

# VP200

Chamber Vacuum Sealer

- Preserve Your -  
*Game, Catch, or Meal!*



## VACMASTER® VP200

The New VacMaster® VP200 Chamber Vacuum Sealer was designed to offer high performance and take up less counter space than similar machines. The VP200 can use the most popular 12" bags (#30727) and the compact size makes it a breeze to take on the go or easy to store when not in use. The easy to use control panel lets you set the vacuum, seal and cool time. Ideal for home use, restaurants, caterers and food trucks. The VP200 will quickly become a favorite in your kitchen.

## Features

- Stainless steel body
- Accepts pouches up to 12" W x 12" L in size
- Easy-to-use digital control panel
- Easy-to-read pressure indicator
- Accessory port for sealing storage containers
- Heavy duty, transparent lid
- Maintenance-free pump

**VACMASTER**

VacMaster products are the workhorse of the industry. We offer external suction vacuum sealers as well as single or double chamber vacuum packaging machines with a wide range of seal bar sizes - from 10" to 32.5". VacMaster has machines to fit any size operation!

# VP200 Chamber Vacuum Sealer Specifications

## Heavy Duty Transparent Lid

**Pump:** Maintenance-free  
**Electrical:** 110V, 60Hz, 180W  
**Vacuum Power:** Up to -0.95 Bar  
**Overall Size:** 17.75" L x 14.25" W x 9.5" H  
**Weight:** 25.5 lbs.

**Chamber Size:** 12" L x 12" W x 6" H  
**Seal Bar Length:** 12.25"  
**Cycle Time:** 20-60 Seconds

## Control Panel

Vacuum Gauge  
Start/Stop Button  
Vac Button  
Mode Button  
Seal Button  
Marinate Button  
Seal Time Buttons  
Digital Display  
Hose Port



- Preserve Your -  
*Game, Catch, or Meal!*

## Accessories:

### Vacuum Sealer Pre-Cut Bags

BPA free, & FDA approved for food storage

### Storage Canisters

Seals out moisture and air - perfect for foods that are sensitive to pressure

### Bone Guard

Heavy-duty 6-mil sheets protect pouches from sharp bones

## Warranty:

1 Year Limited Warranty

## VacMaster Experts Also Recommend:

### Sous Vide Circulators

SV1, SV5, & SV10

### Automated Temperature Monitoring kits

Automated temperature monitoring kits take the stress and guess work out of your kitchen

### HACCP Plans

VacMaster has partnered with the Go HACCP food safety team to provide turn key HACCP plans tailored to your business

### How to Videos and Chef Eric Recipes

Visit [vacmasterfresh.com/fresh-bites-blog/](http://vacmasterfresh.com/fresh-bites-blog/)

**VACMASTER**