

**Hamilton Beach**  
COMMERCIAL

# 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.

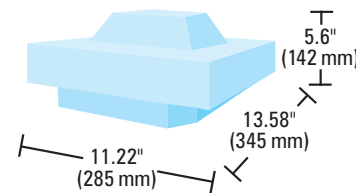
- Powerful JetAire™ Pump ensures 99.9% air evacuation
- 10 programs automate vacuum packaging and eliminate guesswork
- Adjustable soft air slows compression to help protect delicate food
- Gas flush helps prolong food's shelf life & fresh color and creates a protective cushion inside pouches to help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

##### Chamber Dimensions



Max Pouch Size: 10" x 13"



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

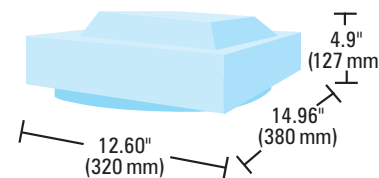
Electrical: 220-240 V, 50-60 Hz, 250 Watts  
Pump: 8 m<sup>3</sup>/h



Ships with Continental European, UK, and Chinese power cords

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

##### Chamber Dimensions



Max Pouch Size: 12" x 14"



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

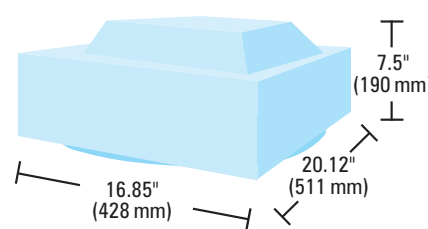
Electrical: 220-240 V, 50-60 Hz, 350 Watts  
Pump: 10 m<sup>3</sup>/h



Ships with Continental European, UK, and Chinese power cords

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

##### Chamber Dimensions



Max Pouch Size: 16" x 20"



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



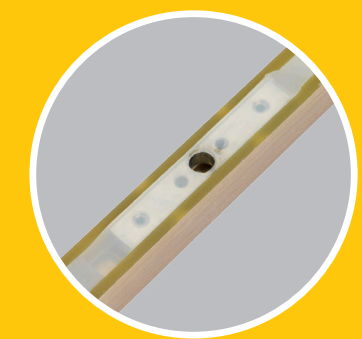
##### HVC406-CE

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

| <b>PrimaVac™</b>  |             | <b>254</b>               | <b>305</b>                | <b>406</b>                |
|---|-------------|--------------------------|---------------------------|---------------------------|
| <b>Seal Bar Length</b>                                  |             | <b>10"<br/>254 mm</b>    | <b>12"<br/>305 mm</b>     | <b>16"<br/>406 mm</b>     |
| <b>Pump Evacuation Speed</b>                            | <b>120V</b> | <b>8 m<sup>3</sup>/h</b> | <b>12 m<sup>3</sup>/h</b> | <b>24 m<sup>3</sup>/h</b> |
|   | <b>230V</b> | <b>8 m<sup>3</sup>/h</b> | <b>10 m<sup>3</sup>/h</b> | <b>20 m<sup>3</sup>/h</b> |
| <b>Custom Programs</b><br>10 programs                   |             | ✓                        | ✓                         | ✓                         |
| <b>Adjustable Vacuum Cycle Time</b><br>10 to 60 seconds |             | ✓                        | ✓                         | ✓                         |
| <b>Adjustable Sealing Time</b><br>0 to 3 seconds        |             | ✓                        | ✓                         | ✓                         |
| <b>Adjustable Cooling Time</b><br>3.0 to 9.9 seconds    |             | ✓                        | ✓                         | ✓                         |
| <b>Adjustable Soft Air</b><br>2.0 to 9.9 seconds        |             | ✓                        | ✓                         | ✓                         |
| <b>Oil Change Reminder</b>                              |             | ✓                        | ✓                         | ✓                         |
| <b>Gas Flush</b>  |             |                          |                           | ✓                         |
| <b>Leg Extenders</b><br>To meet 4" NSF requirement      |             |                          |                           | ✓                         |



**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.

**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.