

Model: TVS32G ThermalRite Vacuum Sealer 12.5" Bar w/Gas Injection



The ThermalRite Vacuum Sealer are reliable tabletop vacuum sealing machines, to meet most medium to high volume portion control, product storage and food service needs. By providing a practical and economical way of storing food in liquid, solid or cream form, it can extend the shelf life by up to 5 times longer than conventional cooling or freezing methods.


Standard Features

Vacuum Sealer

- Tabletop model with a stainless steel housing and single 13" x 13" x 9" chamber.
- Transparent easy opening domed lid, to allow monitoring of functions.
- Deep drawn chamber with rounded corners, for easy clean up.
- Accommodates bags up to 12 1/2" wide.
- Includes 3 polyethylene insert plates to maintain proper height for sealing.
- Vacuum cycle of 20 – 40 seconds.
- Simple to operate electronic controls, can store up to 20 additional programs.
- 6' long cord and plug for grounded receptacles.
- Pump and oil cleaning cycle.
- Can vacuum seal in approved containers.
- Soft vacuum capabilities to allow sealing of sauces and creams.
- Gas injection for sealing delicate items.
- 1 year warranty of parts and labor.
- Manufactured with the environment in mind.

Options

- Printer kit.
- Multiple sizes of storage and cooking bags.

Product Dimensions	Chamber Dimensions	Weight	Pump Capacity M 3h	Sealing Bar Width	Voltage	Amperage	Number of Programs
17" x 19 1/4" x 19 5/8"	13" x 13" x 9"	81 1/2 lbs.	8	12 1/2"	120 VAC 60Hz 	11.6	20

*specifications subject to change without notice