

VACUUM CYCLE TIMES

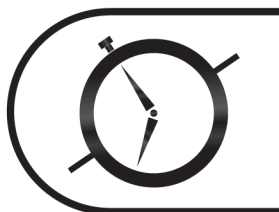
VacSeries Model	Food Type	Vacuum Cycle Time
Vac410 	SOUPS (chilled)	10 seconds
	VEGGIES + FRUITS (freeze tempered)	15 seconds
	FRESH SAUSAGE (freeze tempered)	15 seconds
	GRAINS	10 seconds
	BEEF + POULTRY	25 seconds
Vac610 	SOUPS (chilled)	15 seconds
	VEGGIES + FRUITS (freeze tempered)	20 seconds
	FRESH SAUSAGE (freeze tempered)	20 seconds
	GRAINS	15 seconds
	BEEF + POULTRY	20 seconds



Generally speaking, pulling full vacuum on anything is the best practice in order to achieve longer shelf life. 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	Seal Bar Type	Sealing Cycle Time	Cooling Cycle Time
Vac410 	3 mil VacPouch	Standard Bar Assy	2.2 seconds	3.0 seconds
	4 mil VacPouch	Standard Bar Assy	2.4 seconds	3.0 seconds
	5 mil VacPouch	Standard Bar Assy	2.6 seconds	3.0 seconds
	3 mil VacPouch	Seal/Cut Bar Assy	1.9 seconds	3.0 seconds
	4 mil VacPouch	Seal/Cut Bar Assy	2.1 seconds	3.0 seconds
	5 mil VacPouch	Seal/Cut Bar Assy	2.3 seconds	3.0 seconds
	Retort Pouch	Retort Bar Assy	2.0 seconds	6.0 seconds
	7 mil Mylar Bag	Retort Bar Assy	1.6 seconds	5.0 seconds
Vac610 	3 mil VacPouch	Standard Bar Assy	2.2 seconds	3.0 seconds
	4 mil VacPouch	Standard Bar Assy	2.4 seconds	3.0 seconds
	5 mil VacPouch	Standard Bar Assy	2.6 seconds	3.0 seconds
	3 mil VacPouch	Seal/Cut Bar Assy	2.2 seconds	3.0 seconds
	4 mil VacPouch	Seal/Cut Bar Assy	2.4 seconds	3.0 seconds
	5 mil VacPouch	Seal/Cut Bar Assy	2.6 seconds	3.0 seconds
	Retort Pouch	Retort Bar Assy	2.2 seconds	6.0 seconds
	7 mil Mylar Bag	Retort Bar Assy	1.8 seconds	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 affect seal integrity. Only use OEM replacement parts when maintaining your machine.