

VACMASTER® VP680

The **VACMASTER® VP680** Chamber Vacuum Sealer is designed to meet the high capacity demands of your commercial or industrial operation. The gas flush feature allows for additional flexibility, this will allow you to replace the air in your package with an inert gas from your regulator-equipped gas bottle. This machine has a stainless steel exterior and has two 19 1/2" pop out seal bars on each side of the machine and one extended 37-inch seal bar across the front of the unit. Sealing Option Switch allows you to select which seal bar will be in use.



FEATURES

- Brushed stainless steel body
- 2 Pop out 19 1/2" seal bars on each side
- 1 Extended 37" seal bar across the front
- 3 HP Oil Pump
- 8 Vacuum pouch clips
- Gas Flush
- Sealing Option Switch to select a seal bar

IDEAL FOR

- Vacuum packaging liquids, delicatessen or solids
- High volume
- Commercial
- Food service operations



The Professional Way to Prep, Cook, Package!

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Chamber Specs

Size: 40" x 22" x 7"
1 Seal Bar @ 37"
2 Seal Bars @ 19.5"
8 Bag Clips

Control Panel

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

Seal Option Switch

Allows you to select which seal bar will be in use.

On Casters

For easy maneuverability



DETAILS



3 Seal Bars

Two that measure 19.5"
One that measures 37"



Pump

3 HP oil rotary pump.



Lid Latches

Lid latches on both sides of the machine for easy storage and maneuvering.

INCLUDES

- 2 Filler Plates
- User's Guide

Specifications

Chamber Size: (W D H)	40" x 22" x 7"
Overall Dimensions: (W D H)	47" x 28.5" x 39.5"
Seal Bars:	2 @ 19.5", 1 @ 37"
Pump:	3 HP
Cycle Time:	20-30 Seconds
Electrical Specifications:	220V, 60 Hz, 3 ph
Weight:	593 lbs.

ACCESSORIES (not included)

- Chamber Pouches
Premium design for optimal vacuum packaging
- VacMaster® Bone Guard
Prevent punctures when vacuum packaging
- VacMaster® Multi-Ring Bag Stand
Holds and supports bags for easy filling

