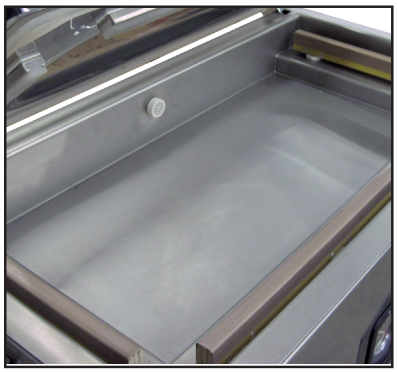
VACMASTER® Model VP330

VacMaster model VP330 is our newest machine added to our line up! Designed to handle long cuts of meat or large quantities of smaller sized packages. Perfect for the processor packaging fish fillets or sub primal cuts. This unit features three (3) seal bars (two on each side and a single bar across the front) that work simultaneously or individually. Additional features include: stainless steel construction, domed lid for increased overall chamber height (full 7"), easy to use electronic control panel, and a powerful, efficient 1.5 HP vacuum pump motor. Easy to remove seal bars, no tools required, making cleaning and maintenance simple and fast!

- *Seal bar selector switch*
- *Stainless steel construction*
- *Hygienic, easy to clean chamber*
- *Easy to use, easy to read digital display*
- *Heavy duty, smoke-color domed lid*

Ideal for:

- *Fish and Meat Processors*
- *Smoking operations*
- *Supermarkets*
- *Labs*



Three (3) Seal Bars with Double Seal Wire

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

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VP330 Vacuum Packaging Machine

ARY Inc.

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