

VacPak-It VMC20FGF Floor Model Chamber Vacuum Packaging Machine with (2) 20" Seal Bars and Gas Flush Option

Item #186VMC20FGF

Technical Data

Width	23 5/8 Inches
Depth	25 1/2 Inches
Height	40 Inches
Seal Length	20 Inches
Chamber Width	20 3/4 Inches
Seal Wire Width	3 1/2 Millimeters
Chamber Depth	21 1/4 Inches
Chamber Height	7 Inches
Phase	1 Phase
Voltage	120 Volts



Features

- Powerful 1 1/2 hp oil pump with gas flush runs quickly and quietly; perfect for heavy-duty use
- (2) 20" removable seal bars and 2 seal wires for easy cleaning and maintenance
- Quickly seals bags in less than 6 seconds and vacuums in 20 to 40 seconds
- 304 series stainless steel body for exceptional strength and durability
- Includes pressure gauge, 3 filler plates, 100 chamber bags, and maintenance kit - 110V, 1430W

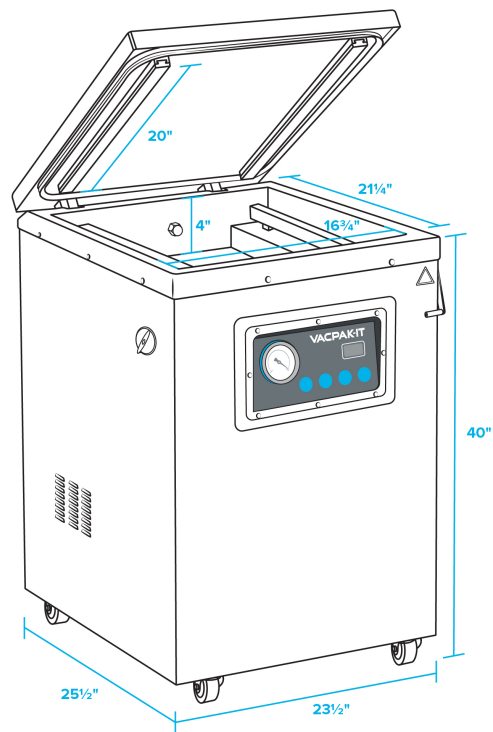
Certifications



Technical Data

Wattage	1180 Watts
Control Type	Digital
Features	Gas Flush
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
Vacuum Packaging Machine Type	Manual

Plan View



Notes & Details

If your business relies heavily on vacuum sealing, this VacPak-It VMC20FGF chamber vacuum packaging machine with (2) 20" seal bars 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.

This model comes with a gas flush system to give you more versatility. It removes oxygen from the bag and replaces it with a mixture of carbon dioxide and nitrogen, which gives the contents of the package a longer usable life. It's a great way to extend the life of your goods but where it really shines is on foods that can break or lose their shape under compression. Soft fruits and brittle products like dried foods, chips, and pasta can be crushed under a full vacuum cycle - the gas flush lets you stop that process short so that your items are sealed but still enjoy a longer product life due to the gas mixture. And since it injects gas into each bag at the seal, instead of the entire chamber, you get a better seal and more efficient use of gas compared to other models.

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 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 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 to make moving it an easy process when it's time to clean or perform maintenance. This vacuum packaging machine requires a 110V electrical connection for operation.

Accessories Included:

- Seal bar
- Seal gasket
- Seal tape
- (2) Fuses
- (3) Filler plates
- (25) 6" x 10" bags
- (25) 8" x 12" bags
- (25) 12" x 16" bags
- (25) 14" x 16" bags

⚠ 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.