

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



Vacuum Packaging Machines

Food storage & food prep made easier!

Vacuum seal perfect portion sizes for long-lasting freshness, or prep for sous vide cooking!



GVP20A

Models

- GVP20 - Standard 20 m³/h pump capacity
- GVP20A - Advanced 20 m³/h pump capacity

Standard Features

- Digital display clearly shows vacuum & sealing times
- Timed vacuum cycle up to 50 seconds and timed sealing up to 4.5 seconds
- Domed lid for durability and larger product capacity
- Two elevation platforms included to align product with sealing bar
- Seal bar easily removed for cleaning in all locations
- Rounded steel tank with no seals or edges for easy cleaning
- Stop & Seal button allows operator to complete and seal product before end of cycle
- Stop button allows operator to cancel cycle
- Non-slip, non-scratch rubber feet

Advanced Features

- LED display screen with 5 language options
- Marination preset for intermittent vacuum with marinade which introduces more flavor into meats in a fraction of the time
- Cycle can be set for vacuum time or vacuum percentage
- Gas Flush increases shelf life preventing discoloration of certain products, protects fragile products and limits microorganism growth

Warranty

- 1-year parts and labor warranty

Optional Accessories

- **VPBS610** 3.5 mil 6"x10" storage bags, 1000/box
- **VPBS812** 3.5 mil 8"x12" storage bags, 1000/box
- **VPBC612** 3.5 mil 6"x12" cooking bags, 1000/box
- **VPBC812** 3.5 mil 8"x12" cooking bags, 1000/box

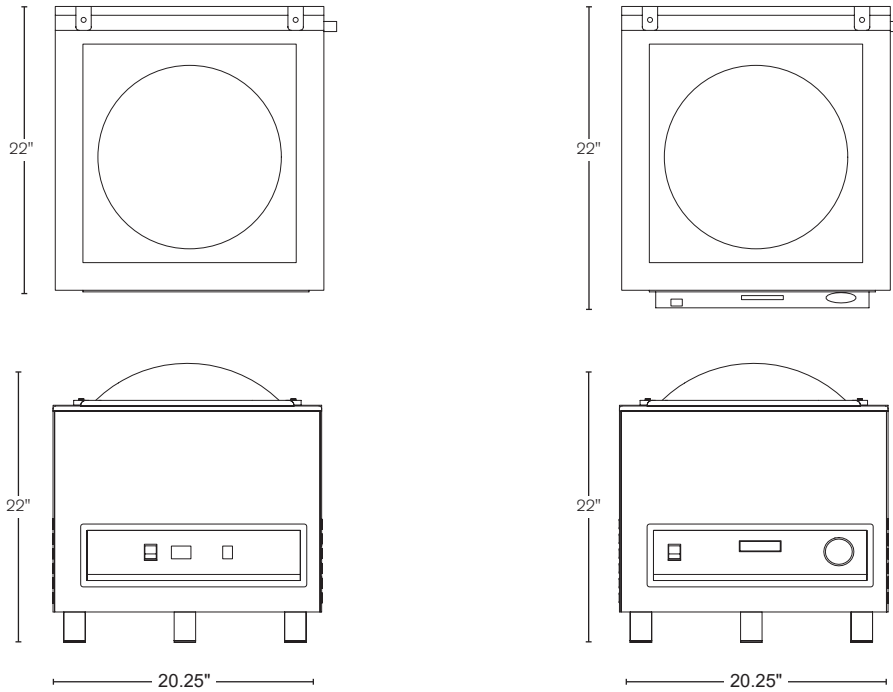
Storage Bags suitable for packing solids, liquids, and delicate products. Should not be used over 100°F; not appropriate for cooking.

Cooking Bags specifically designed for temps between -40°F & 250°F. Excellent for Sous-Vide cooking and a cook/chill process.

To select options see back



Approved by: _____ Date: _____



SPECIFICATIONS

Model	Pump Capacity	Motor	Amps	Volts	Capacity	
					Chamber Size (W x D x H)	Sealing Bar Length
GVP20	20 m ³ /h	1.6 HP	9.5	120/60/1	16.75" x 17" x 8.6" (42.6 cm x 43.2 cm x 21.8 cm)	16.5" (42 cm)
GVP20A	20 m ³ /h	1.6 HP	9.5	120/60/1	16.75" x 17" x 8.6" (42.6 cm x 43.2 cm x 21.8 cm)	16.5" (42 cm)

Cord & Plug: Attached 6 foot flexible 3-wire cord with molded plug fits a grounded receptacle. NEMA 5-15

DIMENSIONS | SHIPPING INFORMATION

Item ships in reinforced box. **Freight Class 100**

Model	Max Overall Dimensions (W x D x H)	Net Weight	Shipping Dimensions (W x D x H)	Shipping Weight
GVP20	20.25" x 22" x 35" (51.4 cm x 56 cm x 88.9 cm)	133 lbs. (60.3 kg)	24" x 26.4" x 25.2" (61 cm x 67 cm x 64 cm)	145.5 lbs. (66 kg)
GVP20A	20.25" x 22" x 35" (51.4 cm x 56 cm x 88.9 cm)	133 lbs. (60.3 kg)	24" x 26.4" x 25.2" (61 cm x 67 cm x 64 cm)	145.5 lbs. (66 kg)

OPTIONAL ACCESSORIES

- VPBS610** 3.5 mil 6"x10" storage bags, 1000/box
- VPBC612** 3.5 mil 6"x12" cooking bags, 1000/box

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Globe Vacuum Packing Machines feature digital displays showing vacuum and sealing times. Vacuum time up to 50 seconds, sealing time up to 4.5 seconds. Pistons built into lid automatically open when sealing is complete. Stop and Stop & Seal buttons to cancel cycle mid-vacuum. Rounded steel tank for easy cleaning. Heating element removes for easy cleaning. Non-slip, non-scratch feet. Units are CSA design certified, NSF and ETL listed. One-year parts and labor warranty.