

**Hamilton Beach**  
COMMERCIAL

# PrimaVac™ In-Chamber Vacuum Sealers

3 Versatile Options



Vacuum sealing 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.

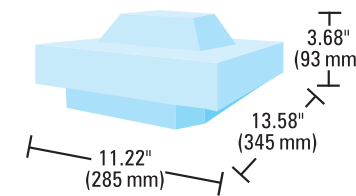
- Powerful JetAire™ Pump ensures 99.9% air evacuation
- 10 programs automate vacuum sealing and eliminate guesswork
- Adjustable soft air slows compression to help protect delicate food
- Gas flush helps prolong food's shelf life & fresh color and creates a protective cushion inside pouches to help prevent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

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

## SPECIFICATIONS FOR IN-CHAMBER VACUUM SEALERS

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

#### Chamber Dimensions



Max Bag Size: 10" x 13"



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

#### HVC254

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



#### HVC254-CE

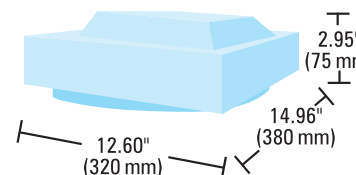
Electrical: 220 V, 60 Hz, 300 Watts, 3 Amps  
Pump: 8 m<sup>3</sup>/h



Ships with both Continental European and UK style power cords

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

#### Chamber Dimensions



Max Bag Size: 12" x 14"



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

#### HVC305

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



#### HVC305-CE

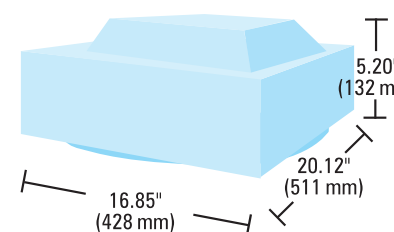
Electrical: 220 V, 60 Hz, 400 Watts, 5 Amps  
Pump: 10 m<sup>3</sup>/h



Ships with both Continental European and UK style power cords

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

#### Chamber Dimensions



Max Bag Size: 16" x 20"



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

#### HVC406

Electrical: 120 V, 60 Hz,  
1000 Watts, 10 Amps  
Pump: 24 m<sup>3</sup>/h



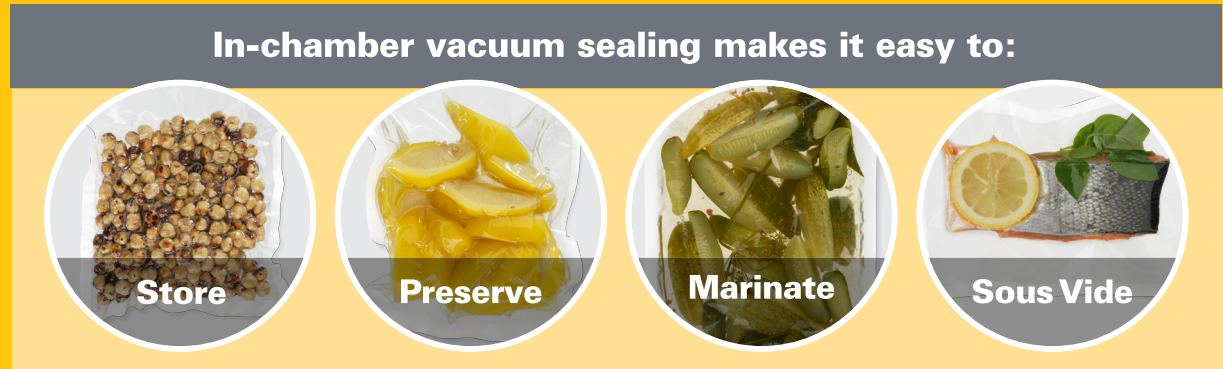
#### HVC406-CE

Electrical: 220 V, 60 Hz, 1000 Watts, 10 Amps  
Pump: 20 m<sup>3</sup>/h



Ships with both Continental European and UK style power cords

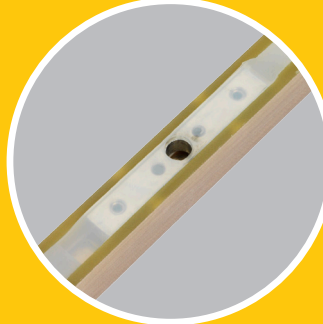
<b>PrimaVac™</b>		<b>254</b>	<b>305</b>	<b>406</b>
<b>Seal Bar Length</b>		<b>10" 254 mm</b>	<b>12" 305 mm</b>	<b>16" 406 mm</b>
<b>Pump Evacuation Speed</b>	<b>120V</b>	<b>8 m<sup>3</sup>/h</b>	<b>12 m<sup>3</sup>/h</b>	<b>24 m<sup>3</sup>/h</b>
	<b>230V</b>	<b>8 m<sup>3</sup>/h</b>	<b>10 m<sup>3</sup>/h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



**HVC254**

**HVC305**

**HVC406**



**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™ Sealers come with everything you need to keep vacuum sealer functioning at peak performance



**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

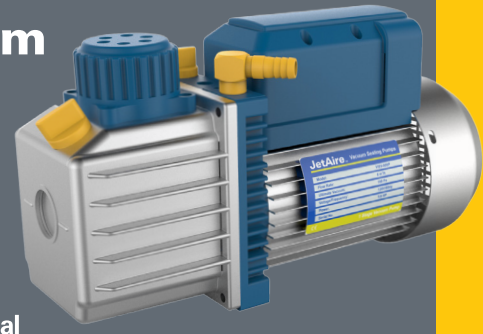
**Gas Flush (HVC406)**  
This specialized function (also called MAP) flushes the pouch with inert gas and is perfect for leafy vegetables, raw meat, and baked goods. It creates a protective cushion to help keep food from being crushed, while helping to prolong food's shelf life and fresh color.



**PrimaVac™ Pouch Selection**  
Designed to work with in-chamber vacuum sealers 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.

**JetAire™ Vacuum Sealing Pumps**

Designed for PrimaVac™ Vacuum Sealers, 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 vacuum sealer and your staff continuously performing at peak efficiency.

**Optimizing Pump Performance**

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