

“Unparalleled vacuum precision
and HACCP Support”



The PolyScience 400 Series Commercial Chamber Vacuum Sealer offers true HACCP data logging and support. Users now have access to HACCP Portal, allowing them to prepare HACCP plans for vacuum sealing and Sous Vide cooking with ease. Manager and Operator pass-codes assist in control over log data and functionality. This unit exhibits excellent performance under heavy use and is easily programmable for specific vacuum levels, which is essential when working with compression as a cooking technique or protecting fish or other delicate foods in preparation for Sous Vide cooking.

Dual pressure sensors allow true millibar reading for accuracy in vacuum packing. Also new to the unit are humidity sensors, eliminating boil over. The interface of the unit is entirely user-friendly, incorporating a full color TFT display. Direct temperature logging of Sous Vide cooking cycles is supported via dual K-Type thermocouple probe ports.

Visit www.polysciencesculinary.com to learn about the entire line of PolyScience products and great recipe ideas.

Commercial Chamber Vacuum Sealer

Technical Specifications

PERFORMANCE

Seal Bar Length	12.25 in / 31.1 cm
Pump Type	Busch Oil Rotary
Pump Power Rating	.5 hp
Warranty	1 Year Limited

WEIGHTS & DIMENSIONS

Overall Dimensions	15.5 x 19 x 14.5 in / 39.4 x 48.25 x 36.8 cm
Chamber Dimensions	13 x 12 x 7 in / 33 x 30.5 x 17.8 cm
Shipping Dimensions	19 x 24 x 26 in / 48.3 x 61 x 66 cm
Shipping Weight	86 lbs / 39 kg
Power Supply	120 V, 75 A

ACCESSORIES

HACCP Portal license
Thermal label printer
Thermal label starter pack
2 K-Type thermocouple probes
Liquid tray
Oil tool kit
Quick start guide

CHAMBER VACUUM SEALER

Manager and Operator pass-codes
Temperature data logging
Thermometer calibration logging
Vacuum data logging
5" Color TFT display
Dual humidity sensors
Dual pressure sensors
Automatic pump restoration