

VACMASTER® VP215

The **VACMASTER® VP215** Chamber Machine is engineered for superior performance and is the cornerstone unit of our VP Series machines. This machine is efficient, reliable and easy to use, making it an essential part of any operation. The VP215 is perfect for small restaurants, culinary institutions, and delicatessens. It is also a valuable tool used by serious hunters and fishermen. With a 1/4 horsepower rotary oil pump, the VP215 is efficient and dependable, making it a top-seller.



IDEAL FOR

- Small restaurants and delis
- Culinary institutions
- Hunters and fishermen



FEATURES

- Stainless steel body
- 10" seal bar with double seal wire
- Easy-to-use digital control panel
- Easy-to-read pressure indicator
- Heavy duty, transparent lid
- 1/4 HP rotary oil pump



The Professional Way to Prep, Cook, Package!

VACMASTER® VP215



**Heavy Duty
Transparent Lid**

Lid Lock

Control Panel

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

INCLUDES

- 45 Assorted Chamber Pouches
- Filler Plates
- 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)	11.25" x 15.25" x 5"
Overall Dimensions: (W D H)	20" x 14" x 15"
Seal Bar Length:	10"
Pump:	1/4 HP Rotary Oil
Cycle Time:	20-40 Seconds
Electrical Specifications:	110V, 60 Hz, 4 Amps
Weight:	84 lbs.