

VACMASTER® Model VP210

Our VacMaster® VP210 Chamber Machine provides the solution to the problem posed by other 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 the air is vacuumed out of a vacuum bag and then the bag is sealed. However, along with air, liquids are also vacuumed out of the bag, leading to partial and even failed seals.

The VP210 uses a different technology to eliminate this problem. When sealing with our chamber machine, the vacuum bag that will be sealed is placed inside the chamber of the machine and the lid is closed. Air is sucked out of the entire chamber, not just the bag itself, allowing air pressure on both the inside and outside of the bag to remain equal and liquids to stay in the bag. The bag is then fully sealed and air is returned back into the chamber.

In addition, our chamber machine can reach a higher level of vacuum than other vacuum packaging machines. Our VP210 obtains a 28"hg level of vacuum, while other suction machines are only able to obtain a 24"hg - 26"hg level of vacuum.



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

Ideal for:

- *Vacuum packaging soups, stews, and marinades*
- *Keeping game meat and fish fresher longer*
- *Storing meats and fish scent-free*
- *Eliminating waste of bulk quantities of foods*



10" Seal Bar with Double Seal Cap

Specifications	
Chamber Size: (W D H)	11.25" x 15.25" x 5"
Overall Dimensions: (W D H)	14" x 20" x 15"
Seal Bars:	1 @ 10" Double seal wire
Pump:	Dry Rocker Piston
Cycle Time:	25 - 60 Seconds
Electrical Specifications:	110V, 60Hz, 4.2 Amps
Weight:	72 lbs.

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TABLE TOP

VP210 Vacuum Packaging Machine