

VacPak-It VMC16F Floor Model Chamber Vacuum Sealer with (2) 16" Seal Bars and Oil Pump - 120V, 1180W

Item #186VMC16F

Technical Data

|                 |                   |
|-----------------|-------------------|
| Width           | 23 1/8 Inches     |
| Depth           | 21 1/8 Inches     |
| Height          | 40 Inches         |
| Seal Length     | 16 Inches         |
| Chamber Width   | 17 1/4 Inches     |
| Seal Wire Width | 3 1/2 Millimeters |
| Chamber Depth   | 16 3/4 Inches     |
| Chamber Height  | 7 Inches          |
| Phase           | 1 Phase           |
| Voltage         | 120 Volts         |



Features

- Powerful 1 1/2 hp oil pump runs quickly and quietly; perfect for heavy-duty use
- (2) 16" removable seal bars for easy cleaning and maintenance
- Stainless steel body for exceptional strength and durability
- Quickly seals bags in less than 6 seconds and vacuums in 20 to 40 seconds
- Includes bags to start sealing right away; 120V

Certifications



# Technical Data

|                      |             |
|----------------------|-------------|
| Wattage              | 1180 Watts  |
| Control Type         | Digital     |
| Horsepower           | 1 1/2 hp    |
| Installation Type    | Floor Model |
| Number of Seal Bars  | 2 Bars      |
| Number of Seal Wires | 2 Wires     |
| Plug Type            | NEMA 5-15P  |
| Power Type           | Electric    |
| Pump                 | Oil         |
| Style                | Chamber     |

## Notes & Details

If your business relies heavily on vacuum sealing, this VacPak-It VMC16F floor model chamber vacuum sealer with (2) 16" seal bars and oil pump is the perfect solution. Perfect for vacuum sealing soups, stews, marinades and other sous vide cooking or storage applications, this unit seals by taking all of the air out of the chamber at once and creates a strong seal for more efficient storage. This powerful chamber vacuum packer is designed for efficiency, vacuuming the air out of a bag in 20 to 40 seconds, and then sealing in 6 seconds or less. Since it comes with 2 seal bars, this model gives you added capacity in a compact footprint too - do 2 bags at a time so that you can get back to other tasks quicker! It's a great option for medium-volume processors, sous vide, supermarkets, and large restaurants.

Controls are designed for ultra-simple use, with arrow buttons to increase or decrease the duration of the seal or vacuum process. The digital controls also have a bright, easy-to-read LED display and a gauge to show the vacuum pressure. This makes the unit's performance and progress easy to monitor. Since the lid is transparent, you can even watch the vacuum packaging process first-hand.

The unit is equipped with a 1 1/2 hp heavy-duty oil pump that is both easy to check and easy to refill as needed. It's tested for up to 200,000 cycles too, so you can be sure that the machine will provide years of reliable use. There is no risk of overheating and it doesn't require a cool down period. The 304 series stainless steel body is an additional advantage, as it stands up in a commercial environment and won't corrode or rust from accidental spills or leaks and it's easy to wipe down and clean.

This is a floor model vacuum packaging machine, which is great for applications that have limited counter space, and it comes with a set of (4) easy-rolling casters, 2 of which are can be locked, to make moving it an easy process when it's time to clean or perform maintenance. It comes with (100) chamber bags, a maintenance kit, and a set of (3) filler plates that help you keep vacuum times low when doing smaller bags. This unit requires a 120V electrical connection for operation.

**Bundle Includes:**

- (3) Filler Plates
- (25) 8" x 12" Bags
- (25) 6" x 10" Bags
- (25) 12" x 16" Bags
- (25) 14" x 16" Bags

**Maintenance Kit Includes:**

- (1) Seal Bar
- (1) Seal Tape
- (1) Sealing Gasket
- (2) Fuses

 **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](http://www.p65warnings.ca.gov).