



VACMASTER[®]
BECOME A MASTER OF YOUR **cuisine.**



TABLE OF contents

2	ABOUT VACMASTER®
4	VACUUM PACKAGING CHAMBER MACHINES
6	CHAMBER MACHINES
8	FOOD SAFE BAGS
10	CHEF DERRICK FOX
12	SOUS VIDE
14	SOUS VIDE MACHINES
16	CHEF VIKKI KRINSKY
18	COOK-CHILL
20	SEARED SPICES
22	CHEF ERIC VILLEGAS
24	CUTLERY
26	SAFETY



@vacmasterfresh

ABOUT

Our company

EXPERT KNOWLEDGE

VacMaster® was founded in Kansas City by a team of experts from the meat processing industry. We saw a market for a smaller, more affordable vacuum packaging machine that could be used throughout the foodservice, restaurant and home markets. Our team has been on the forefront of Sous Vide cooking with the development of our SV1 immersion circulator more than 10 years ago. We are honored to have on our team Chef Eric Villages, who trained with the inventor of Sous Vide Dr. Bruno Goussault.

PERSONAL TOUCH

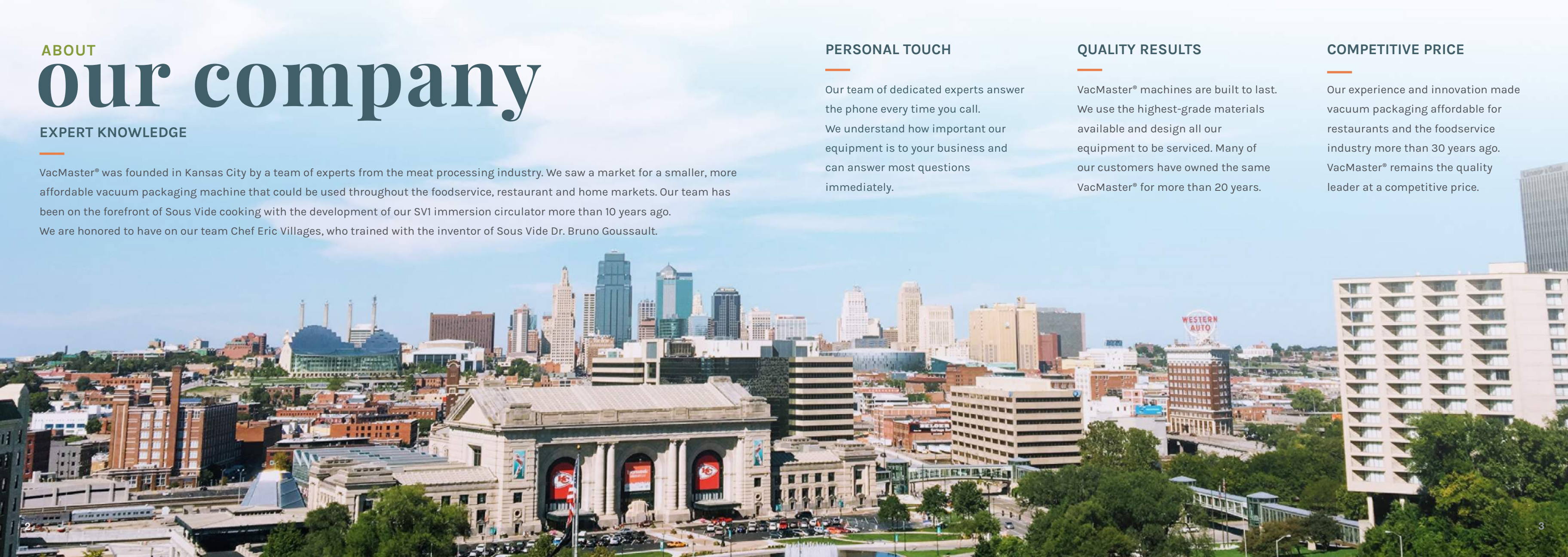
Our team of dedicated experts answer the phone every time you call. We understand how important our equipment is to your business and can answer most questions immediately.

QUALITY RESULTS

VacMaster® machines are built to last. We use the highest-grade materials available and design all our equipment to be serviced. Many of our customers have owned the same VacMaster® for more than 20 years.

COMPETITIVE PRICE

Our experience and innovation made vacuum packaging affordable for restaurants and the foodservice industry more than 30 years ago. VacMaster® remains the quality leader at a competitive price.



WHAT, HOW, WHY

vacuum packaging?



SAVES YOU TIME

One of vacuum packaging's many benefits is the opportunity to prep food during off hours maximizing workflow efficiency.

1

SAVES YOU MONEY

As food costs increase, vacuum sealing allows you to preserve your products for 3-5 times longer. This can lead to an incredible cost savings.



2

OPTIMIZE STORAGE

Vacuum packaged food takes up less space and the clear packaging enables you to find products quickly. It also maximizes your refrigeration and offers tighter inventory control.

3

IMPROVES FOOD QUALITY

Vacuum sealing retains moisture and freshness not found in other methods. It also prevents freezer burn and extends product shelf life 3-5 times or longer.



4

CHAMBER

machines

Chamber vacuum packaging machines are designed to handle liquids and moisture rich foods. VacMaster® offers the largest selection of chamber machines on the market including many with gas flush options.



VP680

Two 19.5" Seal Bars
One 37" Seal Bar
3 HP Oil Pump
Stainless Steel



VP545 with Gas Flush

Two 20" Seal Bars
1.5 HP Oil Pump
Stainless Steel
Max Bag Size: 18"x22"



VP215

10" Seal Bar
.25 HP Oil Pump
Stainless Steel
Max Bag Size: 10"x13"



VP320

16" Seal Bar
1.5 HP Oil Pump
Stainless Steel
Max Bag Size: 16"x18"

FOOD SAFE bags

VacMaster® manufactures more than 100 different vacuum bags for chamber and suction sealers in a variety of thicknesses. All VacMaster® bags are BPA safe and are made of FDA approved material.



Limoncello in Chamber Pouch

CHAMBER POUCHES

Our chamber pouches are available in 3, 4 and 5 mil thicknesses and are compatible with any chamber style vacuum machine or Sous Vide applications.



RE THERMALIZATION POUCHES

These pouches are compatible with chamber vacuum sealers, can be used for Sous Vide cooking, and are boilable up to 30 minutes.



FULL MESH BAGS AND ROLLS

Lined with our patented mesh technology; the texture of the mesh allows a suction sealer to pull a superior vacuum.



MULTI-RING POUCH STAND

Makes filling several bags at once quick and easy. Specifically designed to accept 8-Inch, 10-Inch, and 12-Inch bag sizes (pint, quart, and gallon), this useful tool allows you to fill your bags while keeping the sealing area clean.



derrick fox

MASTERCHEF

A professional drummer turned Chef. As long as he can remember, Derrick also had a natural talent and love for food. He competed on MasterChef, and was titled as a "fan favorite" of Season 6. He has cooked for high-profile events and celebrity clients. His artistic food, risk-taking, and dynamic personality would lead to a huge career in the culinary world.



@drockvp



@chefderrickfox



"I've traveled across the United States preparing dishes for competition, celebrities, and events. When it comes to cooking, I love the versatility of **the VP215**.

With my VacMaster®, I can cook everything! I can utilize techniques such as infusing, brining, and marinating quickly. It also makes setting up entrees and crafting custards a breeze.

**THIS MACHINE IS LIKE
MY UNOFFICIAL SOUS CHEF!"**

**chef derrick's choice
VP215**



CHEF'S CHOICE

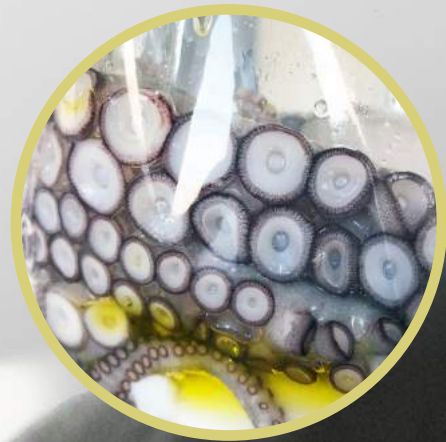
WHAT, HOW, WHY

sous vide?

/ , SŌŌ 'VĒD/

noun

Relating to or denoting a method of cooking food slowly in a vacuum-sealed pouch at a low temperature so as to retain most of the juice and aroma.



Octopus in water bath.

Today's Sous Vide cooking technique was developed in the early 1970's by the pioneering work of Dr. Bruno Goussault and the late Georges Pralus. Since its inception, it has been used on Air France and the Train à Grande Vitesse (TGV) as well as other mass production applications. More recently companies like Starbucks, Panera and Chipotle have started using the technique to offer consistent quality food products.

Immersion Circulators, like the VacMaster® SV series, transfer heat through water at a precision temperature. Food is cooked for a longer period of time and at a lower temperature - much like BBQ without the smoke. This results in an even temperature throughout the product and more robust flavors due to a higher liquid retention. The length of time cooked affects the tenderness of the product as opposed to doneness in traditional cooking methods because you are never cooking above the serving temperature.

Let VacMaster® help you create consistency and grow your menu with our full line of Sous Vide and vacuum packaging machines.

Visit our website www.vacmasterfresh.com



SOUS VIDE

machines

VacMaster® offers a premier selection of immersion circulators for Sous Vide cooking at a great price. Our machines feature touch screen controls, large commercial heating elements, and optional temperature probes. These attributes allow you to serve consistent superior products in your restaurant or foodservice operation.



SV1

15L Water Capacity

+/- 1°C Accuracy

12L / Minute Pump Capacity



SV5

20L Water Capacity

+/- 0.1°C Accuracy

14L / Minute Pump Capacity



SV10

40L Water Capacity

+/- 0.1°C Accuracy

16L / Minute Pump Capacity

PRIVATE CHEF **vikki**
krinksy

Personal Chef Vikki embodies health. With an impressive clientele built over the last 11 years, she has been creating healthy versions of not-so-healthy classics for her client of 9 years, Seth MacFarlane. When she's not cooking, she is a Lululemon Ambassador & ISSA Certified Nutritionist and enjoys pushing her athleticism and fitness level daily! Check out her Instagram for some big time inspiration!



@chefvikkik



"The **VP215** is my FAVORITE piece of equipment and a real life kitchen hack. It is easy to use and actually saves you money! For a home cook or a pro chef, this vacuum sealer has your back. Not only will your food last longer, but also

**VACUUM SEALING HELPS
INFUSE POWERFUL, DELICIOUS
FLAVORS INTO ANYTHING
AND EVERYTHING!**

I couldn't imagine teaching and motivating people how to cook and eat well without a quality vacuum packaging machine like my VP215."

chef vikki's choice
VP215



CHEF'S CHOICE

WHAT, HOW, WHY

cook-chill

VacMaster® is a leader in cook-chill equipment. Our BS116 Bag Sealer and Pouch Stand is used by some of the largest restaurant chains in the USA.

We offer a full line of rethermalization pouches which can be boiled for up to 30 minutes.



POUCH STAND

12" Gallon Pouch Stand
Allows you to easily fill pouches
Stainless Steel

BS116 BAG SEALER

16" Removable seal bar with
5mm positive seal
No preheating required
Stainless Steel



RETHEMALIZATION POUCH

Compatible with Chamber Vacuum Sealers
BPA-free and FDA Approved
Frozen, refrigerated, microwaved, & Sous Vide
Keep food fresh up to 5x longer

SEARED spices

SEARED by VacMaster® is the world's first spice blend developed specifically for Sous Vide cooking. These specially crafted spices ensure a crisp crust as you sear off your culinary masterpieces.

WILD MUSHROOM

Wild Mushroom is a unique blend of spices that enhances the flavors of your steak and other red meats.

BURGER BLEND

A sweet and savory blend of spices. Created to embolden the flavor of your burger.

MICHIGAN MAPLE

A creative take on the classic BBQ rub. Michigan Maple is a wonderfully sweet rub that works well on red meats, poultry and pork.

LAKE EFFECT

From fresh water to salt water, Lake Effect is an all-purpose spice great for any type of seafood.





eric villegas

VACMASTER® CHEF

Award Winning Chef, Restaurateur, Cookbook Author, Radio and TV Personality. Chef Villegas trained under Dr. Bruno Goussault and brings his culinary knowledge to the readers of VacMaster®'s Fresh Bites Blog.



@ericvillegas

" I started using VacMaster® over 20 years ago in my restaurant - where we packaged up to 300 bags per day. Since then I have had the opportunity to work with VacMaster® in the development of our Sous Vide equipment line. VacMaster® has consistently proven to be innovative. Most recently, the company has brought Seared to market - a line of Sous Vide finishing spices I developed.

**I HAVE ALWAYS KNOWN THAT
VACMASTER® WAS GOING TO PLAY
A PIVOTAL ROLE IN THE
RESTAURANT INDUSTRY AND I'M
PROUD TO BE ON THE FOREFRONT OF
THIS REVOLUTION WITH THEM."**

**chef eric's choice
SV CIRCULATORS**

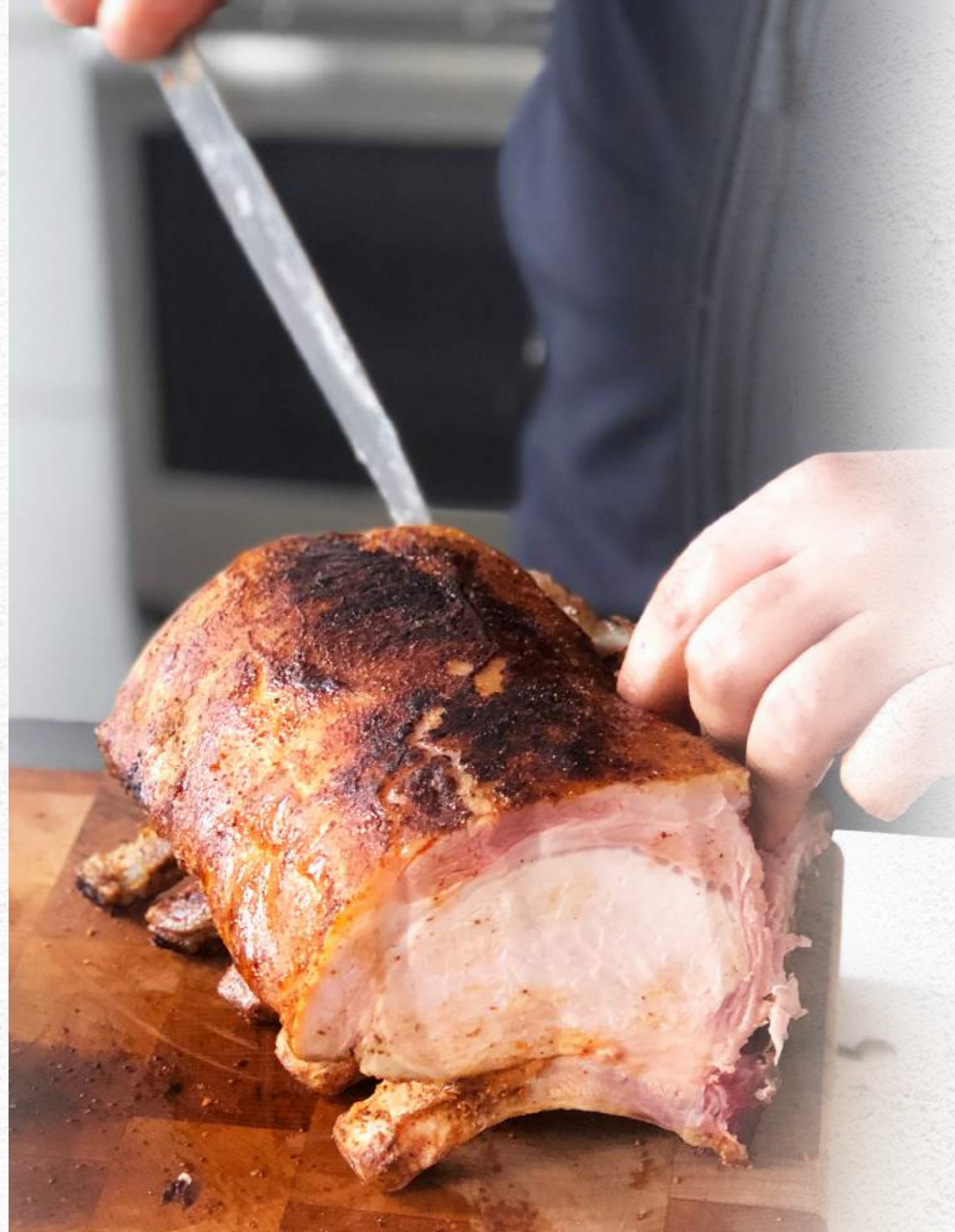


cutlery

FOOD SERVICE

At VacMaster®, we strive to sell the best in cutlery. That is why we sell the CG3000® Professional Grade Cutlery Series. VacMaster® introduced this series - originally designed for the meat industry - into the food service industry and it is quickly becoming a number #1 choice among restaurants.

The CG3000® Professional Grade Cutlery Series offers an ergonomic design and soft rubber material that helps reduce wrist strain, providing maximum comfort and increased control.



CG3000® PROFESSIONAL GRADE CUTLERY

HANDLES

- Soft texture elastomer material
- Ergonomic design
- Rounded ribs

BLADES

- High carbon stainless steel
- 35 degree polished edge



12" COOK'S KNIFE

Item #358012



10" COOK'S KNIFE

Item #358010



8" COOK'S KNIFE

Item #35808



8" WIDE COOK'S KNIFE

Item #35808W

FOOD SERVICE

safety



VacMaster® presents the ultimate in quality with the MaxxWear® glove collection. Made with Spectragaurd high strength fibers, these gloves are designed for comfort and better grip.

Shop www.vacmasterfresh.com today for our full-line of high-caliber gloves.



CUT RESISTANT GLOVES 7 GAUGE

Provides cut, slash & abrasion protection. Designed to use against the knife or extreme levels of cut protection. Ideal for food industry.

CUT RESISTANT GLOVES 10 GAUGE

Safeguards against cuts & slashes without sacrificing flexibility & dexterity. Close, comfortable fit. For use on either hand.

CUT RESISTANT GLOVES 13 GAUGE

Close, comfortable fit with good grip. Excellent thermal properties in a cold environment. Material provides enhanced flexibility & dexterity. Lightweight glove for moderate levels of cut protection.



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