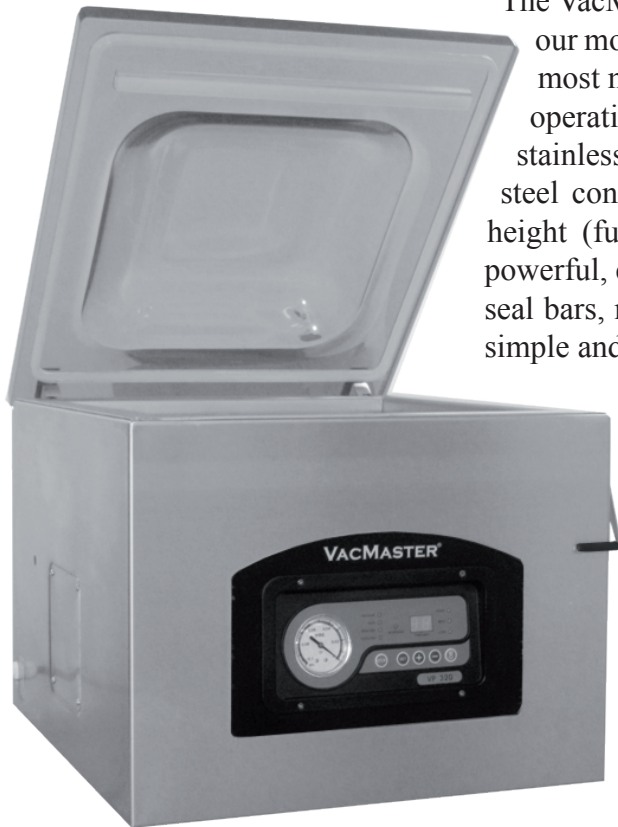


VACMASTER® Model VP321



The VacMaster model VP321 (same features and reliability as our model VP320) features two (2) 17" seal bars. Perfect for most medium to high volume commercial and food service operations looking for increased production. Spacious stainless steel chamber. Additional features include: stainless steel construction, domed lid for increased overall chamber height (full 7"), easy to use electronic control panel and a powerful, efficient 1.5HP vacuum pump motor. Easy to remove seal bars, no tools required, making cleaning and maintenance simple and fast!

- *Two (2) 17" seal bars*
- *Stainless steel construction*
- *Hygienic, easy to clean chamber*
- *Easy to use, easy to read digital display*
- *Heavy duty, smoke-color domed lid*

Ideal for:

- *Medium to large processors*
- *Perfect for Sous Vide applications*
- *Supermarkets*
- *Restaurants*
- *HRI*
- *Labs*



Two (2) 17" Seal Bars with Double Seal Wire

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

ARYInc.

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VP321 Vacuum Packaging Machine