

Hamilton Beach
COMMERCIAL

PrimaVac™ In-Chamber Vacuum Sealers

3 Versatile Options



Vacuum sealing gives commercial kitchens the flexibility they need for a wide range of tasks, from retaining food's freshness and color to giving chefs the ability to easily store, preserve, marinate, or sous vide a wide range of dishes.

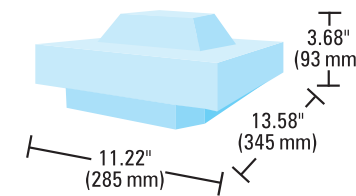
- Powerful JetAire™ Pump ensures 99.9% air evacuation
- 10 programs automate vacuum sealing and eliminate guesswork
- Adjustable soft air slows compression to help protect delicate food
- Gas flush helps prolong food's shelf life & fresh color and creates a protective cushion inside pouches to help prevent crushing (HVC406 only)

For more Good Thinking® visit www.hamiltonbeachcommercial.com

SPECIFICATIONS FOR IN-CHAMBER VACUUM SEALERS

PrimaVac²⁵⁴

Chamber Dimensions



Max Bag Size: 10" x 13"



Heat Seal Bar: 10" (254 mm)
Weight: 64 lbs / 29 kg

HVC254

Electrical: 120 V, 60 Hz,
300 Watts, 3 Amps
Pump: 8 m³/h



HVC254-CE

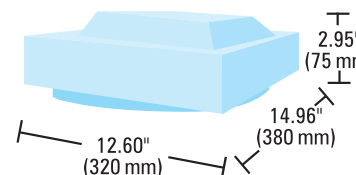
Electrical: 220 V, 60 Hz, 300 Watts, 3 Amps
Pump: 8 m³/h



Ships with both Continental European and UK style power cords

PrimaVac³⁰⁵

Chamber Dimensions



Max Bag Size: 12" x 14"



Heat Seal Bar: 12" (305 mm)
Weight: 77 lbs / 34.9 kg

HVC305

Electrical: 120 V, 60 Hz,
400 Watts, 5 Amps
Pump: 12 m³/h



HVC305-CE

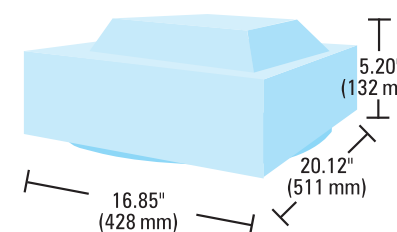
Electrical: 220 V, 60 Hz, 400 Watts, 5 Amps
Pump: 10 m³/h



Ships with both Continental European and UK style power cords

PrimaVac⁴⁰⁶

Chamber Dimensions



Max Bag Size: 16" x 20"



Heat Seal Bar: 16" (406 mm)
Weight: 163 lbs / 73.9 kg

HVC406

Electrical: 120 V, 60 Hz,
1000 Watts, 10 Amps
Pump: 24 m³/h



HVC406-CE

Electrical: 220 V, 60 Hz, 1000 Watts, 10 Amps
Pump: 20 m³/h



Ships with both Continental European and UK style power cords

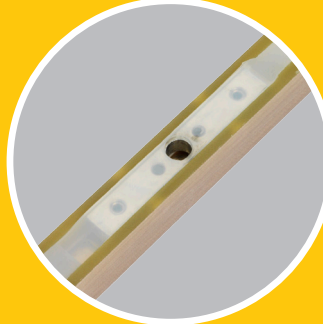
PrimaVac™		254	305	406
Seal Bar Length		10" 254 mm	12" 305 mm	16" 406 mm
Pump Evacuation Speed	120V	8 m³/h	12 m³/h	24 m³/h
	230V	8 m³/h	10 m³/h	20 m³/h
Custom Programs 10 programs		✓	✓	✓
Adjustable Vacuum Cycle Time 10 to 60 seconds		✓	✓	✓
Adjustable Sealing Time 0 to 3 seconds		✓	✓	✓
Adjustable Cooling Time 3.0 to 9.9 seconds		✓	✓	✓
Adjustable Soft Air 2.0 to 9.9 seconds		✓	✓	✓
Oil Change Reminder		✓	✓	✓
Gas Flush				✓
4 Inch Leg Extenders				✓



HVC254

HVC305

HVC406



Heat Seal Bar
Protected with a silicone pad for easy cleaning and food safety



Reset Switch
Conveniently located in back next to detachable power cord



Includes Maintenance Kit
PrimaVac™ Sealers come with everything you need to keep vacuum sealer functioning at peak performance



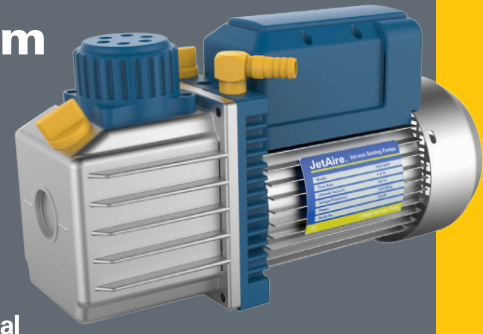
- 10 Custom Programs**
Let you set the perfect vacuuming and sealing times for different food and culinary applications
- Vacuum Gauge**
Indicates amount of air extracted from chamber
- Function LED Lights**
Indicate each step in the cycle
- Function Select and Pump Select**
Let users customize vacuum and sealing times, soft air time, and heat bar cooling time
- Adjustable Soft Air**
Gradually adds air to chamber to help protect delicate food
- Gas Flush (HVC406)**
This specialized function (also called MAP) flushes the pouch with inert gas and is perfect for leafy vegetables, raw meat, and baked goods. It creates a protective cushion to help keep food from being crushed, while helping to prolong food's shelf life and fresh color.



PrimaVac™ Pouch Selection
Designed to work with in-chamber vacuum sealers and featuring 3 mil. and 4 mil. thicknesses in a wide variety of sizes, our selection suits every food, from the most delicate to wet, dry, or bone-in. PrimaVac™ Pouches are made from 9 layers of BPA-free, FDA-approved films and resins. Retherm pouches offer the added benefit of allowing food to be boiled, microwaved, or frozen without compromising the contents.

JetAire™ Vacuum Sealing Pumps

Designed for PrimaVac™ Vacuum Sealers, our high-performance rotary vane pump is built with the finest materials to offer robust, long-lasting service in commercial and institutional kitchens.



This powerful pump is able to extract 99.9% of the air from pouches, ensuring optimum results for wet and dry contents.

It's a reliable, top-quality pump that will keep your vacuum sealer and your staff continuously performing at peak efficiency.

Optimizing Pump Performance

To keep the pump functioning at its best, PrimaVac™ Vacuum Sealers feature an oil change reminder and built-in oil preheating function.