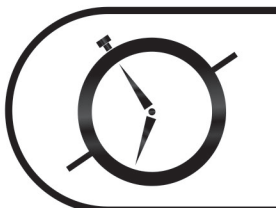


RECOMMENDED

SEALING, COOLING, & VACUUM CYCLE SETTINGS






SEALING + COOLING CYCLE TIMES

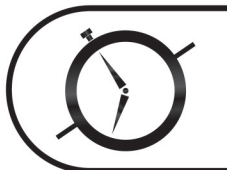
VacSeries Model	Pouch/Bag Type	Sealing Cycle Time	Cooling Cycle Time
	3 mil VacPouch	1.8 seconds	3.0 seconds
	4 mil VacPouch	2.0 seconds	3.0 seconds
	5 mil VacPouch	2.2 seconds	3.0 seconds
	Retort Pouch	2.8 seconds (with retort bar)	6.0 seconds
	7 mil Mylar Bag	2.4 seconds (with retort bar)	5.0 seconds
	3 mil VacPouch	1.5 seconds	3.0 seconds
	4 mil VacPouch	1.7 seconds	3.0 seconds
	5 mil VacPouch	1.9 seconds	3.0 seconds
	Retort Pouch	2.2 seconds (with retort bar)	5.0 seconds
	7 mil Mylar Bag	2.0 seconds (with retort bar)	5.0 seconds
	3 mil VacPouch	1.8 seconds	3.0 seconds
	4 mil VacPouch	2.0 seconds	3.0 seconds
	5 mil VacPouch	2.2 seconds	3.0 seconds
	Retort Pouch	2.4 seconds	6.0 seconds
	7 mil Mylar Bag	2.2 seconds	5.0 seconds
	3 mil VacPouch	2.2 seconds	3.0 seconds
	4 mil VacPouch	2.4 seconds	3.0 seconds
	5 mil VacPouch	2.6 seconds	3.0 seconds
	Retort Pouch	NOT APPLICABLE	NOT APPLICABLE
	7 mil Mylar Bag	NOT APPLICABLE	NOT APPLICABLE
	3 mil VacPouch	2.2 seconds	3.0 seconds
	4 mil VacPouch	2.4 seconds	3.0 seconds
	5 mil VacPouch	2.6 seconds	3.0 seconds
	Retort Pouch	NOT APPLICABLE	NOT APPLICABLE
	7 mil Mylar Bag	NOT APPLICABLE	NOT APPLICABLE



DISCLAIMER: These recommended times are based on a properly maintained machine with appropriate voltage supply. Contamination in the seal area will directly effect seal integrity. Only use OEM replacement parts when maintaining your machine.

VACUUM CYCLE TIMES

VacSeries Model	Food Type	Vacuum Cycle Time
	SOUPS (<i>chilled</i>)	25 seconds
	VEGGIES + FRUITS (<i>freeze tempered</i>)	35 seconds
	FRESH SAUSAGE (<i>freeze tempered</i>)	35 seconds
	GRAINS	20 seconds
	BEEF + POULTRY	50 seconds
	SOUPS (<i>chilled</i>)	15 seconds
	VEGGIES + FRUITS (<i>freeze tempered</i>)	25 seconds
	FRESH SAUSAGE (<i>freeze tempered</i>)	25 seconds
	GRAINS	15 seconds
	BEEF + POULTRY	35 seconds
	SOUPS (<i>chilled</i>)	15 seconds
	VEGGIES + FRUITS (<i>freeze tempered</i>)	25 seconds
	FRESH SAUSAGE (<i>freeze tempered</i>)	25 seconds
	GRAINS	15 seconds
	BEEF + POULTRY	30 seconds
	SOUPS (<i>chilled</i>)	15 seconds
	VEGGIES + FRUITS (<i>freeze tempered</i>)	25 seconds
	FRESH SAUSAGE (<i>freeze tempered</i>)	25 seconds
	GRAINS	15 seconds
	BEEF + POULTRY	30 seconds
	SOUPS (<i>chilled</i>)	10 seconds
	VEGGIES + FRUITS (<i>freeze tempered</i>)	15 seconds
	FRESH SAUSAGE (<i>freeze tempered</i>)	15 seconds
	GRAINS	10 seconds
	BEEF + POULTRY	25 seconds



Generally speaking, pulling full vacuum on anything is the best practice in order to achieve longer shelf life. Obviously this general practice **DOES NOT** apply to all applications such as certain food types, delicate products, liquids, sharp edged contents, etc.