

## CHAMBER VACUUM PACK MACHINES

29W-005



29W-002



29W-004

*Perfect for  
 long-term storage  
 or sous vide cooking!*



29W-003

## FEATURES

- EASY TO USE CONTROLS GIVE YOU THE ABILITY TO ADJUST SEAL AND VACUUM TIMES TO VACUUM PACK A WIDE VARIETY OF ITEMS
- VACUUMS IN 20-40 SECONDS
- SEALS IN LESS THAN 6 SECONDS!
- DURABLE 304 STAINLESS STEEL BODY FOR COMMERCIAL USE
- MODEL 29W-005 INCLUDES FILLER PLATES AND MAINTENANCE KIT
- 1 YEAR PRODUCT WARRANTY
- ETL CERTIFIED



## SPECIFICATIONS

ITEM	WATTS	SEAL BAR	PUMP TYPE	CHAMBER DIM.	WEIGHT	WIDTH	DEPTH	HEIGHT
29W-002	380	12"	DRY (.25 HP)	13"L x 12.2"W x 3.9"H	37 LBS.	14.6"	17.7"	10.6"
29W-003	1000	10.25"	OIL (.25 HP)	15.5"L x 11"W x 4"H	60 LBS.	13"	19"	14"
29W-004	1000	10.25"	DRY (.25 HP)	15.5"L x 11"W x 4"H	60 LBS.	13"	19"	14"
29W-005	1150	16"	OIL (1.5 HP)	18"L x 16.75"W x 7"H	82 LBS.	16.75"	18"	14"

ALL CHAMBER MACHINES ARE 120 VOLTS, 60Hz