

# 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.