

PrimaVac[™] In-Chamber Vacuum Sealers



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

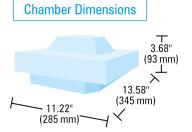
Gas flush helps prolong food's shelf life & fresh color and creates a protective cushion inside pouches to help prevent crushing (HVC406 only)

For more Good Thinking® visit

visit www.hamiltonbeachcommercial.com

SPECIFICATIONS FOR IN-CHAMBER VACUUM SEALERS

PrimaVac.254



Max Bag Size: 10" x 13"

14.85" (377 mm) 17.95" (456 mm)

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

HVC254

Electrical: 120 V, 60 Hz, 300 Watts, 3 Amps Pump: 8 m^{3/}h





HVC254-CE

Electrical: 220 V, 60 Hz, 300 Watts, 3 Amps Pump: 8 m^{3/}h

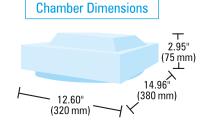






Ships with both Continental European and UK style power cords

PrimaVac.305



Max Bag Size: 12" x 14"



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

HVC305

Electrical: 120 V, 60 Hz, 400 Watts, 5 Amps Pump: 12 m^{3/}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

PrimaVac 406

7 5.20" (132 mm) 20.12" (511 mm) (428 mm)

Chamber Dimensions

Max Bag Size: 16" x 20"



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

HVC406

Electrical: 120 V, 60 Hz, 1000 Watts, 10 Amps Pump: 24 m^{3/}h





HVC406-CE

Electrical: 220 V, 60 Hz, 1000 Watts, 10 Amps





ROHS COMPLIANT

Ships with both Continental European and LIK style power cords

Hamilton Beach Commercial, 4421 Waterfront Drive, Glen Allen, VA 23060 • 800-572-3331 / Fax 800-851-3331 | www.hamiltonbeachcommercial.com

PrimaVac 254 305 10" 12" 16" **Seal Bar Length** 254 mm 305 mm 406 mm 8 m³/h 12 m³/h 24 m³/h 120V **Pump Evacuation** Speed 230V $8 \, \text{m}^{3/\text{h}}$ 10 m³/h 20 m³/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**

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.

In-chamber vacuum sealing makes it easy to:







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





10 Custom Programs

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

Vacuum GaugeIndicates 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.



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, FDAapproved films and resins. Retherm pouches offer the added benefit of allowing food to be boiled, microwaved, or frozen without compromising the contents.