

VACMASTER® DUO550

Experience the best of both worlds in vacuum packaging with this ground-breaking vacuum sealer. The **DUO550** offers the flexibility of a suction vacuum sealer, plus the professional technology of a chamber vacuum sealer. This innovative vacuum sealer has the capabilities to do it all, from vacuum sealing a full rack of ribs to marinating your sockeye salmon. Leak-proof sealing technology locks in freshness and flavor for up to five times longer. Explore the endless possibilities with the VacMaster® DUO550!



FEATURES

- Heavy-duty transparent, domed lid
- 12" wide positive seal bar with 4mm wire
- Maintenance-free vacuum pump
- Easy-to-use digital control panel
- Pouch clamp/holder
- Suction vacuum bag tray

IDEAL FOR

- Vacuum packaging soups, stews, and marinades
- Keeping game meat and fish fresher, longer
- Storing meats and fish scent free
- Eliminating waste of bulk quantities of food
- Sous vide applications



The Professional Way to Prep, Cook, Package!

VACMASTER® DUO550



DETAILS



Suction Vacuum Sealer

Externally vacuum seal large items that require long bags.



Chamber Vacuum Sealer

Vacuum seal liquids and wet foods. Accepts pouches up to 12" W x 8" L in size.



12" Wide Positive Seal Bar

Two complete, leak-proof seals every time.

INCLUDES

- (6) 12" x 6" and (6) 10" x 8" Chamber Pouches
- (10) Quart Size Suction Vacuum Bags
- User's Guide

Specifications

Chamber Size: (W D H)	13" x 8.5" x 3"
Overall Dimensions: (W D H)	20" x 15" x 7.5"
Seal Bar:	12"
Pump:	Maintenance Free
Cycle Time:	30-60 Seconds
Electrical Specifications:	110V, 60 Hz, 6 Amps
Weight:	40 lbs.

ACCESSORIES (not included)

- **Storage Bags and Rolls**
Economically priced; work with all vacuum packaging machines
- **Chamber Pouches**
Premium design for optimal vacuum packaging
- **VacMaster® Bone Guard**
Prevent punctures when vacuum packaging
- **VacMaster® Multi-Ring Bag Stand**
Holds and supports bags for easy filling

