VACMASTER® MODEL VP320

VacMaster model VP320 is our most popular and reliable tabletop vacuum packaging machine designed to meet the demand of medium to high volume commercial and food service operations. This unit features a full 16" seal bar and a spacious stainless steel chamber large enough to handle a 16" x 20" pouch. Additional features include: stainless steel construction, domed lid for increased overall chamber height (full 7"), easy to use electronic control panel, and a powerful, efficient 1.5 HP vacuum pump motor. Easy to remove seal bars, no tools required, making cleaning and maintenance simple and fast!



- Stainless steel construction
- Hygienic, easy to clean chamber
- Easy to use, easy to read digital display
- Heavy duty, smoke-color domed lid



16" Seal Bar with Double Seal Wire

Ideal for:

- Small to medium size processors
- Perfect for Sous Vide applications
- Supermarkets
- Restaurants
- HRI
- Labs

Specifications	
Chamber Size: (W D H)	16.75" x 18" x 7"
Overall Dimensions: (W D H)	20" x 22.25" x 19"
Seal Bars:	1 @ 16" Double Seal Wire
Pump:	1.5 HP Rotary Oil
Cycle Time:	20 - 40 Seconds
Electrical Specifications:	110V, 60Hz, 13Amps
Weight:	185 lbs.



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