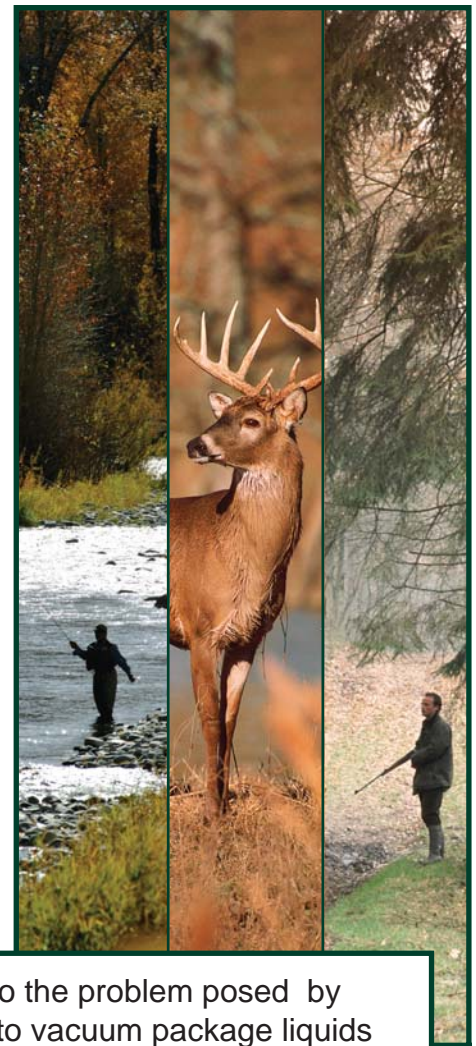


# VACMASTER<sup>®</sup> VP 210



## *Chamber Machine*



Our VacMaster VP 210 Chamber Machine provides a solution to the problem posed by the vacuum packaging machines currently on the market: how to vacuum package liquids and liquid-rich foods. Current machines on the market are suction machines, meaning air is vacuumed out of the vacuum bag, then the bag is sealed. However, along with the air, liquids are also vacuumed out of the bag, leading to partial or failed seals.

The VP 210 Chamber Machine uses a different technology to eliminate this problem. When sealing with our chamber machine, the vacuum bag to be sealed is placed inside the chamber of the machine, and the lid is closed. Then, air is sucked out of the entire chamber, not just the bag, allowing the air pressure on the inside and outside of the bag to remain equal and liquids to stay in the bag. The bag is then sealed, and air let back into the chamber.

In addition, the chamber machine can reach a higher level of vacuum. Most suction machines obtain a 24"-26" hg level of vacuum, while chamber machines are able to obtain a 27"-29" hg level of vacuum.

### **Use the VP 210 to:**

- Vacuum package soups, stews, and marinades
- Keep game meat and fish fresher longer
- Store meats and fish scent-free
- Eliminate waste of bulk quantities of foods

**A·R·Y**  
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# VACMASTER<sup>®</sup> VP 210

The VP 210 Chamber Machine works with commercial vacuum pouches, called “barrier” pouches, which eliminate bag respiration, preventing air from re-entering the vacuum pouch over time. These barrier pouches allow users to attain the benefits of longer shelf life with less freezer burn, and are more economical than vacuum pouches currently on the market.



Item #: VP210

Units per Case: 1

Case Dimensions: 19.5" x 13" x 16"

## Features

- 110 V
- 10" Seal Bar
- Machine Dimensions: 19" x 12.5" x 15.5"
- Vacuum Chamber Dimensions: 15.5" x 11" x 5"
- User-friendly control panel gives the user complete control in an easy-to-use format
- The smoky-clear lid makes it easy to see and monitor the vacuum process

