

VACMASTER® VP680

The **VACMASTER® VP680** chamber vacuum sealer is designed to meet the high capacity demands of your (commercial or industrial) operation. With its 3 seal bars and large chamber configuration large portions or a series of individual pouches are no problem. Machine features sealing option switch allowing you to select which seal bar or combination of seal bars will be in use. This floor type machine features stainless steel body, lock casters and powerful 3HP vacuum pump (63 m³/h). Machine equipped with gas flush system for modified atmosphere packaging (MAP). Our easy-to-remove seal bars (no tools required) makes this machine easy to clean and service. **VACMASTER® VP680** makes your day-to-day packaging tasks easier.



FEATURES

- Brushed stainless steel body
- One 37" and two 19.5" side seal bars
- 3 HP Oil Pump
- Gas Flush
- Sealing Option Switch to select a seal bar



IDEAL FOR

- Fish and Meat Processors
- Smoking Operations
- Supermarkets
- Labs



The Professional Way to Prep, Cook, Package!

VACMASTER® VP680

Chamber Specs

Size: 40" x 22" x 7"
1 Seal Bar @ 37"
2 Seal Bars @ 19.5"
8 Bag Clips

Control Panel

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

Seal Option Switch

Allows you to select which seal bar will be in use.

On Casters

For easy maneuverability



DETAILS



3 Seal Bars

Two that measure 19.5"
One that measures 37"



Powerful Vacuum Pump

3 HP oil rotary pump.



Gas Flush (MAP)

Modified atmosphere packaging.

INCLUDES

- 2 Filler Plates
- User's Guide

ACCESSORIES (not included)

- Chamber Pouches
Premium design for optimal vacuum packaging
- VacMaster® Bone Guard
Prevent punctures when vacuum packaging
- VacMaster® Prep Plate
Helps you prepare portions and easily fill bags

Specifications

Chamber Size: (W D H)	40" x 22" x 7"
Overall Dimensions: (W D H)	47" x 28.5" x 39.5"
Seal Bars:	2 @ 19.5", 1 @ 37"
Pump:	3 HP
Cycle Time:	20-30 Seconds
Electrical Specifications:	220V, 60 Hz, 3 ph
Weight:	595 lbs.