

# VACMASTER® Model VP215

Our VacMaster® VP215 Chamber Machine provides the same great counter top features as the VacMaster® VP210 with added power! It 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.

Our VP215 Chamber Machine 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 VP215 obtains a 29.7"hg level of vacuum, while other suction machines are only able to obtain a 24"hg - 26"hg level of vacuum.



## **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

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



10" Seal Bar with Double Seal Wire

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:	1/4 HP Rotary Oil
Cycle Time:	20 - 40 Seconds
Electrical Specifications:	110V, 60Hz, 4.2 Amps
Weight:	84 lbs.

**ARY Inc.**

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