

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

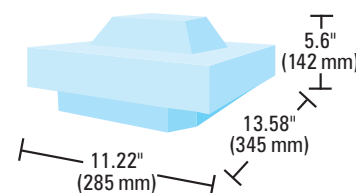
Adjustable soft air slows compression to help protect delicate food

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

SPECIFICATIONS FOR CHAMBER VACUUM PACKAGING MACHINES

PrimaVac²⁵⁴

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 m³/h



HVC254-CE

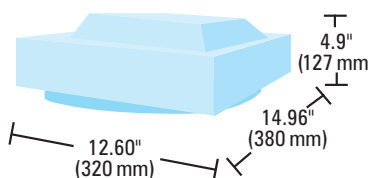
Electrical: 220-240 V, 50-60 Hz, 250 Watts
Pump: 8 m³/h



Ships with Continental European, UK, and Chinese power cords

PrimaVac³⁰⁵

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 m³/h



HVC305-CE

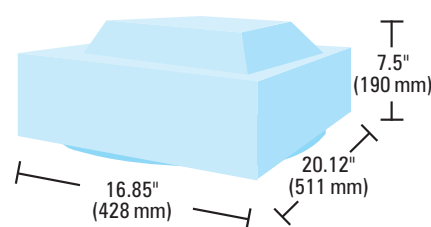
Electrical: 220-240 V, 50-60 Hz, 350 Watts
Pump: 10 m³/h



Ships with Continental European, UK, and Chinese power cords

PrimaVac⁴⁰⁶

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 m³/h



HVC406-CE

Electrical: 220-240 V, 50-60 Hz, 850 Watts
Pump: 20 m³/h



Ships with Continental European, UK, and Chinese power cords

For more Good Thinking® visit www.hamiltonbeachcommercial.com

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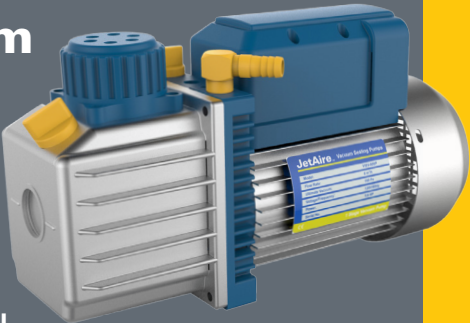
PrimaVac™		254	305	406
Seal Bar Length		10" 254 mm	12" 305 mm	16" 406 mm
Pump Evacuation Speed	120V	8 m ³ /h	12 m ³ /h	24 m ³ /h
	230V	8 m ³ /h	10 m ³ /h	20 m ³ /h
Custom Programs 10 programs		✓	✓	✓
Adjustable Vacuum Cycle Time 10 to 60 seconds		✓	✓	✓
Adjustable Sealing Time 0 to 3 seconds		✓	✓	✓
Adjustable 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.

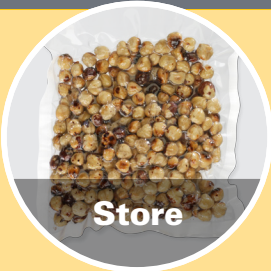
It's a reliable, top-quality pump that will keep your machine and your staff continuously performing at peak efficiency.

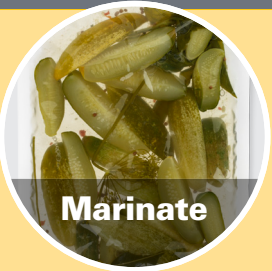


Optimizing Pump Performance

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

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




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.