

VacPak-It Ultima UVMC10 Programmable Chamber Vacuum Packing Machine with 10 1/4" Seal Bar, Oil Pump, and 10 Programmable Options - 120V, 1000W

Item #186UVMC10

Technical Data

Width	13 Inches
Depth	19 Inches
Height	14 3/16 Inches
Seal Length	10 Inches
Chamber Width	11 Inches
Seal Wire Width	5 Millimeters
Chamber Depth	15 1/2 Inches
Chamber Height	5 1/3 Inches
Phase	1 Phase
Voltage	120 Volts



Features

- 10 1/4" seal bar and 5 mm wide seal wire ensure tight seal and are easily removable for cleaning
- Powerful 2/5 hp oil pump runs quickly and quietly; perfect for heavy-duty use
- 10 programmable options allow for quick recall of popular products
- Quickly seals bags in 6 seconds or less and vacuums in 5 to 90 seconds
- Intuitive control panel with easy to use digital controls for smooth operation

Certifications



5-15P



ETL Listed

Technical Data

Wattage	1000 Watts
Control Type	Digital
Features	Pulse Option
Horsepower	2/5 hp
Installation Type	Countertop
Number of Seal Bars	1 Bars
Plug Type	NEMA 5-15P
Power Type	Electric
Pump	Oil
Style	Chamber

Notes & Details

Seal ingredients for storage or pre-cooked portions of food for later use with this VacPak-It Ultima UVMC10 programmable chamber vacuum packing machine with 10" seal bar, oil pump, and 10 programmable options. This powerful chamber vacuum packaging machine quickly seals each bag in 6 seconds or less and completely vacuums out the air in 5 to 90 seconds. This not only ensures efficiency, but a reliable, secure seal after every use. This is the perfect unit to save, marinate, or prepare food for sous vide.

The easy-to-read LED digital display allows you to quickly use the intuitive control panel to adjust the machine's controls. 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. 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. This unit can also be used to marinate food or prepare sous vide, as it includes an attachable hose in addition to a pulse and accessory function when using canisters (sold separately).

Since the lid is transparent, you can even watch the vacuum packaging process first-hand to make any manual adjustments and seal at any time. The pressure gauge allows you to ensure that you are getting an airtight vacuum. The 10 1/4" seal bar allows for a wide variety of compatible bag sizes while the 5mm wide seal wire provides a secure seal. For convenience and usability, the seal bar is removable for easy cleaning and maintenance.

This machine also comes with 10 programmable options so you can save your most popular items and recall them at the push of a button, saving time and making it easy for anyone to use. Set each program using the easy programming for custom vacuuming, sealing, and cooling times. Marination programs can also be created to have the perfect marinate settings for your top items saved for easy recall.

To deliver a long-lasting product, the unit is equipped with a powerful 2/5 hp oil pump that's both easy to check and easy to refill as needed. This unit is tested for up to 200,000 cycles, making it perfect for continuous, heavy-duty use in a commercial environment and a smart investment for your business. It is also quieter than a dry pump machine, making this unit perfect for both back- and front-of-house use. Its durable, stainless steel construction will withstand the rigors of commercial kitchen environments while remaining easy to clean. It includes 1 filler plate, 100 bags, and a maintenance kit to get you started vacuum sealing right away. This unit requires a 120V electrical connection for operation.

Bundle Includes:

- (1) Filler Plate
- (25) 10" x 13" Bags
- (25) 8" x 12" Bags
- (25) 8" x 10" Bags
- (25) 6" x 10" Bags
- Maintenance Kit

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.