

VACMASTER® VP115

The **VACMASTER® VP115** Chamber Machine gets back to basics with traditional commercial technology and design. This machine is engineered to be user-friendly, allowing for simple changes in vacuum and seal time. Beyond that, just close the lid and it goes! The VP115 is reliable, maintenance free and easy to use, making it great for vacuum packaging at home or a useful tool in running a small business operation. The VACMASTER® VP115 Chamber Machine is so simple, it can practically run itself!



FEATURES

- Stainless steel body
- 11.5" seal bar with double seal wire
- Easy-to-use digital control panel
- Easy-to-read pressure indicator
- Maintenance-free, 2 cylinder piston pump
- Heavy duty, transparent lid
- Vacuum pouch clip

IDEAL FOR

- Vacuum packaging soups, stews, and marinades
- Keeping game meat and fish fresher, longer
- Eliminating waste of bulk quantities of food
- Sous vide applications
- Small businesses



The Professional Way to Prep, Cook, Package!

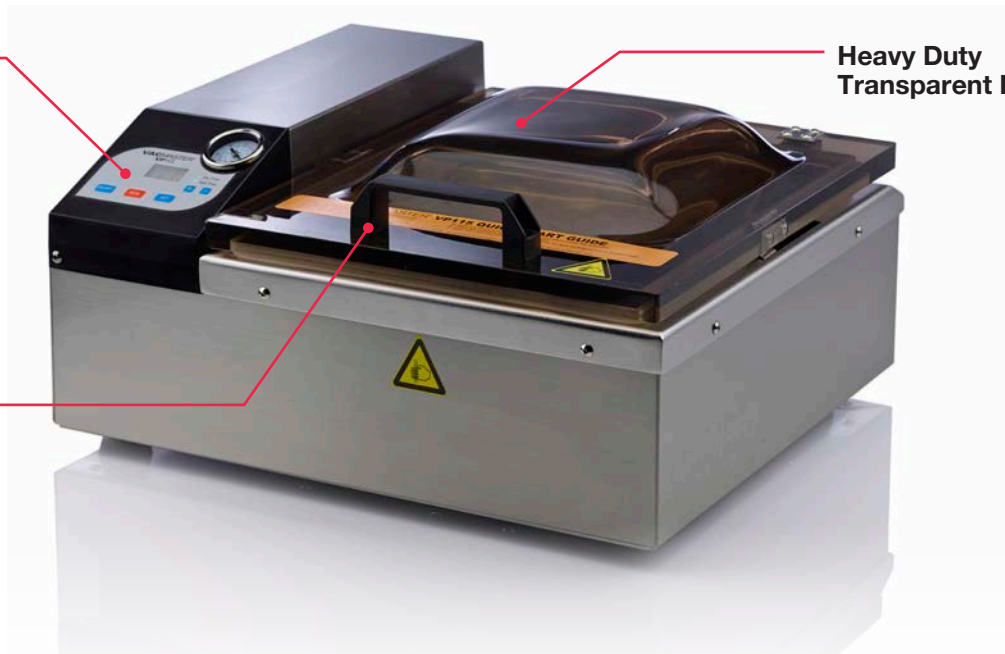
VACMASTER® VP115

Control Panel

Seal Time Buttons
Digital Time Display
Pressure Indicator
Seal Button
Start Button

Heavy Duty Transparent Lid

Lid Handle



DETAILS



Spacious Chamber

Fits pouches up to 11.5" x 13" in size.



Pouch Clip

Convenient clip holds pouch in place for easy sealing.



Easy-to-Use Control Panel

Digital control panel with easy-to-read pressure indicator.

INCLUDES

- 45 Assorted Chamber Pouches
- User's Guide

Specifications

Chamber Size: (W D H)	11.75" x 11.5" x 4"
Overall Dimensions: (W D H)	19.25" x 16.75" x 9.5"
Seal Bar Length:	11.5"
Pump:	2 Cylinder Piston
Cycle Time:	30-60 Seconds
Electrical Specifications:	110V, 60 Hz, 6 Amps
Weight:	58 lbs.

ACCESSORIES (not included)

- Chamber Pouches
Premium design for optimal vacuum packaging
- Storage Canisters
Available in two stackable sizes
- VacMaster® Bone Guard
Prevent punctures when vacuum packaging
- VacMaster® Multi-Ring Bag Stand
Holds and supports bags for easy filling

