

VP95

Chamber Vacuum Sealer

- Preserve Your -
Game, Catch, or Q!



VACMASTER® VP95

The VacMaster® VP95 Chamber Vacuum Sealer is a great machine for hunters, fishermen, and other home users that rely on getting a great seal to preserve their game, catch, or meal. With its removable internal incline plate, the VP95 can handle almost anything, including liquids for marinating or sealing, like a champ. The streamlined design and small footprint means the VP95 will fit on your countertop without taking over the kitchen. Features an easy to use control panel and is a reliable, maintenance-free machine that will take your vacuum packaging experience to a whole new level.

Features

- Stainless steel body
- 9.25" seal bar with double seal wire
- Easy-to-use digital control panel
- Accessory hose port for storage containers
- Heavy duty, transparent lid
- Single piston oil pump

Includes

- Assorted Chamber Pouches
- Inclined Plate
- User's Guide

VACMASTER®

VacMaster products are the workhorse of the industry. The VP Series offers both single and double chamber vacuum packaging machines with a wide range of seal bar sizes - from 10" to 37" and has machines to fit any size operation, from countertop to floor models.

VP95 Chamber Vacuum Sealer Specifications

Heavy Duty Transparent Lid

Chamber Size: 9.5" (W) x 10.5" (D) x 3.25" (H)
Seal Bar Length: 9.25"
Cycle Time: 20-60 Seconds
Removable Incline

Accessory Port

Pump: Single Piston Oil Pump
Electrical: 110V, 60Hz, 4.2 Amps
Overall Size: 11" (W) x 16" (D) x 9" (H)
Weight: 42.5 lbs.

Lid Lock

Control Panel:

On/Off Button
Start Button
Seal Button
Accessory Button
Marinate Button
Seal Time Button
Pulse Button



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Available Accessories:

Premium & Standard Chamber Pouches

Chamber sealer compatible, BPA free,
& sous vide friendly

Storage Canisters

Seals out moisture and air - perfect for foods that are
sensitive to pressure

Bone Guard

Heavy-duty 6-mil sheets protect your pouches
from sharp bones

Warranty:

1 Year Limited Warranty

VacMaster Experts Also Recommend:

Sous Vide Circulators

SV1, SV5, & SV10

The Sous

Automated HACCP monitoring kit for sous vide,
vacuum packaging, & cook chill

HACCP

VacMaster's food safety team will create and submit your
HACCP plan for vacuum packaging, sous vide, and cook chill

Seared Seasonings

Seasonings developed especially for sous vide cooking.

How to Videos and Chef Eric Recipes

Visit vacmasterfresh.com

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