VACUUM SEALERS *SINGLE CHAMBER (COUNTER- TOP)*

FEATURES

- External stainless steel structure and chamber
- Wide lid opening for easy operation
- Waterproof digital control panel
- Service kit included
- Clear Plexiglas domed-lid allows for full view of process
- High density lid gasket for superior sealing during routine work
- Fitted with non-slip feet

VPS0450T-GF

VPS0300

VPS0260


VPS0240

450mm SEALING BAR *WITH GAS FLUSH*

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.9kW / 0.8kW
DIMENSIONS	530 x 570 x 500mm high
CHAMBER SIZE	470 x 450 x 170mm deep + 60mm *(lid height)*
SEALING BAR	450 x 10mm
WEIGHT	65kg
ORDER CODE	**VPS0450T-GF**

400mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.75kW / 0.8kW
DIMENSIONS	490 x 535 x 500mm high
CHAMBER SIZE	460 x 420 x 90mm deep + 50mm *(lid height)*
SEALING BAR	(2x) 400 x 10mm
WEIGHT	64kg
ORDER CODE	**VPS0400T**

300mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.3kW / 0.7kW
DIMENSIONS	370 x 500 x 375mm high
CHAMBER SIZE	320 x 380 x 75mm deep + 50mm *(lid height)*
SEALING BAR	300 x 8mm
WEIGHT	38kg

WITH GAS FLUSH
ORDER CODE **VPS0300-GF**

WITHOUT GAS FLUSH
ORDER CODE **VPS0300**

300mm SEALING BAR *LITE*

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
POWER	0.38kW
DIMENSIONS	360 x 450 x 265mm high
CHAMBER SIZE	330 x 340 x 90mm deep
SEALING BAR	300 x 20mm
WEIGHT	13kg
ORDER CODE	**VPS-L030**

This unit is intended for **domestic** and **lite commercial** use. Suitable for a coffee shop or small restaurant. ± 10 Vacuum seals per day

260mm SEALING BAR

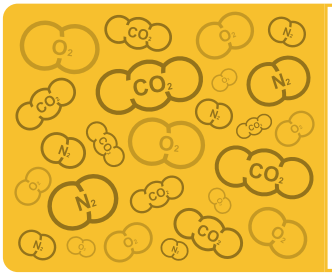
SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.12kW / 0.4kW
DIMENSIONS	420 x 310 x 350mm high
CHAMBER SIZE	270 x 320 x 80mm deep + 40mm *(lid height)*
SEALING BAR	260 x 8mm
WEIGHT	27kg
ORDER CODE	**VPS0260**

240mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.18kW / 0.4kW
DIMENSIONS	500 x 480 x 230mm high
CHAMBER SIZE	250 x 320 x 50mm deep + 40mm *(lid height)*
SEALING BAR	240 x 15mm
WEIGHT	25kg
ORDER CODE	**VPS0240**



GAS FLUSHING

Gas flushing is a process where one or more inert gases are introduced into the vacuum sealer chamber or bag, usually right before or during the sealing stage. This displaces oxygen and moisture-laden air, which are the primary causes of food spoilage. Common gases used : Nitrogen (N_2), Carbon Dioxide (Co_2)