

Skyfood

VP215C VACMASTER VACUUM PACKAGING MACHINE

Use the VP215C 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.



The VacMaster VP215C Vacuum Packaging 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 vacuummed out of a vacuum bag and then the bag is sealed. However, along with air, liquids are also vacuummed out of the bag, leading to partial and even failed seals.

ORDER TOLL FREE 1-800-503-7534
www.skyfood.us



WARRANTY 1 (one) year parts and labor valid in the Continental United States.

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The VP215C Vacuum Packaging 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. The VP215C obtains a 29.7" In.Hg level of vacuum, while other suction machines are only able to obtain a 24"hg - 26"hg level of vacuum.

The VP215C Vacuum Packaging Machine works with commercial vacuum pouches, or "Barrier" Pouches, by eliminating bag respiration and preventing air from re-entering the vacuum pouch over time. Our Barrier Pouches allow the user to attain the benefits of a longer shelf life and less freezer burn. And compared to other suction bags, our VacMaster Barrier Pouches save you money and are more economical than any other vacuum pouch currently on the market. The smoky-clear lid makes it easy to see and monitor the vacuum process.

1/4 HP rotary oil pump for long life.



Voltage.....	110 V
Pump	1/4 HP Rotary Oil
Height	15 "
Width	20 "
Depth	14 "
Net Weight.....	84 lb
Shipping Weight	95 lb
Seal Bar.....	1 bar 10.25 " long 1/8 " wide
Vacuum Level	29.7 " in.Hg
Cycle Time.....	20-40 Seconds
Chamber Dimension.....	11.25 " x 15.25 " x 5 " (including the dome)

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Contact your local Skyfood Representative for additional information.
Visit our web site at www.skyfood.us for location and contact information.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.