

Hamilton Beach
COMMERCIAL

PrimaVac™ Vacuum Sealer Pouches and Bags

In-Chamber Pouches



9 layers of smooth PE PA material creates a high oxygen barrier and resists punctures and tearing

External Vacuum Bags



Heavy-duty embossed bags with air channels for efficient air removal and an airtight seal

PrimaVac™ pouches and bags are specially designed for use in commercial and institutional kitchens. From storing and preserving food to sous vide and marinating, our comprehensive selection includes a large variety of sizes and types to fit every foodservice application.

Pouches and bags are compatible with all vacuum sealer brands and are BPA-free and FDA-approved for food storage.

Pouches are FDA-approved for temperatures above 121°C (249°F).

For more

Good Thinking®

visit www.hamiltonbeachcommercial.com



PrimaVac™	Width IN / MM	Length IN / MM	Mil / Microns	Count Per Case	NSF Approved	Fits PrimaVac™ In-Chamber Vacuum Sealer		
						HVC254	HVC305	HVC406
In-Chamber 3 MIL		3 mil is the standard thickness for storing, freezing, or boiling food in individual servings or large quantities.						
HVCP30608	6 / 152	8 / 203	3 MIL 75 µm	1000	✓	✓	✓	✓
HVCP30610	6 / 152	10 / 254	3 MIL 75 µm	1000	✓	✓	✓	✓
HVCP30810	8 / 203	10 / 254	3 MIL 75 µm	1000	✓	✓	✓	✓
HVCP30812	8 / 203	12 / 305	3 MIL 75 µm	1000	✓	✓	✓	✓
HVCP31013	10 / 254	13 / 330	3 MIL 75 µm	1000	✓	✓	✓	✓
HVCP31015	10 / 254	15 / 381	3 MIL 75 µm	1000	✓		✓	✓
HVCP31214	12 / 305	14 / 355	3 MIL 75 µm	1000	✓		✓	✓
HVCP31216	12 / 305	16 / 406	3 MIL 75 µm	500	✓			✓
HVCP31620	16 / 406	20 / 406	3 MIL 75 µm	250	✓			✓
In-Chamber 4 MIL		4 mil provides extra protection against tears from bones or sharp foodstuff.						
HVCP40610	6 / 152	10 / 254	4 MIL 100 µm	1000	✓	✓	✓	✓
HVCP40810	8 / 203	10 / 254	4 MIL 100 µm	1000	✓	✓	✓	✓
HVCP40812	8 / 203	12 / 305	4 MIL 100 µm	1000	✓	✓	✓	✓
HVCP41013	10 / 254	13 / 330	4 MIL 100 µm	1000	✓	✓	✓	✓
HVCP41214	12 / 305	14 / 355	4 MIL 100 µm	1000	✓		✓	✓
In-Chamber Retherm		Retherm pouches are available in 3 or 4 mil. and feature reinforced corners that help the bags withstand extended exposure to heat for sous vide and extreme temperature changes for boiling.						
HVCPR30812	8 / 203	12 / 305	3 MIL 75 µm	1000	✓	✓	✓	✓
HVCPR31015	10 / 254	15 / 381	3 MIL 75 µm	1000	✓		✓	✓
HVCPR41216	12 / 305	16 / 406	4 MIL 100 µm	500	✓			✓
External Vacuum Bags		Bags are specially designed to create a secure seal to keep wet and dry food fresh longer and prevent freezer burn.						
HVBX1000	6 / 152	10 / 254	3 MIL 75 µm	100	For use with PrimaVac™ model HVS400 and other external vacuum machines			
HVBX1100	8 / 203	12 / 305	3 MIL 75 µm	100				
HVBX1200	11 / 280	16 / 406	3 MIL 75 µm	100				