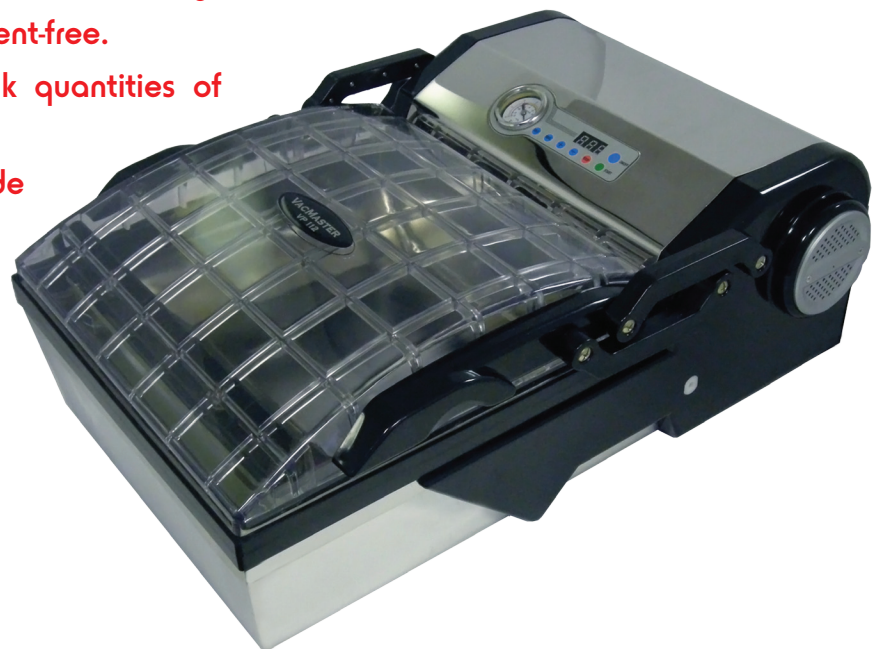


VP112C VACMASTER VACUUM PACKAGING MACHINE

Use the VP112C to:

- Vacuum package soups, stews, and marinades.
- Keep game meat and fish fresher longer.
- Store meats and fish scent-free.
- Eliminate waste of bulk quantities of foods.
- Perfect for sous vide applications.



The VacMaster VP112C Vacuum Packaging Machine provides the solution to the problem posed by other vacuum packaging machines currently on the market. How to vacuum package liquids and liquid-rich foods? Current machines on the market are suction machines, meaning the air is vacuummed out of a vacuum bag and then the bag is sealed. However, along with air, liquids are also vacuummed out of the bag, leading to partial and even failed seals.

ORDER TOLL FREE 1-800-445-6601
www.skyfood.us

VP112C

VACMASTER VACUUM PACKAGING MACHINE

The VP112C Vacuum Packaging Machine uses a different technology to eliminate this problem. When sealing with our chamber machine, the vacuum bag that will be sealed is placed inside the chamber of the machine and the lid is closed. Air is sucked out of the entire chamber, not just the bag itself, allowing air pressure on both the inside and outside of the bag to remain equal and liquids to stay in the bag. The bag is then fully sealed and air is returned back into the chamber.

In addition, our chamber machine can reach a higher level of vacuum than other vacuum packaging machines. The VP112C has a sleek new low profile design that makes it counter top friendly. The new hinged lid tucks neatly back over the machine and has easy to read pressure indicator and LCD panel.

The VP112C Vacuum Packaging Machine works with commercial vacuum pouches, called "barrier" pouches, which eliminate bag respiration, preventing air from re-entering the vacuum pouch over time. These barrier pouches allow users to attain the benefits of longer shelf life with less freezer burn, and are more economical than suction type vacuum bags currently on the market. The smoke colored lid makes it easy to see and monitor the vacuum process.



Voltage.....	110 V
Pump	Dry rocker piston
Height	9 "
Width	24 "
Depth	16 "
Net Weight.....	51 lb
Shipping Weight	60 lb
Seal Bar.....	1 bar 12 " long
Cycle Time.....	30 - 60 Seconds
Chamber Dimension.....	12 " x 11 " x 5 " (including the dome)

Office:

11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA
Phone: 305-868-1603
Fax: 305-866-2704

ORDER TOLL FREE 1-800-445-6601

www.skyfood.us

Contact your local Skyfood Representative for additional information.
Visit our web site at www.skyfood.us for location and contact information.

Warehouse:

71 Bloomfield Ave
Newark, NJ 07104 - USA
Phone: 973-482-5070
Fax: 973-482-0725