

VACMASTER® VP321

The **VACMASTER® VP321** offers the same features and reliability as our model VP320. However, this model features two 17" seal bars. Perfect for most medium to high volume commercial and food service operations looking for increased production. This model offers a spacious chamber, heavy-duty lid and easy-to-use controls. The VP321 is a great addition to any operation.



FEATURES

- Stainless steel body
- Two 17" 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



IDEAL FOR

- Small restaurants to medium processors
- Supermarkets
- Restaurants
- Laboratories



The Professional Way to Prep, Cook, Package!

VACMASTER® VP321

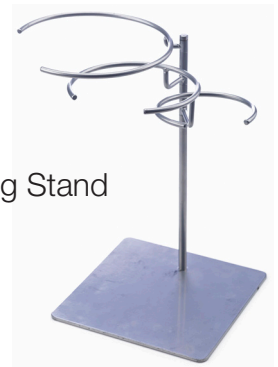


INCLUDES

- 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)	16.5" x 17.25" x 7"
Overall Dimensions: (W D H)	22.5" x 20" x 20.5"
Seal Bar Length:	2 @ 17"
Pump:	1.5 HP Rotary Oil
Cycle Time:	20-40 Seconds
Electrical Specifications:	110V, 60 Hz, 13 Amps
Weight:	210 lbs.