



V-400 Nitrogen & Vacuum Packaging Machines



Vacuum packing or vacuum packaging is a method of packaging that removes air from the package prior to sealing. It involves (manually or automatically) placing a perishable food in a plastic film package, removing air from inside, and sealing the package.

The intent of vacuum packing is usually to remove oxygen from the container to extend the shelf life of foods and, with flexible package forms, to reduce the volume of the contents and package.

Vacuum packing reduces atmospheric oxygen, limiting the growth of aerobic bacteria or fungi, and preventing the evaporation of volatile components. It is also commonly used to store dry foods over a long period of time, such as cereals, nuts, cured meats, cheese, smoked fish, coffee, and potato chips (crisps). On a more short term basis, vacuum packing can also be used to store fresh foods, such as vegetables, meats, and liquids, because it inhibits bacterial growth.

Vacuum packing greatly reduces the bulk of non-food items. For example, clothing and bedding can be stored in bags evacuated with a dedicated vacuum sealer. This technique is sometimes used to compact household waste, for example where a charge is made for each full bag collected.

Vacuum packaging products, using plastic bags, containers, bottles, or mason jars, are available for home use.

For delicate food items which might be crushed by the vacuum packing process (such as potato chips), an alternative is to replace the interior gas with nitrogen. This has the same effect of inhibiting deterioration due to the removal of oxygen.

Models

Single Chamber

Single chamber sealers require the entire product to be placed within the machine. Like external sealers, a plastic bag is typically used for packaging. Once the product is placed in the machine, the lid is closed and air is removed. Then, there is a heat seal inside the chamber that will seal the bag, after sealing the bag the chamber is refilled with air by the automatic opening of a vent to the outside. This oncoming pressure squeezes all remaining air in the bag. The lid is then opened and the product removed. Chamber sealers are typically used for low-to-medium-volume packaging, and also have the capability to vacuum seal liquids.

Technical Parameters

MODEL	V-300	V-400	V-500
Power	220v/1.3Kw	220v/1.5kw	220v/2kw
Vacuum Chamber	320x340x80	420x440x80mm	520x540x80mm
Sealing Size	300x10mm	400x10mm	500x10mm
Sealing Speed	6-8 Pouches per min	10-12 Pouch per min	16-20 Pouches Per min
Size	550x500x600mm	660x600x1050mm	760x700x1050
Weight	85kg	105 Kg	160Kg