"Unparalleled vacuum precision and HACCP Support"



## Commercial Chamber Vacuum Sealer

### Technical Specifications

**PERFORMANCE**

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|---|---|
| Seal Bar Length | 12.25 in / 31.1 cm |
| Pump Type | Busch Oil Rotary |
| Pump Power Rating | .5 hp |
| Warranty | 1 Year Limited |

**WEIGHTS & DIMENSIONS**

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|---|---|
| Overall Dimensions | 15.5 x 19 x 14.5 in / 39.4 x 48.25 x 36.8 cm |
| Chamber Dimensions | 13 x 12 x 7 in / 33 x 30.5 x 17.8 cm |
| Shipping Dimensions | 19 x 24 x 26 in / 48.3 x 61 x 66 cm |
| Shipping Weight | 86 lbs / 39 kg |
| Power Supply | 120 V, 7.5 A |

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| *ACCESSORIES* | HACCP Portal license |
| | Thermal label printer |
| | Thermal label starter pack |
| | 2 K-Type thermocouple probes |
| | Liquid tray |
| | Oil tool kit |
| | Quick start guide |

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|---|---|
| *CHAMBER VACUUM SEALER* | Manager and Operator pass-codes |
| | Temperature data logging |
| | Thermometer calibration logging |
| | Vacuum data logging |
| | 5" Color TFT display |
| | Dual humidity sensors |
| | Dual pressure sensors |
| | Automatic pump restoration |

The PolyScience 400 Series Commercial Chamber Vacuum Sealer offers true HACCP data logging and support. Users now have access to HACCP Portal, allowing them to prepare HACCP plans for vacuum sealing and Sous Vide cooking with ease. Manager and Operator pass-codes assist in control over log data and functionality. This unit exhibits excellent performance under heavy use and is easily programmable for specific vacuum levels, which is essential when working with compression as a cooking technique or protecting fish or other delicate foods in preparation for Sous Vide cooking.

Dual pressure sensors allow true millibar reading for accuracy in vacuum packing. Also new to the unit are humidity sensors, eliminating boil over. The interface of the unit is entirely user-friendly, incorporating a full color TFT display. Direct temperature logging of Sous Vide cooking cycles is supported via dual K-Type thermocouple probe ports.

Visit **www.polyscienceculinary.com** to learn about the entire line of PolyScience products and great recipe ideas.