



Excalibur® Products
 8250 Ferguson Avenue
 Sacramento, CA 95828
 Phone (800) 875-4254
 Fax (916) 381-4256
 www.ExcaliburDehydrator.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

EPCV 12" Professional Chamber Vacuum Sealer



Excalibur's professional in-chamber vacuum sealer securely seals product. It can also be used for marinating and sous vide cooking preparation. Capable of running 200 vac seal cycles continuously. Ideal for fresh or frozen foods, meat, cheese, vegetables, liquids, powdery, sharp, or fragile food like sauces, marinades, soups, bone-in meats, seafood, and more. Place the product in a vacuum bag and place the entire bag inside the chamber, close the cover. Everything is under a vacuum. The vacuum pump is precisely controlled using the advanced, front-facing, push-button control panel. The clear lid allows you to easily align and monitor the vacuum and seal process.

FEATURES

- Digital, push button controls.
- 12in seal bar accommodates a wide variety of bag sizes, from large to small! Max Bag Width: 11.8in / 300mm
- The vacuum sealer has a removable seal bar that does not require tools to remove, making cleaning and maintenance fast and easy.
- Dual seal bar: Each bar has two independent 3mm sealing wires, therefore, each bag that is packed gets two independent seals for extra security on the seal.
- Two pistons: Underneath the seal bar press up evenly and securely for a premium, high quality seal.
- Pump Conditioning System: Extends the life of the pump for those sealing a lot of liquids.
- Construction: Durable stainless steel exterior. Deep drawn stainless steel vacuum chamber.
- Heavy Duty clear top to withstand the commercial vacuum process.
- Detachable power cord
- ETL rated for safety and sanitation

OPERATING OPTIONS

- Time only: Set the time for the pump or the cycle to run.
- Vac Stop: Interrupt process at the desired time if the gauge indicates the pressure you want.
- Seal Time Adjustment: Based on bag thickness, adjust the seal time.
- Six preset programs for simple operation and consistent outcomes customized for simple operation and consistent outcomes.

ELECTRIC

- 110-120V/60Hz/1-ph, NEMA 5-15P
 - 5 ft power cord and plug set
- Also available:
- 220-240V/50-60Hz/1-ph



An appropriate Int'l Cord Set and plug to be provided when specified on the order. If no Cord Set or Plug is specified, NEMA 6-15 is the default.



Certified to
ANSI UL 963



EXCALIBUR WARRANTY (USA / CANADA)

One (1) year parts
 Administered by Excalibur, (800) 875-4254
 Warranty is limited to a period of one (1) year from the date of original purchase.
 Must have proof of purchase.

Product design and specifications are subject to modification by manufacturer without prior notice.

The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each Excalibur® product will deliver years of trouble free, reliable, low maintenance, efficient operation.



Excalibur® Products
 8250 Ferguson Avenue
 Sacramento, CA 95828
 Phone (800) 875-4254
 Fax (916) 381-4256
 www.ExcaliburDehydrator.com

Project Name: _____
 Location: _____
 Item #: _____ Qty: _____
 Model: _____

EPCV 12" Professional Chamber Vacuum Sealer



TECHNICAL DATA

SEAL BAG WIDTH	11.8in (300 mm)
SEAL WIRE WIDTH	.12in (3mm)
PUMP PRESSURE	-29.7"Hg/-1006mbar
PUMP	Dual
VOLTAGE	110-120V/60Hz/1ph 220-240V/50-60Hz/1ph
POWER	630W

UNIT DIMENSIONS 16.8 x 14.1 x 13.5in / 429 x 359 x 345mm	SHIP DIMENSIONS 21.1 x 18.6 x 17.9in / 536 x 472 x 454mm
NET WEIGHT 55.4 lb / 25.1 kg	SHIP WEIGHT 59.7 lb / 27 kg

Product design and specifications are subject to modification by manufacturer without prior notice.

The built in performance enhancing functions ensure that given proper attention and preventative maintenance, each Excalibur® product will deliver years of trouble free, reliable, low maintenance, efficient operation.