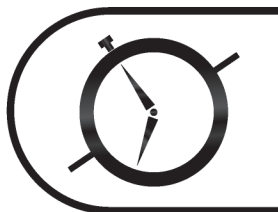


SEALING + COOLING CYCLE TIMES

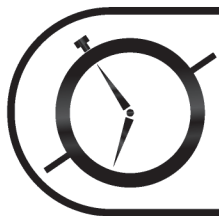
VacSeries Model	Pouch/Bag Type	Seal Bar Type	Sealing Cycle Time	Cooling Cycle Time
Vac100 	3 mil VacPouch	Standard Bar Assy	1.8 seconds	3.0 seconds
	4 mil VacPouch	Standard Bar Assy	2.0 seconds	3.0 seconds
	5 mil VacPouch	Standard Bar Assy	2.2 seconds	3.0 seconds
	Retort Pouch	Retort Bar Assy	2.8 seconds	6.0 seconds
	7 mil Mylar Bag	Retort Bar Assy	2.4 seconds	5.0 seconds
Vac110 	3 mil VacPouch	Standard Bar Assy	1.5 seconds	3.0 seconds
	4 mil VacPouch	Standard Bar Assy	1.7 seconds	3.0 seconds
	5 mil VacPouch	Standard Bar Assy	1.9 seconds	3.0 seconds
	Retort Pouch	Retort Bar Assy	2.2 seconds	5.0 seconds
	7 mil Mylar Bag	Retort Bar Assy	2.0 seconds	5.0 seconds
Vac310 (1 BAR) 	3 mil VacPouch	Standard Bar Assy	1.8 seconds	3.0 seconds
	4 mil VacPouch	Standard Bar Assy	2.0 seconds	3.0 seconds
	5 mil VacPouch	Standard Bar Assy	2.2 seconds	3.0 seconds
	3 mil VacPouch	Seal/Cut Bar Assy	1.5 seconds	3.0 seconds
	4 mil VacPouch	Seal/Cut Bar Assy	1.7 seconds	3.0 seconds
	5 mil VacPouch	Seal/Cut Bar Assy	1.9 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
Vac310 (2 BAR) 	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	Retort Bar Assy	2.3 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.

VACUUM CYCLE TIMES

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