

VACMASTER® VP325

The **VACMASTER® VP325** is perfect for commercial and food service operations where counter top space is a premium. This machine is a floor model, mounted on four easy-to-roll casters. Seal bars are easy to remove, requiring no tools, which makes cleaning and maintenance simple and fast. This model features a heavy-duty vacuum pump, gas flush option and an easy-to-use digital control.



FEATURES

- Stainless steel body
- Two 16" seal bars with double seal wire
- Easy-to-use digital control panel
- Easy-to-read pressure indicator
- Heavy-duty, transparent lid
- 1.5 HP rotary oil pump
- Gas flush option

IDEAL FOR

- Small to medium processors
- Supermarkets
- Restaurants
- HRI
- Labs



The Professional Way to Prep, Cook, Package!

VACMASTER® VP325



Control Panel

Seal Time Buttons
Digital Time Display
Pressure Indicator
Seal Button
Start Button

Heavy Duty
Transparent Lid

Lid Lock

Power Switch

INCLUDES

- Assorted Chamber Pouches
- 2 Filler Plates
- Maintenance Kit
- User's Guide

ACCESSORIES (not included)

- Chamber Pouches
Premium design for optimal vacuum packaging
- Storage Canisters
Available in two stackable sizes
- VacMaster® Bone Guard
Prevent punctures when vacuum packaging
- VacMaster® Multi-Ring Bag Stand
Holds and supports bags for easy filling



Specifications

Chamber Size: (W D H)	17.25" x 16.5" x 7"
Overall Dimensions: (W D H)	20.75" x 19.75" x 40"
Seal Bar Length:	2 @ 16"
Pump:	1.5 HP Rotary Oil
Cycle Time:	20-40 Seconds
Electrical Specifications:	110V, 60 Hz, 13 Amps
Weight:	245 lbs.