

VacPak-It Ultima UVME16SS Vacuum Packing Machine with 16" Seal Bar, Roll Cutter, and Dual Piston Dry Pump - 120V, 550W

Item #186UVME16SS

Technical Data

Width	19 3/8 Inches
Depth	11 7/8 Inches
Height	6 3/8 Inches
Seal Length	16 Inches
Seal Wire Width	5 Millimeters
Phase	1 Phase
Voltage	120 Volts
Wattage	550 Watts
Installation Type	Countertop
Number of Seal Bars	1 Bars



Features

- Features a 16" seal bar and powerful maintenance-free dual piston dry pump
- Adjustable vacuum pressure with 3 levels to accommodate more delicate foods
- Quick start / impulse seal function in the handle for faster, more convenient sealing
- Attachable hose for marinating food or preparing sous vide
- Includes bags to start sealing right away; 120V

Certifications



5-15P



ETL Listed

Technical Data

Features	Pulse Option Roll Storage and Bag Cutter Vacuum Canister Port
Plug Type	NEMA 5-15P
Power Type	Electric
Pump	Dry
Style	External Strip

Notes & Details

Preserve the freshness of your most popular foods and increase their shelf life with this VacPak-It Ultima UVME16SS vacuum packing machine with 16" seal bar, roll cutter, and dual piston dry pump! Utilize this unit to create an airtight seal around meats, cheeses, and vegetables, extending their freshness and taste longer than other preservation methods, saving you money. The VacPak-It vacuum packaging machine features a 16" seal bar with a powerful maintenance-free dual piston dry pump, which quickly creates tight seals within seconds, making this efficient machine a time saver for your establishment.

A built-in cooling fan regulates internal temperatures to prevent overheating, thus allowing for extended usage periods. Use the intuitive control panel to adjust the machine's pressure levels between three settings (low, medium, and high) and accommodate more delicate foods. You can adjust the machine's seal time between 0-6 seconds as well, which is useful for creating appropriate seals depending on how full your bags are. If your bags are filled at capacity, you'll want a longer seal time to create a solid seal, but smaller loads will require only a couple seconds. The unit has the ability to pulse vacuum to get your bag manually vacuumed to just the right amount. It also has a manual seal button so that you are able to seal any time in the process for complete control over your packaging process. The Ultima series takes it a step further and has the start and seal functions built right into the handle to make using these units as easy and convenient as possible. 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). 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 machine includes a dedicated storage space for packaging and can house rolls up to 15 1/2" x 50', further reducing the countertop footprint this unit uses. Plus, the built-in roll cutter facilitates convenient accessibility and usage. Its durable, all-stainless steel construction plus the gray and black trim looks sleek on the countertop and will withstand the rigors of commercial kitchen environments while remaining easy to clean. It includes (1) 15 1/2" x 50' package roll and (6) 8 x 12" bags to get you started vacuum sealing right away. 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.