



PrimaVac™ In-Chamber Vacuum Sealers

3 Versatile Options

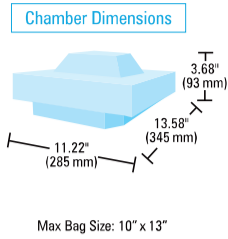


Vacuum sealing gives commercial kitchens the flexibility they need for a wide range of tasks, from retaining food's freshness and color to giving chefs the ability to easily store, preserve, marinate, or sous vide a wide range of dishes.

- Powerful JetAire™ Pump ensures 99.9% air evacuation
- 10 programs automate vacuum sealing and eliminate guesswork
- Adjustable soft air slows compression to help protect delicate food
- Gas flush helps prolong food's shelf life & fresh color and creates a protective cushion inside pouches to help prevent crushing (HVC406 only)

SPECIFICATIONS FOR IN-CHAMBER VACUUM SEALERS

PrimaVac²⁵⁴



Heat Seal Bar: 10" (254 mm)
Weight: 64 lbs / 29 kg

HVC254

Electrical: 120 V, 60 Hz,
300 Watts, 3 Amps
Pump: 8 m³/h



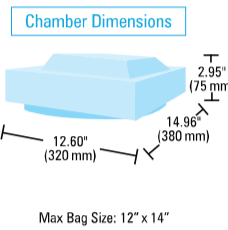
HVC254-CE

Electrical: 220 V, 60 Hz, 300 Watts, 3 Amps
Pump: 8 m³/h



Ships with both Continental European and UK style power cords

PrimaVac³⁰⁵



Heat Seal Bar: 12" (305 mm)
Weight: 77 lbs / 34.9 kg

HVC305

Electrical: 120 V, 60 Hz,
400 Watts, 5 Amps
Pump: 12 m³/h



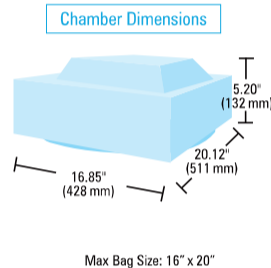
HVC305-CE

Electrical: 220 V, 60 Hz, 400 Watts, 5 Amps
Pump: 10 m³/h



Ships with both Continental European and UK style power cords

PrimaVac⁴⁰⁶



Heat Seal Bar: 16" (406 mm)
Weight: 163 lbs / 73.9 kg

HVC406

Electrical: 120 V, 60 Hz,
1000 Watts, 10 Amps
Pump: 24 m³/h



HVC406-CE

Electrical: 220 V, 60 Hz, 1000 Watts, 10 Amps
Pump: 20 m³/h



Ships with both Continental European and UK style power cords

PrimaVac		254	305	406
Seal Bar Length		10" 254 mm	12" 305 mm	16" 406 mm
Pump Evacuation Speed	120V	8 m ³ /h	12 m ³ /h	24 m ³ /h
	230V	8 m ³ /h	10 m ³ /h	20 m ³ /h
Custom Programs 10 programs		✓	✓	✓
Adjustable Vacuum Cycle Time 10 to 60 seconds		✓	✓	✓
Adjustable Sealing Time 0 to 3 seconds		✓	✓	✓
Adjustable Cooling Time 3.0 to 9.9 seconds		✓	✓	✓
Adjustable Soft Air 2.0 to 9.9 seconds		✓	✓	✓
Oil Change Reminder		✓	✓	✓
Gas Flush				✓
4 Inch Leg Extenders				✓

In-chamber vacuum sealing makes it easy to:



HVC254

HVC305

HVC406



10 Custom Programs
Let you set the perfect vacuuming and sealing times for different food and culinary applications

Vacuum Gauge
Indicates amount of air extracted from chamber

Function LED Lights
Indicate each step in the cycle

Function Select and Pump Select
Let users customize vacuum and sealing times, soft air time, and heat bar cooling time

Adjustable Soft Air
Gradually adds air to chamber to help protect delicate food

Gas Flush (HVC406)
This specialized function (also called MAP) flushes the pouch with inert gas and is perfect for leafy vegetables, raw meat, and baked goods. It creates a protective cushion to help keep food from being crushed, while helping to prolong food's shelf life and fresh color.

JetAire™ Vacuum Sealing Pumps

Designed for PrimaVac™ Vacuum Sealers, our high-performance rotary vane pump is built with the finest materials to offer robust, long-lasting service in commercial and institutional kitchens.

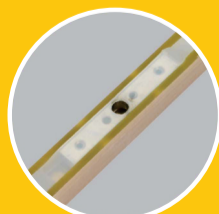
This powerful pump is able to extract 99.9% of the air from pouches, ensuring optimum results for wet and dry contents.

It's a reliable, top-quality pump that will keep your vacuum sealer and your staff continuously performing at peak efficiency.



Optimizing Pump Performance

To keep the pump functioning at its best, PrimaVac™ Vacuum Sealers feature an oil change reminder and built-in oil preheating function.



Heat Seal Bar
Protected with a silicone pad for easy cleaning and food safety



Reset Switch
Conveniently located in back next to detachable power cord



Includes Maintenance Kit
PrimaVac™ Sealers come with everything you need to keep vacuum sealer functioning at peak performance



PrimaVac™ Pouch Selection

Designed to work with in-chamber vacuum sealers and featuring 3 mil. and 4 mil. thicknesses in a wide variety of sizes, our selection suits every food, from the most delicate to wet, dry, or bone-in. PrimaVac™ Pouches are made from 9 layers of BPA-free, FDA-approved films and resins. Retherm pouches offer the added benefit of allowing food to be boiled, microwaved, or frozen without compromising the contents.