

# VACMASTER® VP215

The **VACMASTER® VP215** Chamber Machine is engineered for superior performance and is the cornerstone unit of our VP Series machines. This machine is efficient, reliable and easy to use, making it an essential part of any operation. The VP215 is perfect for small restaurants, culinary institutions, and delicatessens. It is also a valuable tool used by serious hunters and fishermen. With a 1/4 horsepower rotary oil pump, the VP215 is efficient and dependable, making it a top-seller.



## IDEAL FOR

- Small restaurants and delis
- Culinary institutions
- Hunters and fishermen



## FEATURES

- Stainless steel body
- 10" seal bar with double seal wire
- Easy-to-use digital control panel
- Easy-to-read pressure indicator
- Heavy duty, transparent lid
- 1/4 HP rotary oil pump



*The Professional Way to Prep, Cook, Package!*

# VACMASTER® VP215



**Heavy Duty  
Transparent Lid**

**Lid Lock**

**Control Panel**

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

## INCLUDES

- 45 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)	11.25" x 15.25" x 5"
Overall Dimensions: (W D H)	20" x 14" x 15"
Seal Bar Length:	10"
Pump:	1/4 HP Rotary Oil
Cycle Time:	20-40 Seconds
Electrical Specifications:	110V, 60 Hz, 4 Amps
Weight:	84 lbs.