

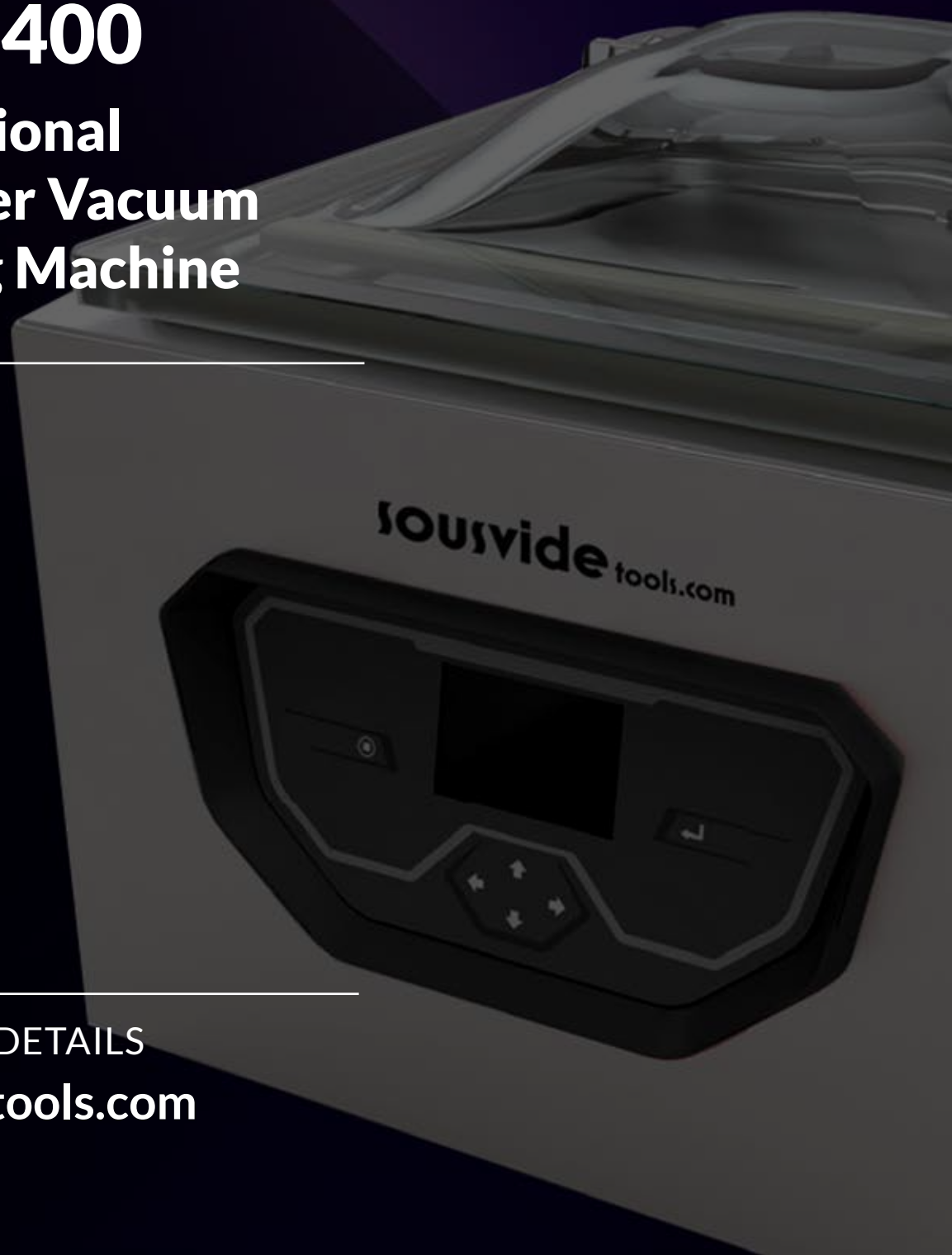
Gastronomy Plus Ltd

THE HOME OF

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Sousvide tools®
VITA 400

**Professional
Chamber Vacuum
Packing Machine**



PRODUCT DETAILS

sousvide tools.com

SousVideTools® VITA 400

Professional Chamber Vacuum Packing Machine

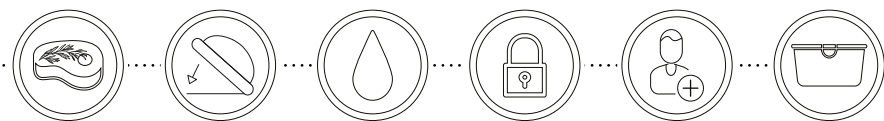
FOR HOME FOODIES

FOR PRO CHEFS

The Sousvidetools® VITA 400 is a compact, professional chamber vacuum packing machine designed for demanding commercial kitchens that require precision, flexibility, and long-term reliability. Built for intuitive operation and consistent performance, it provides a hygienic and cost-effective solution for professional vacuum packing, including liquids, marinades, and sous vide preparation.

Fitted with a 400mm sealing bar and a powerful 16m³/h oil vacuum pump, the VITA 400 delivers strong, repeatable vacuum performance under continuous use. Its oil pump design ensures stable vacuum levels, making it ideally suited to high-pressure professional environments.

A full vacuum cycle is completed in approximately 15–30 seconds, producing a secure, airtight seal that helps extend shelf life, protect product quality, and support food safety standards.



Advanced Vacuum Control – Time or Percentage

The VITA 400 offers an upgraded level of control by allowing chefs to select vacuuming by time or by percentage, ensuring precision across different products and applications.

- Time-based vacuuming for fast, repeatable daily sealing
- Percentage-based vacuuming for precise control, ideal for liquids, delicate items, or specialist preparations

This flexibility allows chefs to achieve consistent results while protecting sensitive ingredients.

Programmable Operation & One-Touch Simplicity

The machine features one-touch operation with five programmable vacuum programmes, enabling operators to store preferred settings for different tasks. This reduces training time, improves consistency, and supports smooth kitchen workflows.

Pump Cleaning Programme – Protecting Performance

To maintain optimal performance and extend service life, the VITA 400 includes a dedicated pump cleaning programme. Regular use helps protect internal components, reduce wear, and ensure reliable vacuum performance over time.

Marinating Programme – Faster Flavour Infusion

The integrated marinating cycle uses controlled vacuum pulses to accelerate flavour absorption, ensuring even infusion in minutes rather than hours - ideal for efficient, consistent prep.

Gastrovac System – Vacuuming Beyond the Chamber

The Sousvidetools® VITA 400 is equipped with an integrated Gastrovac system, allowing vacuum to be applied externally via a dedicated hose. This enables chefs to vacuum directly into Gastronorm containers, expanding the machine’s capability well beyond standard pouch sealing.

Using Gastrovac, kitchens can:

- Vacuum and preserve large volumes of stocks, soups, sauces, and reductions
- Stabilise and store aerated or fragile preparations, such as aerated chocolate, foams, and mousses
- Reduce oxidation and extend shelf life in bulk prep applications
- Apply controlled vacuum without compressing delicate products

This functionality makes the VITA 400 particularly valuable in high-output, fine-dining kitchens, where precision, flexibility, and consistency are essential across a wide range of preparations.



Built for Professional Kitchens

Constructed entirely from stainless steel, including the internal structure, vacuum chamber, and bodywork, the VITA 400 is designed for durability, hygiene, and ease of cleaning. Rounded internal corners prevent food debris build-up, while the removable sealing bar allows for fast, thorough cleaning.

Its compact footprint minimises worktop space requirements, while the diaphragm sealing system delivers a reliable double seal, reducing pouch failure and helping prevent contamination when vacuum sealing for sous vide cooking.

A Reliable, Long-Term Solution

The Sousvidetools® VITA 400 combines advanced vacuum control, Gastrovac versatility, and robust construction to deliver a dependable vacuum packing solution for professional kitchens. Supported by Sousvidetools’ 2-year warranty, service expertise, and preventative maintenance options, it is designed to perform where consistency matters most. Making a difference in every kitchen.

KEY FEATURES

- | | |
|---------------------------------------|------------------------------|
| + Overall Dimensions 510x560x450H mm | + Structure: Stainless steel |
| + Size of the Chamber 410x450x220H mm | + Marinate cycle |
| + Sealing Bar: 400mm | + Automatic start |
| + Vacuum Pump: Q= 16 m³h-OIL | + Clean pump |
| + Sealing System: Diaphragm | + One touch system |
| + Weight: 50kg | + 5 programs |
| + Absorption: 1.15kW | + Gastrovac System |
| + Voltage: 230V / 50Hz | |

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