

VacPak-It Ultima UVMC32 Programmable Chamber Vacuum Packing Machine with (2) 16" Seal Bars, Oil Pump, 10 Programmable Options, and Gas Flush - 120V, 1180W

Item #186UVMC32

Technical Data

Width	19 1/2 Inches
Depth	22 1/3 Inches
Height	18 9/16 Inches
Seal Length	16 Inches
Chamber Width	16 3/4 Inches
Seal Wire Width	3 1/2 Millimeters
Chamber Depth	18 Inches
Chamber Height	3 7/8 Inches
Phase	1 Phase
Voltage	120 Volts



Features

- (2) 16" seal bars with (2) 3.5mm wide seal wires are easily removable for cleaning
- Powerful 1 1/2 hp oil pump runs quickly and quietly for heavy-duty use
- Gas flush option increases product shelf life and reduces waste
- 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	1180 Watts
Control Type	Digital
Features	Gas Flush Pulse Option
Horsepower	1 1/2 hp
Installation Type	Countertop
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

Seal ingredients for storage or pre-cooked portions of food for later use with this VacPak-It Ultima UVMC32 programmable chamber vacuum packing machine with (2) 16" seal bars, oil pump, and gas flush option. This powerful chamber vacuum packaging machine quickly seals each bag in 6 seconds and completely vacuums out the air in 5 to 90 seconds. This not only ensures efficiency, but a reliable, secure seal after every use. Plus, with two seal bars, it can seal multiple bags at the same time for efficient processing of large batches! 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). To increase its versatility, this unit comes with a gas flush system. The gas flush system simultaneously replaces the oxygen in the package with other gasses to preserve food longer and prevent damage to delicate foods, saving you money and minimizing waste.

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 16" seal bars allow for a wide variety of compatible bag sizes while the 3.5mm wide seal wires 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 vacuum, sealing, cooling, and gas flush 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 1 1/2 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. The gas flush sealing function replaces the oxygen in the package with other gasses to preserve food for longer, saving you money and minimizing waste. Its durable, stainless steel construction will withstand the rigors of commercial kitchen environments while remaining easy to clean. It includes 3 filler plates, 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:

- (3) Filler Plates
- (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.