

**Hamilton Beach**  
COMMERCIAL

**Veitingavorur.com**  
Íslensk Markaðsmiðlun ehf

# 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

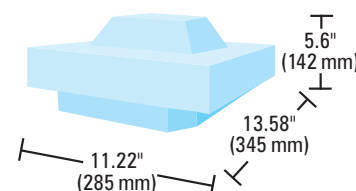
Adjustable soft air slows compression to help protect delicate food

Gas flush helps prolong food's shelf life & fresh color and creates a protective cushion inside pouches to help prevent crushing (HVC406 only)

### SPECIFICATIONS FOR CHAMBER VACUUM PACKAGING MACHINES

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

##### Chamber Dimensions



Max Pouch Size: 10" x 13"



Verð 625.000 kr án vsk  
Verð nú 265.000 kr án vsk

Heat Seal Bar: 10" (254 mm)  
Weight: 64 lbs / 29 kg

##### HVC254

Electrical: 120 V, 60 Hz, 3 Amps  
Pump: 8 m<sup>3</sup>/h



##### HVC254-CE

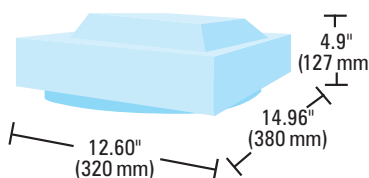
Electrical: 220-240 V, 50-60 Hz, 250 Watts  
Pump: 8 m<sup>3</sup>/h



Ships with Continental European, UK, and Chinese power cords

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

##### Chamber Dimensions



Max Pouch Size: 12" x 14"



Verð 720.000 kr án vsk  
Verð nú 325.000 kr án vsk

Heat Seal Bar: 12" (305 mm)  
Weight: 77 lbs / 34.9 kg

##### HVC305

Electrical: 120 V, 60 Hz, 5 Amps  
Pump: 12 m<sup>3</sup>/h



##### HVC305-CE

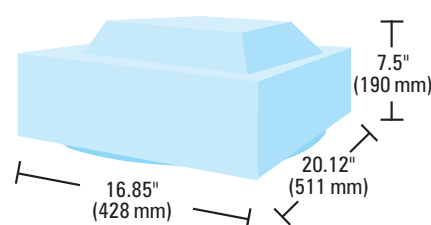
Electrical: 220-240 V, 50-60 Hz, 350 Watts  
Pump: 10 m<sup>3</sup>/h



Ships with Continental European, UK, and Chinese power cords

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

##### Chamber Dimensions



Max Pouch Size: 16" x 20"



Verð 1.065.600 kr án vsk  
Verð nú 495.000 kr án vsk

Heat Seal Bar: 16" (406 mm)  
Weight: 163 lbs / 73.9 kg

##### HVC406

Electrical: 120 V, 60 Hz, 10 Amps  
Pump: 24 m<sup>3</sup>/h



##### HVC406-CE

Electrical: 220-240 V, 50-60 Hz, 850 Watts  
Pump: 20 m<sup>3</sup>/h



Ships with Continental European, UK, and Chinese power cords

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

Verð miðast við gengi euro dags 07.04.2021 og stóð gengið í 149,5 kr pr 1 euro. Verð miðast við lágmark 20% pöntunarstaðfestingargjald, ath gerður er fyrirvari á aðflutningsgjöld og tollar haldist óbreytt. Íslensk Markaðsmiðlun ehf, sími 853-6020, [thorbjorn@ismark.is](mailto:thorbjorn@ismark.is)

PrimaVac™		254	305	406
Seal Bar Length		10" 254 mm	12" 305 mm	16" 406 mm
Pump Evacuation Speed	120V	8 m <sup>3</sup> /h	12 m <sup>3</sup> /h	24 m <sup>3</sup> /h
	230V	8 m <sup>3</sup> /h	10 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				✓

### 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.

### Chamber vacuum sealing makes it easy to:








**HVC254**

**HVC305**

**HVC406**

**Durable Stainless Steel Housing**

**Removable Heat Seal Bar**

**Removable Filler Plate**  
Lifts out to provide room for bulky food

**Clear Lid**  
For viewing vacuuming action

**Control Panel**  
Wipes clean for easy care




### 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.



### 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, micro-waved, or frozen without compromising the contents.