








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.



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SEALING, COOLING, & VACUUM CYCLE SETTINGS

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.