





# RECOMMENDED CYCLE TIMES

SEALING, COOLING, & VACUUM CYCLE SETTINGS FOR THE JVR Vac610 [1 PH] AND [3 PH] MODELS



## VACUUM CYCLE TIMES

VacSeries Model	Food Type	Vacuum Cycle Time
<b>Vac610 [1 PH]</b> 	<b>SOUPS</b> (chilled)	<b>15 seconds</b>
	<b>VEGGIES + FRUITS</b> (freeze tempered)	<b>20 seconds</b>
	<b>FRESH SAUSAGE</b> (freeze tempered)	<b>20 seconds</b>
	<b>GRAINS</b>	<b>15 seconds</b>
	<b>BEEF + POULTRY</b>	<b>30 seconds</b>
<b>Vac610 [3 PH]</b> 	<b>SOUPS</b> (chilled)	<b>6-8 seconds</b>
	<b>VEGGIES + FRUITS</b> (freeze tempered)	<b>10 seconds</b>
	<b>FRESH SAUSAGE</b> (freeze tempered)	<b>10 seconds</b>
	<b>GRAINS</b>	<b>6-8 seconds</b>
	<b>BEEF + POULTRY</b>	<b>20 seconds</b>
<b>All VacSeries Chamber Vacuum Sealers</b>	<b>SEAL-ONLY CYCLE (NO VACUUM):</b>	<b>5-6 seconds</b>



Generally speaking, pulling full vacuum on anything is the best practice in order to achieve longer shelf life. Obviously this general practice DOES NOT apply to all applications such as certain food types, delicate products, liquids, sharp edged contents, etc.

## SEALING + COOLING CYCLE TIMES

VacSeries Model	Pouch/Bag Type	Sealing Cycle Time	Cooling Cycle Time
<b>Vac610 [1 PH]</b> 	<b>3 mil VacPouch</b>	<b>2.2 seconds</b>	<b>3.0 seconds</b>
	<b>4 mil VacPouch</b>	<b>2.4 seconds</b>	<b>3.0 seconds</b>
	<b>5 mil VacPouch</b>	<b>2.6 seconds</b>	<b>3.0 seconds</b>
	<b>Retort Pouch</b>	<b>2.4 seconds (with retort bar)</b>	<b>6.0 seconds</b>
	<b>7 mil Mylar Bag</b>	<b>2.0 seconds (with retort bar)</b>	<b>5.0 seconds</b>
<b>Vac610 [3 PH]</b> 	<b>3 mil VacPouch</b>	<b>2.2 seconds</b>	<b>3.0 seconds</b>
	<b>4 mil VacPouch</b>	<b>2.4 seconds</b>	<b>3.0 seconds</b>
	<b>5 mil VacPouch</b>	<b>2.6 seconds</b>	<b>3.0 seconds</b>
	<b>Retort Pouch</b>	<b>2.4 seconds (with retort bar)</b>	<b>6.0 seconds</b>
	<b>7 mil Mylar Bag</b>	<b>2.0 seconds (with retort bar)</b>	<b>5.0 seconds</b>



**DISCLAIMER:** These recommended times are based on a properly maintained machine with appropriate voltage supply. Contamination in the seal area will directly effect seal integrity. Only use OEM replacement parts when maintaining your machine.