



# PrimaVac™ Chamber Vacuum Packaging Machines

## 3 Versatile Options



Vacuum packaging 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.

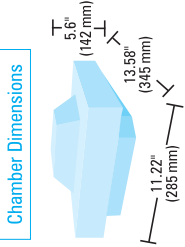
- Powerful JetAire™ Pump ensures 99.9% air evacuation
- 10 programs automate vacuum packaging and eliminate guesswork
- Adjustable soft air slows compression to help protect delicate food
- Gas flush helps prolong food's shelf life & fresh color and creates a protective cushion inside pouches to help prevent crushing (HVC406 only)



For more Good Thinking® visit [www.hamiltonbeachcommercial.com](http://www.hamiltonbeachcommercial.com)

## SPECIFICATIONS FOR CHAMBER VACUUM PACKAGING MACHINES

### PrimaVac<sup>254</sup>

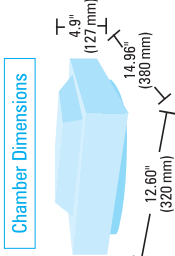


Max Pouch Size: 10" x 13"



Heat Seal Bar: 10" (254 mm) Weight: 64 lbs / 29 kg
<b>HVC254</b>
Electrical: 120V, 60 Hz, 3 Amps Pump: 8 m <sup>3</sup> /h
<b>NSF</b> <b>Intertek</b>
<b>HVC254-CE</b>
Electrical: 220-240V, 50-60 Hz, 250 Watts Pump: 8 m <sup>3</sup> /h
<b>CE</b> <b>RoHS COMPLIANT</b>
Ships with Continental European, UK, and Chinese power cords

### PrimaVac<sup>305</sup>

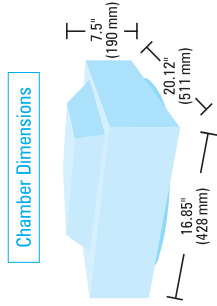


Max Pouch Size: 12" x 14"



Heat Seal Bar: 12" (305 mm) Weight: 77 lbs / 34.9 kg
<b>HVC305</b>
Electrical: 120V, 60 Hz, 5 Amps Pump: 12 m <sup>3</sup> /h
<b>NSF</b> <b>Intertek</b>
<b>HVC305-CE</b>
Electrical: 220-240V, 50-60 Hz, 350 Watts Pump: 10 m <sup>3</sup> /h
<b>CE</b> <b>RoHS COMPLIANT</b>
Ships with Continental European, UK, and Chinese power cords

### PrimaVac<sup>406</sup>



Max Pouch Size: 16" x 20"



Heat Seal Bar: 16" (406 mm) Weight: 163 lbs / 73.9 kg
<b>HVC406</b>
Electrical: 120V, 60 Hz, 10 Amps Pump: 24 m <sup>3</sup> /h
<b>NSF</b> <b>Intertek</b>
<b>HVC406-CE</b>
Electrical: 220-240V, 50-60 Hz, 850 Watts Pump: 20 m <sup>3</sup> /h
<b>CE</b> <b>RoHS COMPLIANT</b>
Ships with Continental European, UK, and Chinese power cords

# PrimaVac™

254

305

406

Seal Bar Length

10"  
254 mm

16"  
406 mm

Pump Evacuation Speed

120V  
230V

8 m<sup>3</sup>/h  
8 m<sup>3</sup>/h

12 m<sup>3</sup>/h  
10 m<sup>3</sup>/h

24 m<sup>3</sup>/h  
20 m<sup>3</sup>/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

Leg Extenders

To meet 4" NSF requirement

✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

## Chamber vacuum sealing makes it easy to:



Store



Preserve



Marinate



Sous Vide

HVC254 & HVC305



HVC406



### 10 Custom Programs

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

### Vacuum Gauge

Indicates 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.



HVC254

HVC305

HVC406

Removable Heat Seal Bar

Durable Stainless Steel Housing

Removable Filler Plate  
Lifts out to provide room for bulky food

Clear Lid  
For viewing vacuuming action

Control Panel  
Wipes clean for easy care

### 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™ packaging machines come with everything you need to keep your machine functioning at peak performance

## JetAire™ Vacuum Sealing Pump

Designed for PrimaVac™ Vacuum Packaging Machines, 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 machine and your staff continuously performing at peak efficiency.



### Optimizing Pump Performance

To keep the pump functioning at its best, PrimaVac™ Vacuum Packaging Machines feature an oil change reminder and built-in oil preheating function.

## PrimaVac™ Pouch Selection

Designed to work with chamber packaging machines 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, FDA-approved films and resins. Retherm pouches offer the added benefit of allowing food to be boiled, microwaved, or frozen without compromising the contents.

