

VACMASTER® VP330

The **VACMASTER® VP330** offers a unique profile designed to handle long cuts of meat or large quantities of smaller-sized packages. It is perfect for the processor packaging fish fillets or sub primal cuts. This unit features three seal bars (one on each side and a single bar across the front) that work simultaneously or individually. With three seal bars, the VP330 can vacuum package almost anything!



FEATURES

- Stainless steel construction
- One 27" and two 12.5" 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
- Seal bar selection switch

IDEAL FOR

- Fish and meat processors
- Smoking operations
- Supermarkets
- Labs



The Professional Way to Prep, Cook, Package!

VACMASTER® VP330



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)	33.25" x 19.5" x 7"
Overall Dimensions: (W D H)	37" x 21" x 20"
Seal Bar Length:	2 @ 12.5", 1 @ 27"
Pump:	1.5 HP Rotary oil
Cycle Time:	20-40 Seconds
Electrical Specifications:	110V, 60 Hz, 13 Amps
Weight:	260 lbs.