

# TABLE TOP VACUUM SEALER

MODEL HVC-260T

sealersales



Seal With Confidence - Compact & Simple

- 10" seal length
- Heavy-duty ¼ HP rotary oil pump
- Removable 10" seal bar for easy maintenance
- Compact, tabletop design
- Durable stainless steel construction
- Easy-to-use digital control panel
- No external air compressor required

Video Demo →



The HVC-260T vacuum sealer is an economical 10" stainless steel tabletop unit designed for dependable, continuous use. Outfitted with a professional-grade ¼ HP rotary oil pump, it delivers a strong and consistent vacuum and seal every time.

This compact machine is ideal for small businesses and restaurants, hunters and fishermen or sous vide cooking and food preservation applications.

No external compressor is needed—simply place your vacuum pouch into the chamber with the open edge across the seal bar, close the lid, and the cycle will begin automatically. The lid opens when the vacuum cycle is complete. Vacuum time: 10–30 seconds. The unit is equipped with a digital temperature controller and the vacuum sealing process runs automatically once the lid is closed. Progress can be monitored directly on display panel.

SPECIFICATIONS	HVC-260T	HVC-300T
VOLTAGE	110V/60HZ	110V/60HZ
PUMP CAPACITY	8M <sup>3</sup> /H	10M <sup>3</sup> /H
MOTOR POWER	370W	370W
SEALING POWER	150W	150W
VACUUM PRESSURE	1KPA	1KPA
VACUUM CHAMBER	11.5" X 14.3" X 3.9"	12.6" X 15.0" X 4.3"
SEALING LENGTH / WIDTH	10" / 5MM	11.8" / 5MM
MAX BAG SIZE	10" X 14"	11" X 13"
DIMENSIONS	14" X 20" X 13"	15" X 19" X 16"
WEIGHT	85-LBS	103-LBS

# TABLE TOP VACUUM SEALER

MODEL HVC-260T

sealersales



Removeable Seal Bars for Easy Maintenance



Vacuum Seal Wet or Dry Products



Strong Enough Vacuum to Crush Soda Cans