

SOUS VIDE LOW TEMPERATURE COOKING

KOCH CHAMBER VACUUM PACKAGING MACHINES

Top quality vacuum pack machines designed for restaurant use. Table top with compact footprint. Removes air and seals in one operation. Made in USA. The **P371** base, inner chamber and lid are made of molded, impact-resistant plastic. The **P375** base and inner chamber are stainless steel with a clear acrylic lid so inner chamber can be viewed during processing. Both machines use the Busch 021 vacuum pump and are UL approved.



	ULTRAVAC 250 P375*	ULTRAVAC 250 P371
OUTSIDE DIMENSIONS	19" width x 25" depth	25" width x 19.25" depth
HEIGHT WITH TOP OPEN	32.5"	31.75"
HEIGHT WITH TOP CLOSED	14.375"	14.375"
CHAMBER DIMENSIONS	16.38" width x 19.875" depth x 6.75" height	16.75" width x 19.5" depth x 7.25" height
SEALING BAR LENGTH	16"	16"
PUMP	1.25 horsepower	1.25 horsepower
NET WEIGHT	178 pounds	121 pounds
ELECTRICAL	110 volts, 60 hertz, 13 amp	110 volts, 60 hertz, 13 amp
SPEED	20-30 seconds per cycle	20-30 seconds per cycle
MANUFACTURE'S WARRANTY	Two years on parts, ninety days on labor.	Two years on parts, ninety days on labor

***THIS UNIT HAS A SINGLE SEAL-BAR ONLY.
DOUBLE SEAL-BAR UNITS ARE AVAILABLE
UPON REQUEST.**

3 MIL VACUUM POUCHES

These bags are ideal for storage and low temperature "sous-vide" style cooking. They are rated for a temperature range of -58 to 176 °F, and have superb clarity. They can be used with chamber vacuum packaging machines **P371** and **P375**.

	MEASUREMENT	PACK OF	THICKNESS
P376 12	12" width x 16" length	500	3 mil
P376 8	8" width x 12" length	1000	3 mil
P376 6	6" width x 8" length	1000	3 mil

