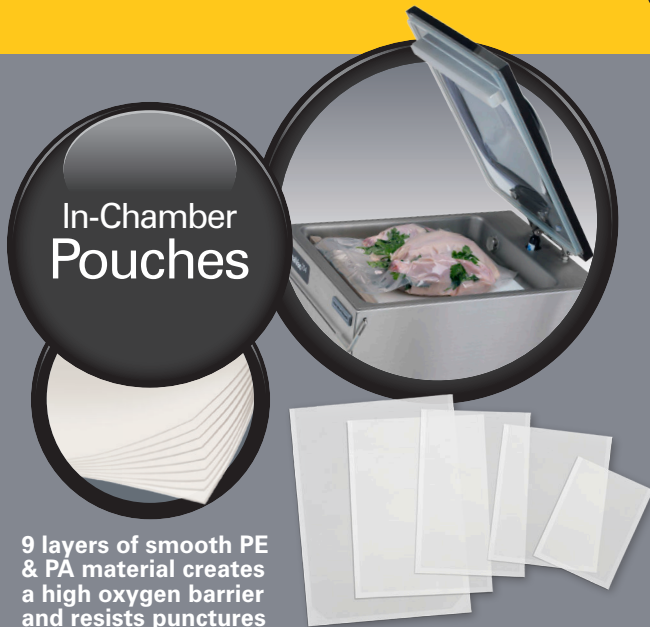


Hamilton Beach
C O M M E R C I A L

PrimaVac™ Vacuum Sealer Pouches and Bags

In-Chamber Pouches



9 layers of smooth PE & PA material creates a high oxygen barrier and resists punctures and tearing

External Vacuum Bags



Heavy-duty embossed bags with air channels for efficient air removal and an airtight seal

PrimaVac™ pouches and bags are specially designed for use in commercial and institutional kitchens. From storing and preserving food to sous vide and marinating, our comprehensive selection includes a large variety of sizes and types to fit every foodservice application.

Pouches and bags are compatible with all vacuum sealer brands and are BPA-free and FDA-approved for food storage.

Pouches are able to withstand temperatures above 121°C (249°F)

For more **Good Thinking®** visit www.hamiltonbeachcommercial.com



PrimaVac™	Width IN / MM	Length IN / MM	Count Per Case	Mil / Microns	NSF Approved	Fits PrimaVac™ In-Chamber Vacuum Sealer		
						HVC254	HVC305	HVC406
In-Chamber 3 MIL		3 mil is the standard thickness for storing, freezing, or boiling food in individual servings or large quantities.						
HVCP30608	6 / 152	8 / 203	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP30610	6 / 152	10 / 254	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP30810	8 / 203	10 / 254	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP30812	8 / 203	12 / 305	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP31013	10 / 254	13 / 330	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCP31015	10 / 254	15 / 381	1000	3 MIL 75 µm	✓		✓	✓
HVCP31214	12 / 305	14 / 355	1000	3 MIL 75 µm	✓		✓	✓
HVCP31216	12 / 305	16 / 406	500	3 MIL 75 µm	✓			✓
In-Chamber 4 MIL		4 mil provides extra protection against tears from bones or sharp foodstuff.						
HVCP40610	6 / 152	10 / 254	1000	4 MIL 100 µm	✓	✓	✓	✓
HVCP40810	8 / 203	10 / 254	1000	4 MIL 100 µm	✓	✓	✓	✓
HVCP40812	8 / 203	12 / 305	1000	4 MIL 100 µm	✓	✓	✓	✓
HVCP41013	10 / 254	13 / 330	1000	4 MIL 100 µm	✓	✓	✓	✓
HVCP41214	12 / 305	14 / 355	1000	4 MIL 100 µm	✓		✓	✓
In-Chamber Retherm		Retherm pouches are available in 3 or 4 mil, and feature reinforced corners that help the bags withstand extended exposure to heat for sous vide and extreme temperature changes for boiling.						
HVCPR30812	8 / 203	12 / 305	1000	3 MIL 75 µm	✓	✓	✓	✓
HVCPR31015	10 / 254	15 / 381	1000	3 MIL 75 µm	✓		✓	✓
HVCPR41216	12 / 305	16 / 406	500	4 MIL 100 µm	✓			✓
External Vacuum Bags		Bags are specially designed to create a secure seal to keep wet and dry food fresh longer and prevent freezer burn.						
HVBX1000	6 / 152	10 / 254	100	3 MIL 75 µm	For use with PrimaVac™ model HVS400 and other external vacuum machines			
HVBX1100	8 / 203	12 / 305	100	3 MIL 75 µm				
HVBX1200	11 / 280	16 / 406	100	3 MIL 75 µm				