

Вакуумные упаковщики

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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6" x 8" in-chamber boil-in vacuum sealer bags

The Vollrath® boil-in vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These compact bags are ideal for smaller food items, and the clear exterior keeps everything visible. With a maximum cooking temperature of 212°F, you can easily prepare a variety of foods.

Bags easily fit small food items

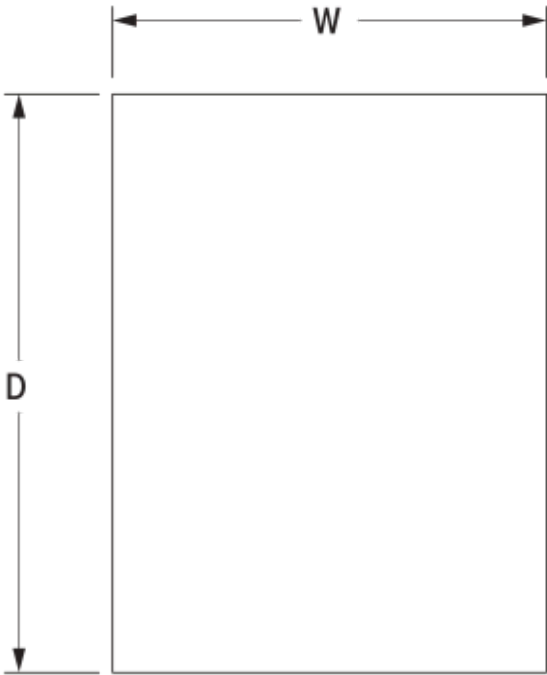
Maximum cooking temperature of
212°F

Total thickness of 4.0 mil for ideal
cooking

6" x 8" bags

100 bags per box

PRODUCT SPECIFICATIONS



FRONT VIEW

Model Information

UPC	029419833245
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Unit Dimensions

(W) Width (IN)	6
(D) Depth (IN)	8
(H) Height (IN)	0
(W) Width (CM)	15.2

(D) Depth (CM)	20.3
(T) Thickness (CM)	0.4
Size	6 x 8

Volume

Capacity (CUP)	2.11
Capacity (GAL)	0.132
Capacity (L)	0.5
Capacity (ML)	500
Capacity (QT)	0.53

Construction

Construction Material	Nylon LLDPE Co-ex
-----------------------	-------------------

Case Lot Measurement

Case Lot	1
Case Width	8.75
Case Height	1.25
Case Length	12.75
Case Lot Cube (ft.)	0.08

Case Lot Weight (lbs.)	1.56
------------------------	------



10" x 15" in-chamber vacuum sealer bags

The Vollrath® vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These 10" x 15" bags are the ideal size for most food items, and the clear exterior keeps everything visible. With a maximum cooking temperature of 158°F, you can easily prepare a variety of foods.

Bags easily fit most food items

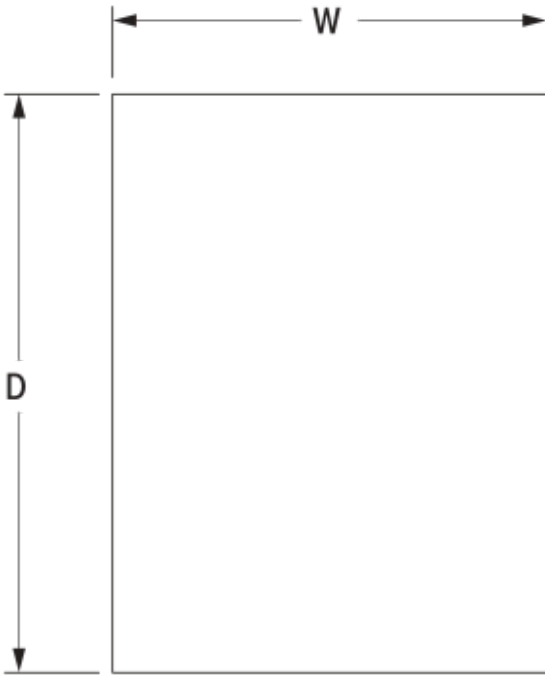
Maximum cooking temperature of
158°F

Total thickness of 3.0 mil for ideal
cooking

10" x 15" bags

100 bags per box

PRODUCT SPECIFICATIONS



FRONT VIEW

Model Information

UPC	029419720323
-----	--------------

Unit Dimensions

(W) Width (IN)	10
(D) Depth (IN)	15
(H) Height (IN)	0
(W) Width (CM)	25.4

(D) Depth (CM)	38.1
(T) Thickness (CM)	0.3
Size	10 x 15

Volume

Capacity (CUP)	16
Capacity (GAL)	1
Capacity (L)	3.8
Capacity (ML)	3800
Capacity (QT)	4

Construction

Construction Material	Nylon LLDPE Co-ex
-----------------------	-------------------

Case Lot Measurement

Case Lot	1
Case Width	14.75
Case Height	1.25
Case Length	21.75
Case Lot Cube (ft.)	0.18

Case Lot Weight (lbs.)	3.5
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8" x 12" in-chamber boil-in vacuum sealer bags

The Vollrath® boil-in vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These 8" x 12" bags are ideal for most food items, and the clear exterior keeps everything visible. With a maximum cooking temperature of 212°F, you can easily prepare a variety of foods.

Bags easily fit most food items

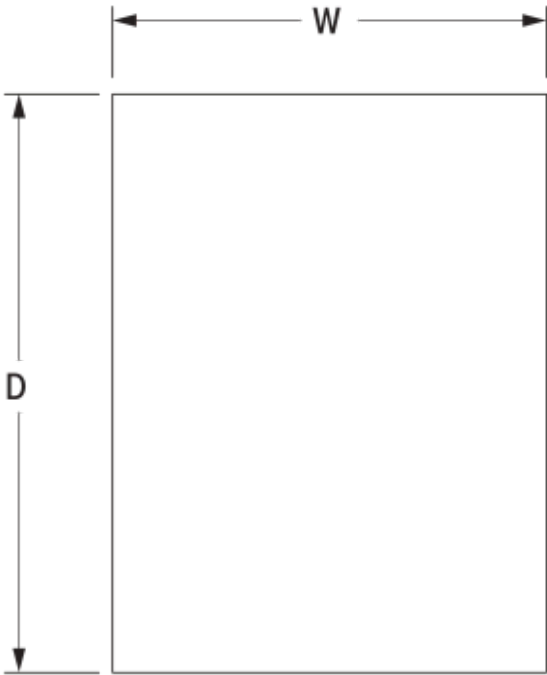
Maximum cooking temperature of
212°F

Total thickness of 4.0 mil for ideal
cooking

8" x 12" bags

100 bags per box

PRODUCT SPECIFICATIONS



FRONT VIEW

Model Information

UPC	029419833252
-----	--------------

Unit Dimensions

(W) Width (IN)	8
(D) Depth (IN)	12
(H) Height (IN)	0
(W) Width (CM)	20.3

(D) Depth (CM)	30.5
(T) Thickness (CM)	0.4
Size	8 x 12

Volume

Capacity (CUP)	7.6
Capacity (GAL)	0.475
Capacity (L)	1.8
Capacity (ML)	1800
Capacity (QT)	1.9

Construction

Construction Material	Nylon LLDPE Co-ex
-----------------------	-------------------

Case Lot Measurement

Case Lot	1
Case Width	8.75
Case Height	1.25
Case Length	12.75
Case Lot Cube (ft.)	0.08

Case Lot Weight (lbs.)	2.96
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12" x 16" in-chamber boil-in vacuum sealer bags

The Vollrath® boil-in vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These 12" x 16" bags are ideal for large food items, and the clear exterior keeps everything visible. With a maximum cooking temperature of 212°F, you can easily prepare a variety of foods.

Bags easily fit large food items

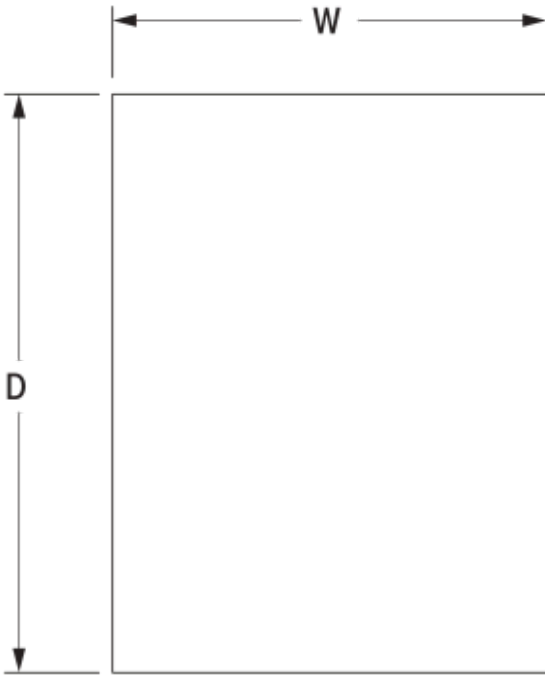
Maximum cooking temperature of
212°F

Total thickness of 4.0 mil for ideal
cooking

12" x 16" bags

100 bags per box

PRODUCT SPECIFICATIONS



FRONT VIEW

Model Information

UPC	029419833269
-----	--------------

Unit Dimensions

(W) Width (IN)	12
(D) Depth (IN)	16
(H) Height (IN)	0
(W) Width (CM)	30.5

(D) Depth (CM)	40.6
(T) Thickness (CM)	0.4
Size	12 x 16

Volume

Capacity (CUP)	22.8
Capacity (GAL)	1.3
Capacity (L)	5.4
Capacity (ML)	5400
Capacity (QT)	5.7

Construction

Construction Material	Nylon LLDPE Co-ex
-----------------------	-------------------

Case Lot Measurement

Case Lot	1
Case Width	14.75
Case Height	1.25
Case Length	20.75
Case Lot Cube (ft.)	0.22

Case Lot Weight (lbs.)	5.9
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6" x 12" out-of-chamber mesh vacuum sealer bags

The Vollrath® mesh vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These 6" x 12" bags are ideal for smaller food items. The clear exterior keeps everything visible, and the bags come in a dispenser-type carton for your convenience. With a maximum cooking temperature of 158°F, you can easily prepare a variety of foods.

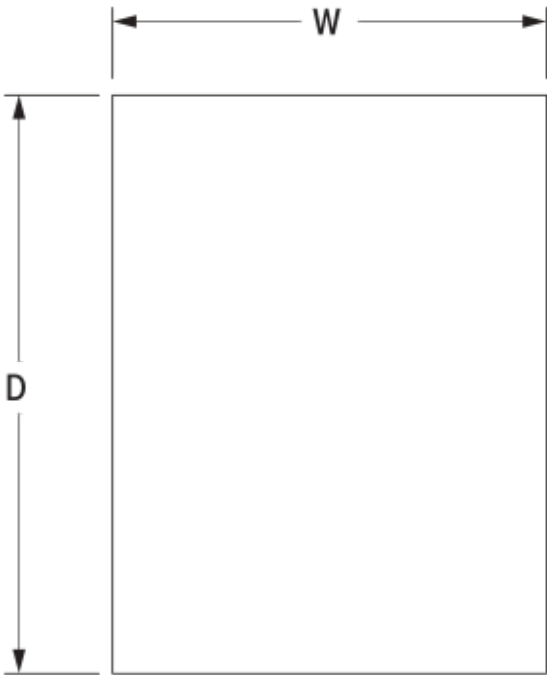
Bags easily fit small food items

Bags come in a dispenser-type carton to keep them organized and accessible

Maximum cooking temperature of
158°F

6” x 12” bags
100 bags per box

PRODUCT SPECIFICATIONS



FRONT VIEW

Model Information

UPC	029419719839
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Unit Dimensions

(W) Width (IN)	6
(D) Depth (IN)	12
(H) Height (IN)	0
(W) Width (CM)	15.2

(D) Depth (CM)	30.5
(T) Thickness (CM)	0.39
Size	6 x 12

Volume

Capacity (CUP)	3.3
Capacity (GAL)	0.2
Capacity (L)	0.8
Capacity (ML)	800
Capacity (QT)	0.85

Construction

Construction Material	PA/PE 20/80
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Case Lot Measurement

Case Lot	1
Case Width	6
Case Height	1.25
Case Length	12
Case Lot Cube (ft.)	0.08

Case Lot Weight (lbs.)	1.85
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8" x 12" out-of-chamber mesh vacuum sealer bags

The Vollrath® mesh vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These 8" x 12" bags are ideal for most food items. The clear exterior keeps everything visible, and the bags come in a dispenser-type carton for your convenience. With a maximum cooking temperature of 158°F, you can easily prepare a variety of foods.

Bags easily fit most food items

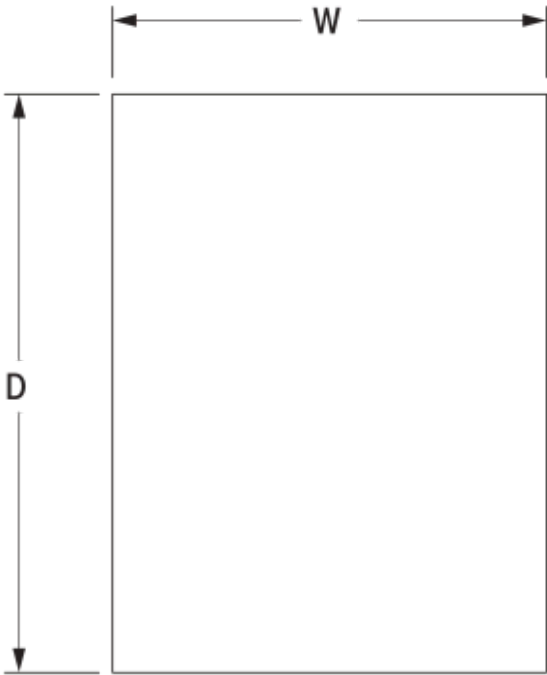
Bags come in a dispenser-type carton to keep them organized and accessible

Maximum cooking temperature of 158°F

8" x 12" bags

100 bags per box

PRODUCT SPECIFICATIONS



FRONT VIEW

Model Information

UPC	029419720293
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Unit Dimensions

(W) Width (IN)	8
(D) Depth (IN)	12
(H) Height (IN)	0
(W) Width (CM)	20.3

(D) Depth (CM)	30.5
(T) Thickness (CM)	0.39
Size	8 x 12

Volume

Capacity (CUP)	5.4
Capacity (GAL)	0.34
Capacity (L)	1.3
Capacity (ML)	1300
Capacity (QT)	1.4

Construction

Construction Material	PA/PE 20/80
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Case Lot Measurement

Case Lot	1
Case Width	8
Case Height	2
Case Length	12
Case Lot Cube (ft.)	0.11

Case Lot Weight (lbs.)	2.54
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10" x 14" out-of-chamber mesh vacuum sealer bags

The Vollrath® mesh vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These 10" x 14" bags are ideal for large food items. The clear exterior keeps everything visible, and the bags come in a dispenser-type carton for your convenience. With a maximum cooking temperature of 158°F, you can easily prepare a variety of foods.

Bags easily fit large food items

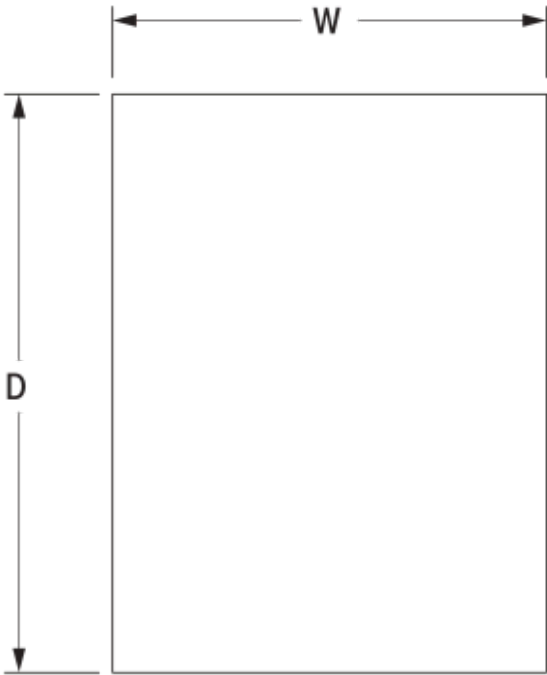
Bags come in a dispenser-type carton to keep them organized and accessible

Maximum cooking temperature of 158°F

10" x 14" bags

100 bags per box

PRODUCT SPECIFICATIONS



FRONT VIEW

Model Information

UPC	029419720309
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Unit Dimensions

(W) Width (IN)	10
(D) Depth (IN)	14
(H) Height (IN)	0
(W) Width (CM)	25.4

(D) Depth (CM)	35.6
(T) Thickness (CM)	0.39
Size	10 x 14

Volume

Capacity (CUP)	10
Capacity (GAL)	0.63
Capacity (L)	2.4
Capacity (ML)	2400
Capacity (QT)	2.5

Construction

Construction Material	PA/PE 20/80
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Case Lot Measurement

Case Lot	1
Case Width	9.75
Case Height	1.5
Case Length	13.75
Case Lot Cube (ft.)	0.17

Case Lot Weight (lbs.)	3.57
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8" x 12" in-chamber vacuum sealer bags

The Vollrath® vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These 8" x 12" bags are the ideal size for most food items, and the clear exterior keeps everything visible. With a maximum cooking temperature of 158°F, you can easily prepare a variety of foods.

Bags easily fit most food items

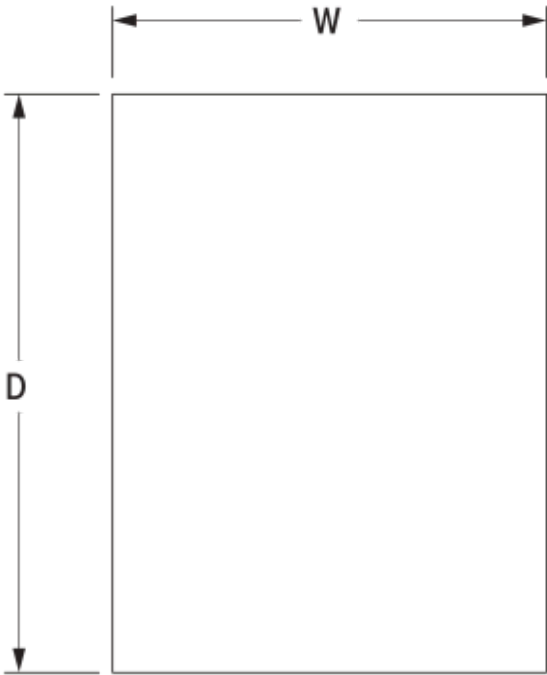
Maximum cooking temperature of
158°F

Total thickness of 3.0 mil for ideal
cooking

8" x 12" bags

100 bags per box

PRODUCT SPECIFICATIONS



FRONT VIEW

Model Information

UPC	029419720316
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Unit Dimensions

(W) Width (IN)	8
(D) Depth (IN)	12
(H) Height (IN)	0
(W) Width (CM)	20.3

(D) Depth (CM)	30.5
(T) Thickness (CM)	0.3
Size	8 x 12

Volume

Capacity (CUP)	7.6
Capacity (GAL)	0.475
Capacity (L)	1.8
Capacity (ML)	1800
Capacity (QT)	1.9

Construction

Construction Material	Nylon LLDPE Co-ex
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Case Lot Measurement

Case Lot	1
Case Width	8.75
Case Height	1.25
Case Length	12.75
Case Lot Cube (ft.)	0.08

Case Lot Weight (lbs.)	2.6
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12" x 16" in-chamber vacuum sealer bags

The Vollrath® vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These 12" x 16" bags are ideal for large food items, and the clear exterior keeps everything visible. With a maximum cooking temperature of 158°F, you can easily prepare a variety of foods.

Bags easily fit large food items

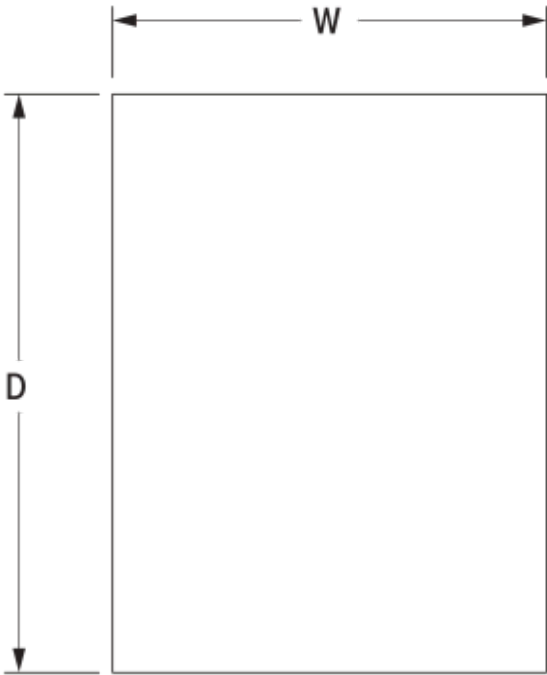
Maximum cooking temperature of
158°F

Total thickness of 3.0 mil for ideal
cooking

12" x 16" bags

100 bags per box

PRODUCT SPECIFICATIONS



FRONT VIEW

Model Information

UPC	029419720330
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Unit Dimensions

(W) Width (IN)	12
(D) Depth (IN)	16
(H) Height (IN)	0
(W) Width (CM)	30.5

(D) Depth (CM)	40.6
(T) Thickness (CM)	0.3
Size	12 x 16

Volume

Capacity (CUP)	22.8
Capacity (GAL)	1.43
Capacity (L)	5.4
Capacity (ML)	5400
Capacity (QT)	5.7

Construction

Construction Material	Nylon LLDPE Co-ex
-----------------------	-------------------

Case Lot Measurement

Case Lot	1
Case Width	14.75
Case Height	1.25
Case Length	20.75
Case Lot Cube (ft.)	0.18

Case Lot Weight (lbs.)	3.5
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14" x 20" in-chamber vacuum sealer bags

The Vollrath® vacuum sealer bags make sous vide cooking, storing and freezing foods easier than ever. These 14" x 20" bags are ideal for large food items, and the clear exterior keeps everything visible. With a maximum cooking temperature of 158°F, you can easily prepare a variety of foods.

Bags easily fit large food items

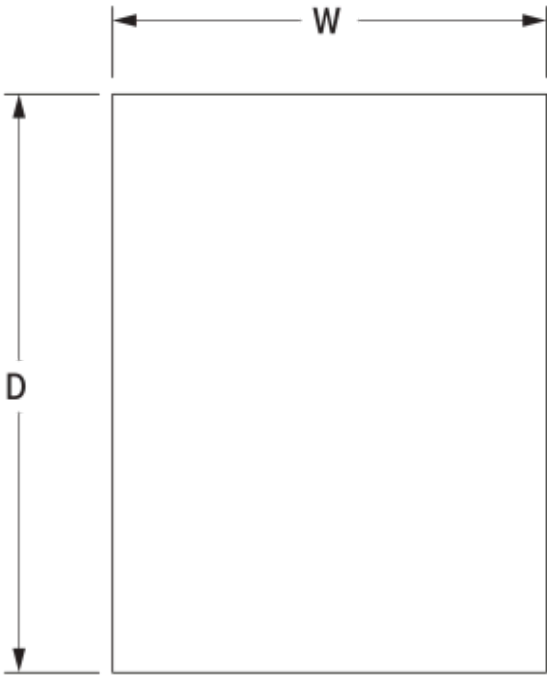
Maximum cooking temperature of
158°F

Total thickness of 3.0 mil for ideal
cooking

14" x 20" bags

100 bags per box

PRODUCT **SPECIFICATIONS**



FRONT VIEW

Model Information

UPC	029419720347
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Unit Dimensions

(W) Width (IN)	14
(D) Depth (IN)	20
(H) Height (IN)	0
(W) Width (CM)	35.6

(D) Depth (CM)	50.8
(T) Thickness (CM)	0.3
Size	14 x 20

Volume

Capacity (CUP)	45.6
Capacity (GAL)	2.86
Capacity (L)	10.8
Capacity (ML)	10800
Capacity (QT)	11.4

Construction

Construction Material	Nylon LLDPE Co-ex
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Case Lot Measurement

Case Lot	1
Case Width	14.75
Case Height	1.25
Case Length	20.75
Case Lot Cube (ft.)	0.22

Case Lot Weight (lbs.)	6.28
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Medium 120-volt in-chamber vacuum-pack machine with 12-inch seal bar

Reduce waste and extend the shelf life of your food with the Vollrath® medium in-chamber vacuum-pack machine. This unit has a smooth, stainless steel exterior and a transparent, soft-open lid for ease of use. The customizable front panel controls allow you to set the desired vacuum time. The strong sealing cylinders create a tight seal, while the seal bar

accommodates multiple bags up to 12 inches. The seal bar is also easy to remove and clean, while the pump-conditioning program removes unwanted moisture and debris. Both of these features extend the life of the unit and ensure high-quality vacuum sealing.

Effortlessly vacuum seal meat, cheese, fruit and more

Two sealing cylinders create a tight seal, preventing drips and leaks

Models include premium vacuum pump

12-inch seal bar accommodates multiple bags up to 12 inches

Full maintenance kit included for your convenience



“Vollrath’s vacuum pack machines are the best in the business. With the Vollrath vac pack machine, we can ensure that our ingredients make it to our guests in pristine condition and quality. We want every meal kit from Truffle Shuffle to arrive like a gift, and the Vollrath vac pack machine allows us to do just that.”

Tyler Vorce Founder and CCO - Truffle Shuffle

PRODUCT SPECIFICATIONS

Model Information

Model

VP12

UPC

671080420448

Unit Dimensions

Overall Dimensions (IN)	17.75 x 21.75 x 14.5
(W) Width (IN)	17.75
(D) Depth (IN)	21.75
(H) Height (IN)	14.5
(WL) Width between legs	14
(DL) Depth between legs	17.25
Product Opening Width (IN)	17.75
Product Opening Depth (IN)	21.75
Product Opening Height (IN)	26.75
(WC) Cooking Chamber Width (IN)	14.5
(DC) Cooking Chamber Depth (IN)	17
(HC) Cooking Chamber Height (IN)	4
(W) Width (CM)	45.1
(D) Depth (CM)	55.2
(H) Height (CM)	36.9
(WL) Width between legs (CM)	35.6
(DL) Depth between legs (CM)	43.8
Product Opening Width (CM)	45.1
Product Opening Depth (CM)	55.2
Product Opening Height (CM)	67.9
(WC) Cooking Chamber Width (CM)	36.8
(DC) Cooking Chamber Depth (CM)	43.2
(HC) Cooking Chamber Height (CM)	10.2

Size

Medium

Electrical

Amps

8.5

Cord Length (IN)

72

Cord Length (CM)

182.9

hp

0.64

Hz

60

Plug

NEMA 5-15P

Voltage

120

Watts

500

Case Lot Measurement

Case Lot

1

Case Width

22.75

Case Height

23.25

Case Length

28.5

Case Lot Cube (ft.)

8.72

Case Lot Weight (lbs.)

118

PRODUCT ACCESSORIES

Name

Item #

6" x 8" in-chamber boil-in vacuum sealer bags

23850

8" x 12" in-chamber boil-in vacuum sealer bags

23852

8" x 12" in-chamber vacuum sealer bags

40815

10" x 15" in-chamber vacuum sealer bags

40816

12" x 16" in-chamber vacuum sealer bags

40817

Name	Item #
PLASTIC HOOD	XVP00058
INCLINED INSERT PLATE VP12	XVP00059

PRODUCT PARTS

Name	Part #
INSERT PLATE BIG	XVP00054
OIL PLUG, VACUUM PUMP	XVP00076
SEAL WIRE 3.5 MM 3 M LENGTH	XVP00051
INSERT PLATE SMALL	XVP00053
VALVE BLOCK VP 12	XVP00025
HINGE VP12	XVP00031
VACUUM PUMP 8 M3 110/120V	XVP00035
VACUUM METER	XVP00040
SERVICE KIT VP 12	XVP00049
SEAL TRANSFORMER 10V 500VA	XVP00012
VP12 CTRL BOARD, VAC PRESSURE	XVP00074
LID GAS SPRING	XVP00041
SIGHT GLASS	XVP00067
CONTROL PANEL MOUNTIN CLIP KIT	XVP00073
CHECK VALVE W-CLAMPS	XVP00070
LID CLOSING BRACKET VP 12	XVP00034
POWER SWITCH DPDT 120V 1.5A	XVP00005
CLEAR LID	XVP00065
OIL REFILL BOTTLE	XVP00038
POWER CORD SJTO 14 AWG	XVP00060

Name	Part #
FEET VACUUM MACHINE	XVP00001
SEAL BAR VP12	XVP00030
LID GASKET 71 INCHES	XVP00068
VP12 CTRL PANEL, VAC PRESSURE	XVP00075
VP12 CTRL PANEL, VAC TIME	XVP00042
PUMP CONTACTOR	XVP00063
VP 12 CTRL BOARD, VAC TIME	XVP00014
SWITCH COVER INTERLOCK	XVP00044
CIRCUIT BREAKER	XVP00008
EXHAUST FILTER 8M3 PUMP	XVP00047
SEAL CONTACTOR RATED 120V	XVP00006
FUSE SEAL TRANSFORMER	XVP00023
SEAL CYLINDER VP 12	XVP00027
CONTROL TRANSFORMER	XVP00011
TEFLON TAPE 3 METER LENGTH	XVP00052



Large 120-volt in-chamber vacuum-pack machine with 16-inch seal bars

Reduce waste and extend the shelf life of your food with the Vollrath® large in-chamber vacuum-pack machine. This large unit has a smooth, stainless steel exterior and a transparent, soft-open lid for ease of use. The customizable front panel controls allow you to set a desired time control, sensor control or liquid control. The strong sealing cylinders create a tight seal, while the seal bars accommodate multiple bags up to 16 inches. The seal bars are also easy to remove and clean, while the pump-conditioning program removes unwanted moisture and debris. Both of these features extend the life of the unit and ensure high-quality vacuum sealing.

Effortlessly vacuum seal meat, cheese, fruit and more

Models include premium vacuum pump

Full maintenance kit included for your convenience

Ten programs and soft-air option for increased versatility

Two sealing cylinders create a tight seal, preventing drips and leaks

Two 16-inch seal bars accommodates multiple bags up to 16 inches



PRODUCT **SPECIFICATIONS**

Model Information

Model	VP16
UPC	671080420455

Unit Dimensions

Overall Dimensions (IN)	19.5 x 20.75 x 21.5
(W) Width (IN)	19.5
(D) Depth (IN)	20.75
(H) Height (IN)	21.5
(WL) Width between legs	15.5
(DL) Depth between legs	16.25
Product Opening Width (IN)	19.5
Product Opening Depth (IN)	20.75
Product Opening Height (IN)	29.25
(WC) Cooking Chamber Width (IN)	16.8125
(DC) Cooking Chamber Depth (IN)	16
(HC) Cooking Chamber Height (IN)	5
(W) Width (CM)	49.5
(D) Depth (CM)	52.7
(H) Height (CM)	54.7
(WL) Width between legs (CM)	39.4
(DL) Depth between legs (CM)	41.3
Product Opening Width (CM)	49.5
Product Opening Depth (CM)	52.7
Product Opening Height (CM)	74.3
(WC) Cooking Chamber Width (CM)	42.7
(DC) Cooking Chamber Depth (CM)	41.9
(HC) Cooking Chamber Height (CM)	12.7
Size	Large

Electrical

Amps	13
Cord Length (IN)	72
Cord Length (CM)	182.9
hp	1.3
Hz	60
Plug	NEMA 5-20P
Voltage	120
Watts	900

Case Lot Measurement

Case Lot	1
Case Width	22.75
Case Height	25.5
Case Length	28.5
Case Lot Cube (ft.)	6.6
Case Lot Weight (lbs.)	166

PRODUCT **ACCESSORIES**

Name	Item #
6” x 8” in-chamber boil-in vacuum sealer bags	23850
8” x 12” in-chamber boil-in vacuum sealer bags	23852
12” x 16” in-chamber boil-in vacuum sealer bags	23854
8” x 12” in-chamber vacuum sealer bags	40815
10” x 15” in-chamber vacuum sealer bags	40816
12” x 16” in-chamber vacuum sealer bags	40817
14” x 20” in-chamber vacuum sealer bags	40818

PRODUCT PARTS

Name	Part #
SERVICE KIT VP 16 - VPP 16	XVP00050
SEAL BAR VP 16 - VPP16	XVP00029
SEAL CYLINDER VP 16 - VPP16	XVP00028
FRONT PANEL VP 16 COMPLETE	XVP00043
SEAL TRANSFORMER 15V 700VA	XVP00013
REAR BAG GRIPPER KIT	XVP00072
SENSOR LIQUID CONTROL	XVP00015
OIL PLUG, VACUUM PUMP	XVP00076
SEAL WIRE 3.5 MM 3 M LENGTH	XVP00051
PUMP CONTACTOR RATED 120V	XVP00007
BAG HOLDER SUPPORT	XVP00062
PLASTIC LID	XVP00066
VACUUM PUMP 21 M3	XVP00036
INCLINED INSERT PLATE	XVP00056
FUSE SEAL TRANSFORMER	XVP00022
CIRCUIT BREAKER 125V 20A	XVP00009
FUSE CONTROL BOARD VP16	XVP00018
CONTROL PANEL MOUNTIN CLIP KIT	XVP00073
PLASTIC HOOD	XVP00058
VACUUM METER	XVP00040
LID GAS SPRING	XVP00041
CONTROL TRANSFORMER 64.5VA	XVP00010
CABLE LIQUID SENSOR CONTROL	XVP00017
POWER SWITCH DPDT 120V 1.5A	XVP00005

Name	Part #
VALVE BLOCK VP 16 - VPP16	XVP00026
HINGE VP16 - VPP16	XVP00032
SOFT-AIR VALVE	XVP00024
LID GASKET 71 INCHES	XVP00068
CONTROL BOARD VP16	XVP00016
INSERT PLATE	XVP00055
FUSE CONTROL TRANSFORMER	XVP00021
POWER CORD SJTOW 12 AWG	XVP00061
OIL SIGHT GLASS 21 M3 PUMP	XVP00037
OIL REFILL BOTTLE	XVP00039
EXHAUST FILTER 21M3 PUMP	XVP00048
FRONT BAG GRIPPER KIT	XVP00071
SWITCH COVER INTERLOCK	XVP00044
FUSE CONTROL BOARD VP16	XVP00019
LID CLOSING BRACKET	XVP00033
SEAL CONTACTOR RATED 120V	XVP00006
TEFLON TAPE 3 METER LENGTH	XVP00052
FEET VACUUM MACHINE	XVP00001
FUSE CONTROL TRANSFORMER	XVP00020



Large 120-volt in-chamber vacuum-pack machine with 16-inch seal bars, ACS-Control-System, & USB printer connection

Reduce waste and extend the shelf life of your food with the Vollrath® large in-chamber vacuum pack-machine. This unit has many unique features, including password-controlled access, HACCP logging and label printing, for increased safety and convenience. The front control panel allows you to set a definable vacuum function by time or sensor control, while

a helpful liquid-control feature ensures high-quality packaging. Optional programs include soft-air, tenderize, marinate and more, allowing you to use this vacuum sealer for a variety of foods.

This large unit has a smooth, stainless steel exterior and a transparent, soft-open lid for ease of use. The strong sealing cylinders create a tight seal, while the seal bars accommodate multiple bags up to 16-inches. The seal bars are also easy to remove and clean, while the pump-conditioning program removes unwanted moisture and debris. Both of these features extend the life of the unit and ensure high-quality vacuum sealing.

Effortlessly vacuum seal meat, cheese, fruit and more

Variety of programs include liquid control, soft-air, tenderize and more, for ultimate versatility

USB connection to printer for label making

HACCP logging for increased safety

Models include premium vacuum pump

Full maintenance kit included for your convenience

Two sealing cylinders create a tight seal, preventing drips and leaks

Two 16-inch seal bars accommodates multiple bags up to 16 inches



PRODUCT **SPECIFICATIONS**

Model Information

Model	VPP16
UPC	671080420615

Unit Dimensions

Overall Dimensions (IN)	19.5 x 20.75 x 21.5
(W) Width (IN)	19.5
(D) Depth (IN)	20.75
(H) Height (IN)	21.5
(WL) Width between legs	15.5
(DL) Depth between legs	16.25
Product Opening Width (IN)	19.5
Product Opening Depth (IN)	20.75
Product Opening Height (IN)	29.25
(WC) Cooking Chamber Width (IN)	16.8125
(DC) Cooking Chamber Depth (IN)	16
(HC) Cooking Chamber Height (IN)	5
(W) Width (CM)	49.5
(D) Depth (CM)	52.7
(H) Height (CM)	54.7
(WL) Width between legs (CM)	39.4
(DL) Depth between legs (CM)	41.3
Product Opening Width (CM)	49.5
Product Opening Depth (CM)	52.7
Product Opening Height (CM)	74.3

(WC) Cooking Chamber Width (CM)	42.7
(DC) Cooking Chamber Depth (CM)	41.9
(HC) Cooking Chamber Height (CM)	12.7
Size	Large

Electrical

Amps	13
Cord Length (IN)	72
Cord Length (CM)	182.9
hp	1.3
Hz	60
Plug	NEMA 5-20P
Voltage	120
Watts	900

Case Lot Measurement

Case Lot	1
Case Width	28.5
Case Height	25.5
Case Length	22.75
Case Lot Cube (ft.)	9.568
Case Lot Weight (lbs.)	187

PRODUCT **ACCESSORIES**

Name	Item #
6” x 8” in-chamber boil-in vacuum sealer bags	23850
8” x 12” in-chamber boil-in vacuum sealer bags	23852

Name	Item #
12" x 16" in-chamber boil-in vacuum sealer bags	23854
8" x 12" in-chamber vacuum sealer bags	40815
10" x 15" in-chamber vacuum sealer bags	40816
12" x 16" in-chamber vacuum sealer bags	40817
14" x 20" in-chamber vacuum sealer bags	40818

PRODUCT PARTS

Name	Part #
SEAL TRANSFORMER 15V 700VA	XVP00013
REAR BAG GRIPPER KIT	XVP00072
PLASTIC HOOD	XVP00058
SENSOR LIQUID CONTROL	XVP00015
OIL PLUG, VACUUM PUMP	XVP00076
SEAL WIRE 3.5 MM 3 M LENGTH	XVP00051
SERVICE KIT VP 16 - VPP 16	XVP00050
SEAL BAR VP 16 - VPP16	XVP00029
SEAL CYLINDER VP 16 - VPP16	XVP00028
VACUUM PUMP 21 M3	XVP00036
INCLINED INSERT PLATE	XVP00056
LID GAS SPRING	XVP00041
CONTROL BOARD ASSEMBLY VPP 16	XVP00045
FUSE SEAL TRANSFORMER	XVP00022
CONTROL TRANSFORMER 64.5VA	XVP00010
PUMP CONTACTOR RATED 120V	XVP00007
BAG HOLDER SUPPORT	XVP00062

Name	Part #
PLASTIC LID	XVP00066
CABLE LIQUID SENSOR CONTROL	XVP00017
POWER SWITCH DPDT 120V 1.5A	XVP00005
LID CLOSING BRACKET	XVP00033
OIL REFILL BOTTLE	XVP00039
EXHAUST FILTER 21M3 PUMP	XVP00048
SOFT-AIR VALVE	XVP00024
FUSE CONTROL TRANSFORMER	XVP00021
POWER CORD SJTOW 12 AWG	XVP00061
OIL SIGHT GLASS 21 M3 PUMP	XVP00037
SEAL CONTACTOR RATED 120V	XVP00006
INSERT PLATE	XVP00055
SWITCH COVER INTERLOCK	XVP00044
CIRCUIT BREAKER 125V 20A	XVP00009
LID GASKET 71 INCHES	XVP00068
FRONT BAG GRIPPER KIT	XVP00071
CONTROL PANEL MOUNTIN CLIP KIT	XVP00073
VALVE BLOCK VP 16 - VPP16	XVP00026
HINGE VP16 - VPP16	XVP00032
FEET VACUUM MACHINE	XVP00001
FUSE CONTROL TRANSFORMER	XVP00020
TEFLON TAPE 3 METER LENGTH	XVP00052



DISCONTINUED

In-Chamber Vacuum Pack Machines

Bring Vacuum Packing into your operation and make your fresh menu offerings broader and more flexible than you ever thought possible. Vacuum Packing extends the refrigerated shelf life of foods three to five times longer than conventional alternatives. Increase customer satisfaction in high and low volume times, and cut down on food spoilage.

Suitable with wet or dry products

Extends the shelf life of foods and reduces waste due to spoilage

Vacuum packing opens the pores in foods, creating an excellent way to quickly marinate meats

Digital controls

Custom programming for vacuum cycles and sealing times

Stainless steel chamber

Easy removal of chamber components for cleaning

Sealing Bar Length is 9.8125" (25 CM)

PRODUCT SPECIFICATIONS

Model Information

Model	Medio
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Unit Dimensions

Overall Dimensions (IN)	15.187 x 20.5 x 14.562
(W) Width (IN)	15.18
(D) Depth (IN)	20.5
(H) Height (IN)	14.56
(WC) Cooking Chamber Width (IN)	10.625
(DC) Cooking Chamber Depth (IN)	15.75
(HC) Cooking Chamber Height (IN)	6.3125
(W) Width (CM)	38.5
(D) Depth (CM)	52
(H) Height (CM)	37
(WC) Cooking Chamber Width (CM)	27
(DC) Cooking Chamber Depth (CM)	40
(HC) Cooking Chamber Height (CM)	16

Electrical

Amps	5
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Plug	NEMA 5-15P
Voltage	120
Watts	650

Case Lot Measurement

Case Lot	1
Case Lot Cube (ft.)	7.98
Case Lot Weight (lbs.)	105.0

PRODUCT **ACCESSORIES**

Name	Item #
6” x 8” in-chamber boil-in vacuum sealer bags	23850
8” x 12” in-chamber boil-in vacuum sealer bags	23852
8” x 12” in-chamber vacuum sealer bags	40815
10” x 15” in-chamber vacuum sealer bags	40816
Vacuum Pack Bag Tray Rests	40859



DISCONTINUED

In-Chamber Vacuum Pack Machines

Bring Vacuum Packing into your operation and make your fresh menu offerings broader and more flexible than you ever thought possible. Vacuum Packing extends the refrigerated shelf life of foods three to five times longer than conventional alternatives. Increase customer satisfaction in high and low volume times, and cut down on food spoilage.

Suitable with wet or dry products

Extends the shelf life of foods and reduces waste due to spoilage

Vacuum packing opens the pores in foods, creating an excellent way to quickly marinate meats

Digital controls

Custom programming for vacuum cycles and sealing times

Stainless steel chamber

Easy removal of chamber components for cleaning

Sealing Bar Length is 9.8125" (25 CM)

PRODUCT SPECIFICATIONS

Model Information

Model	Grande
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Unit Dimensions

Overall Dimensions (IN)	21.437 x 22.812 x 20.012
(W) Width (IN)	21.43
(D) Depth (IN)	22.81
(H) Height (IN)	20.01
(WC) Cooking Chamber Width (IN)	17.125
(DC) Cooking Chamber Depth (IN)	17.125
(HC) Cooking Chamber Height (IN)	8.25
(W) Width (CM)	54.5
(D) Depth (CM)	58
(H) Height (CM)	51
(WC) Cooking Chamber Width (CM)	43.5
(DC) Cooking Chamber Depth (CM)	43.5
(HC) Cooking Chamber Height (CM)	21

Electrical

Amps	9
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Plug	NEMA 5-20P
Voltage	120
Watts	1400

Case Lot Measurement

Case Lot	1
Case Lot Cube (ft.)	11.71
Case Lot Weight (lbs.)	185.0

PRODUCT ACCESSORIES

Name	Item #
6" x 8" in-chamber boil-in vacuum sealer bags	23850
8" x 12" in-chamber boil-in vacuum sealer bags	23852
12" x 16" in-chamber boil-in vacuum sealer bags	23854
8" x 12" in-chamber vacuum sealer bags	40815
10" x 15" in-chamber vacuum sealer bags	40816
12" x 16" in-chamber vacuum sealer bags	40817
14" x 20" in-chamber vacuum sealer bags	40818
Vacuum Pack Bag Tray Rests	40860



120-volt out-of-chamber vacuum-pack machine with 123/16-inch seal bar

Reduce waste and extend the shelf life of your food with the Vollrath® out-of-chamber vacuum-pack machine. This compact unit has a smooth, stainless steel exterior and simple controls for ease of use. This unit is ideal for fine powders and solid foods. Optional manual or automatic operation allows flexibility based on preference. The 123/16-inch sealing bar accommodates a variety of bag sizes and creates a strong seal to prevent leaks or spills.

Ideal for use with fine powders such as ground coffee and finely ground spices

Not suited for use with liquids

Requires out-of-chamber bag type

12 3/16-inch sealing bar creates a strong, long-lasting seal



PRODUCT SPECIFICATIONS

Model Information

Model	Junior
UPC	029419842766

Unit Dimensions

Overall Dimensions (IN)	14.75 x 11.687 x 5.687
(W) Width (IN)	14.75

(D) Depth (IN)	11.68
(H) Height (IN)	5.68
(W) Width (CM)	37.5
(D) Depth (CM)	29.7
(H) Height (CM)	14.5
Size	Large

Electrical

Amps	3.3
Cord Length (IN)	72
Cord Length (CM)	182.9
hp	0.6
Hz	60
Plug	NEMA 5-15P
Voltage	120
Watts	380

Case Lot Measurement

Case Lot	1
Case Width	13.5
Case Height	10.25
Case Length	17.75
Case Lot Cube (ft.)	1.42
Case Lot Weight (lbs.)	16.0

PRODUCT **ACCESSORIES**

Name	Item #
6" x 12" out-of-chamber mesh vacuum sealer bags	40812
8" x 12" out-of-chamber mesh vacuum sealer bags	40813
10" x 14" out-of-chamber mesh vacuum sealer bags	40814



DISCONTINUED

Vacuum Pack Bag Tray Rests

The Bag Tray rest holds liquids or products with a high moisture content at an angle during vacuum packing to ensure that the bag contents will not spill out during sealing

Adjustable bag depth holder for use with different size bags

To Be Used With 40850 In-chamber vacuum pack machine

PRODUCT **SPECIFICATIONS**

Model Information

UPC	029419842773
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Unit Dimensions

(W) Width (IN)	0
(H) Height (IN)	0

Weight

Weight (LB)	2.45
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Case Lot Measurement

Case Lot	1
Case Width	12
Case Height	6
Case Length	13
Case Lot Cube (ft.)	0.54
Case Lot Weight (lbs.)	2.45



По вопросам продаж и поддержки обращайтесь:				
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