

VACUUM PACKAGING CHAMBERPOUCHES

By VACMASTER®



VACMASTER® vacuum chamber pouches are the industry leader for vacuum packaging. Constructed of heavy duty, 3 mil thick material to provide a superior pouch for optimum freshness and a positive reliable seal – protecting your food from freezer burn and dehydration. Food stays fresh up to five times longer. Our high quality pouches can be frozen, refrigerated, microwaved, boiled or sous vide.

WORKS WITH VACMASTER® CHAMBER MACHINES

- Designed for use with VACMASTER® VP Series Chamber Machines
- Heavy duty, 3 mil thick material provides a superior pouch for optimum freshness and a positive reliable seal
- Food stays fresh up to 5 times longer
- Eliminates freezer burn and dehydration
- Pouches can be frozen, refrigerated, microwaved, boiled or sous vide
- Economically priced
- Nylon / Poly construction for high puncture and abrasion resistance

Item #	Size	Bags (per box)	Boxes (per case)	Case Dimensions (LxWxH)	Case Weight
40721	6" x 12"	500	6	20" x 13½" x 8"	47 lbs
40722	8" x 10"	500	4	17" x 11½" x 8"	36 lbs
40725	10" x 13"	250	4	14½" x 11½" x 8½"	31 lbs
40726	11.5" x 13"	250	4	14½" x 12¼" x 8½"	32 lbs
40728	12" x 14"	250	4	15½" x 13½" x 8½"	39 lbs

* Not to be used with home suction-type machines

The Professional Way to Prep, Cook, Package!