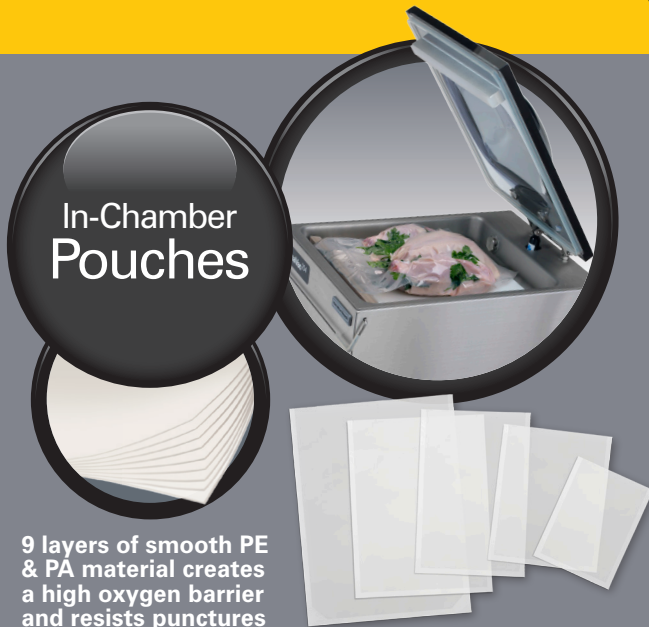


Hamilton Beach
C O M M E R C I A L

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 | | | | |