




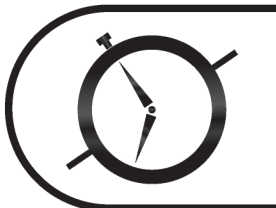







## SEALING + COOLING CYCLE TIMES

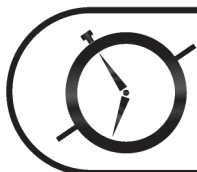
VacSeries Model	Pouch/Bag Type	Sealing Cycle Time	Cooling Cycle Time
<b>Vac100</b> 	3 mil VacPouch	1.8 seconds	3.0 seconds
	4 mil VacPouch	2.0 seconds	3.0 seconds
	5 mil VacPouch	2.2 seconds	3.0 seconds
	Retort Pouch	2.8 seconds (with retort bar)	6.0 seconds
	7 mil Mylar Bag	2.4 seconds (with retort bar)	5.0 seconds
<b>Vac110</b> 	3 mil VacPouch	1.5 seconds	3.0 seconds
	4 mil VacPouch	1.7 seconds	3.0 seconds
	5 mil VacPouch	1.9 seconds	3.0 seconds
	Retort Pouch	2.2 seconds (with retort bar)	5.0 seconds
	7 mil Mylar Bag	2.0 seconds (with retort bar)	5.0 seconds
<b>Vac310 (1 BAR)</b> 	3 mil VacPouch	1.8 seconds	3.0 seconds
	4 mil VacPouch	2.0 seconds	3.0 seconds
	5 mil VacPouch	2.2 seconds	3.0 seconds
	Retort Pouch	2.0 seconds (with retort bar)	6.0 seconds
	7 mil Mylar Bag	1.6 seconds (with retort bar)	5.0 seconds
<b>Vac310 (2 BAR)</b> 	3 mil VacPouch	2.2 seconds	3.0 seconds
	4 mil VacPouch	2.4 seconds	3.0 seconds
	5 mil VacPouch	2.6 seconds	3.0 seconds
	Retort Pouch	2.2 seconds (with retort bar)	6.0 seconds
	7 mil Mylar Bag	1.8 seconds (with retort bar)	5.0 seconds
<b>Vac410</b> 	3 mil VacPouch	2.2 seconds	3.0 seconds
	4 mil VacPouch	2.4 seconds	3.0 seconds
	5 mil VacPouch	2.6 seconds	3.0 seconds
	Retort Pouch	2.4 seconds (with retort bar)	6.0 seconds
	7 mil Mylar Bag	2.0 seconds (with retort bar)	5.0 seconds



**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.

## VACUUM CYCLE TIMES

VacSeries Model	Food Type	Vacuum Cycle Time
<b>Vac100</b> 	<b>SOUPS</b> ( <i>chilled</i> )	<b>25 seconds</b>
	<b>VEGGIES + FRUITS</b> ( <i>freeze tempered</i> )	<b>35 seconds</b>
	<b>FRESH SAUSAGE</b> ( <i>freeze tempered</i> )	<b>35 seconds</b>
	<b>GRAINS</b>	<b>20 seconds</b>
	<b>BEEF + POULTRY</b>	<b>50 seconds</b>
<b>Vac110</b> 	<b>SOUPS</b> ( <i>chilled</i> )	<b>15 seconds</b>
	<b>VEGGIES + FRUITS</b> ( <i>freeze tempered</i> )	<b>25 seconds</b>
	<b>FRESH SAUSAGE</b> ( <i>freeze tempered</i> )	<b>25 seconds</b>
	<b>GRAINS</b>	<b>15 seconds</b>
	<b>BEEF + POULTRY</b>	<b>35 seconds</b>
<b>Vac310 (1 BAR)</b> 	<b>SOUPS</b> ( <i>chilled</i> )	<b>15 seconds</b>
	<b>VEGGIES + FRUITS</b> ( <i>freeze tempered</i> )	<b>25 seconds</b>
	<b>FRESH SAUSAGE</b> ( <i>freeze tempered</i> )	<b>25 seconds</b>
	<b>GRAINS</b>	<b>15 seconds</b>
	<b>BEEF + POULTRY</b>	<b>30 seconds</b>
<b>Vac310 (2 BAR)</b> 	<b>SOUPS</b> ( <i>chilled</i> )	<b>15 seconds</b>
	<b>VEGGIES + FRUITS</b> ( <i>freeze tempered</i> )	<b>25 seconds</b>
	<b>FRESH SAUSAGE</b> ( <i>freeze tempered</i> )	<b>25 seconds</b>
	<b>GRAINS</b>	<b>15 seconds</b>
	<b>BEEF + POULTRY</b>	<b>30 seconds</b>
<b>Vac410</b> 	<b>SOUPS</b> ( <i>chilled</i> )	<b>10 seconds</b>
	<b>VEGGIES + FRUITS</b> ( <i>freeze tempered</i> )	<b>15 seconds</b>
	<b>FRESH SAUSAGE</b> ( <i>freeze tempered</i> )	<b>15 seconds</b>
	<b>GRAINS</b>	<b>10 seconds</b>
	<b>BEEF + POULTRY</b>	<b>25 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.