

Hamilton Beach
COMMERCIAL

PrimaVac™ In-Chamber Vacuum Sealers

3 Versatile Options



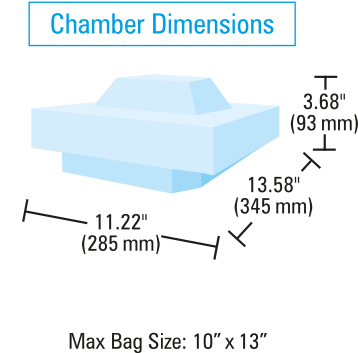
Vacuum sealing gives commercial kitchens the flexibility they need for a wide range of tasks, from retaining food's freshness and color to giving chefs the ability to easily store, preserve, marinate, or sous vide a wide range of dishes.

- 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)

For more Good Thinking® visit www.hamiltonbeachcommercial.com

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



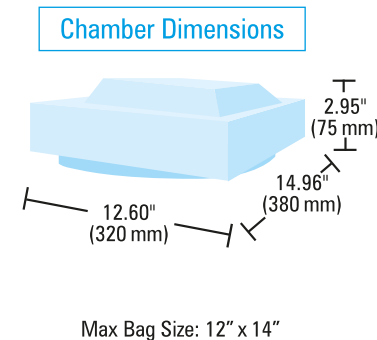
HVC254-CE

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



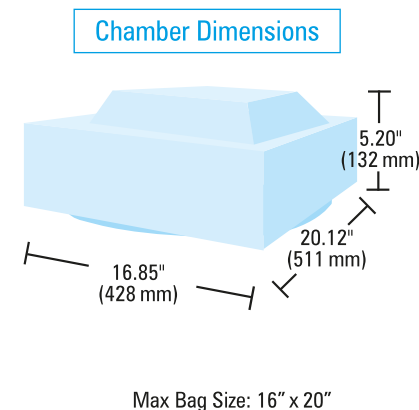
HVC305-CE

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

