

VacPak-It VMC12DP Chamber Vacuum Packing Machine with 12" Seal Bar and Dry Pump - 120V, 1050W

Item #186VMC12DP

Technical Data

Width	14 1/8 Inches
Depth	16 3/4 Inches
Height	14 7/16 Inches
Seal Length	12 Inches
Chamber Width	11 4/5 Inches
Seal Wire Width	3 1/2 Millimeters
Chamber Depth	13 3/4 Inches
Chamber Height	5 5/16 Inches
Chamber Height (with Lid)	5 1/2 Inches
Phase	1 Phase



Features

- Features a 1/2 hp maintenance-free dry pump
- 12" seal bar and seal wire are easily removable for cleaning
- Control panel with simple digital controls for smooth operation
- Stainless steel body for exceptional strength and durability
- Quickly seals bags in 6 seconds or less and vacuums in 25 to 60 seconds

Certifications

CE CE Marking 5-15P ETL Listed Intertek

Technical Data

Voltage	120 Volts
Wattage	1050 Watts
Control Type	Digital
Horsepower	1/2 hp
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 VMC12DP chamber vacuum packing machine with 12" seal bar and dry pump! This powerful chamber vacuum packaging machine quickly seals each bag in 6 seconds or less and completely vacuums out the air in 25 to 60 seconds. This not only ensures efficiency, but a reliable, secure seal after every use. It can apply up to $-29.5 \pm .5\%$ Hg of suction, exceeding most competitors' models!

The easy-to-read digital display allows you to quickly use the intuitive control panel to adjust the machine's pressure levels. The adjustable seal and vacuum times offer complete control and options for a greater variety of foods, including liquid, dry, and wet products like soup and coffee. Adjust the seal time between 0-6 seconds and the vacuum time between 5-90 seconds for ultimate precision. In addition, the bag-clamp device inside the vacuum chamber lets a user easily place and secure the bag in one place, minimizing messes and spills. The 12" seal bar fits a variety of the most popular bag sizes and is large enough to fit any of your commercial needs. The bar has one 5mm seal wire running the entire length to ensure a clean and perfect seal every time. The seal bar is easily removed for cleaning and maintenance.

Since the lid is transparent, you can even watch the vacuum packaging process first-hand while the pressure gauge ensures the perfect seal. 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. The 1/2 hp dry pump is tested for up to 200,000 cycles, so you know it's a long-lasting product that will ensure food efficiency and savings for your business for years to come. Its durable, stainless steel construction will withstand the rigors of commercial kitchen environments while remaining easy to clean. 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.