you money. The Vac-Pack-It vacuum packaging machine packages vertically and features a 10 1/4" seal bar with (1) 3.5mm seal wire for a strong seal. With a powerful dry pump that quickly creates tight seals within seconds, this efficient machine is sure to be a time saver for your establishment.

The easy-to-read digital display allows you to quickly use the intuitive control panel to adjust the machine's pressure levels. The Smart Vac function automatically chooses the right vacuum time based on the size of the bag that you can choose - but is also adjustable for complete control. Seal time is adjustable between 0-6 seconds based on your needs to make sure your products have the perfect seal. The adjustable seal and vacuum times offer precise options for a greater variety of foods, including liquid, dry, and wet products like soup and coffee. The unit also features a start button to begin the vacuum process at the touch of a button as well as a seal button to stop the vacuum process at any time and seal the bag. To add to this unit's versatility, it includes a marinate function that cycles through 9 minute cycles to reduce the marinating time and speed up your operations.

This machine's vertical design and the hook inside the vacuum chamber let a user easily place and secure the bag in an upright position, minimizing messes and spills. Plus, this unit is able to accommodate multiple bag sizes thanks to its adjustable bag holding hooks inside the chamber, allowing it to handle bags up to 10" wide. As an added convenience, there is a removable liquid catch at the bottom of the chamber to catch any spills and make clean up a breeze. Instead of having to regularly perform maintenance checks and oil changes, the dry pump eliminates the need for oil and is set to deliver long-lasting results.

Its durable, stainless steel construction will withstand the rigors of commercial kitchen environments while remaining easy to clean. The compact size takes up minimal counterspace, giving you a larger area to work, and can also be wall-mounted to save precious countertop space altogether. It includes (5) 8 x 10" and (5) 6 x 10" bags to get you started vacuum sealing right away. This unit requires a 120V electrical connection for operation.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.