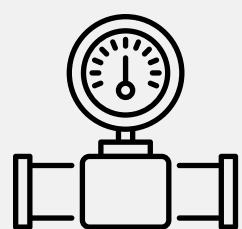
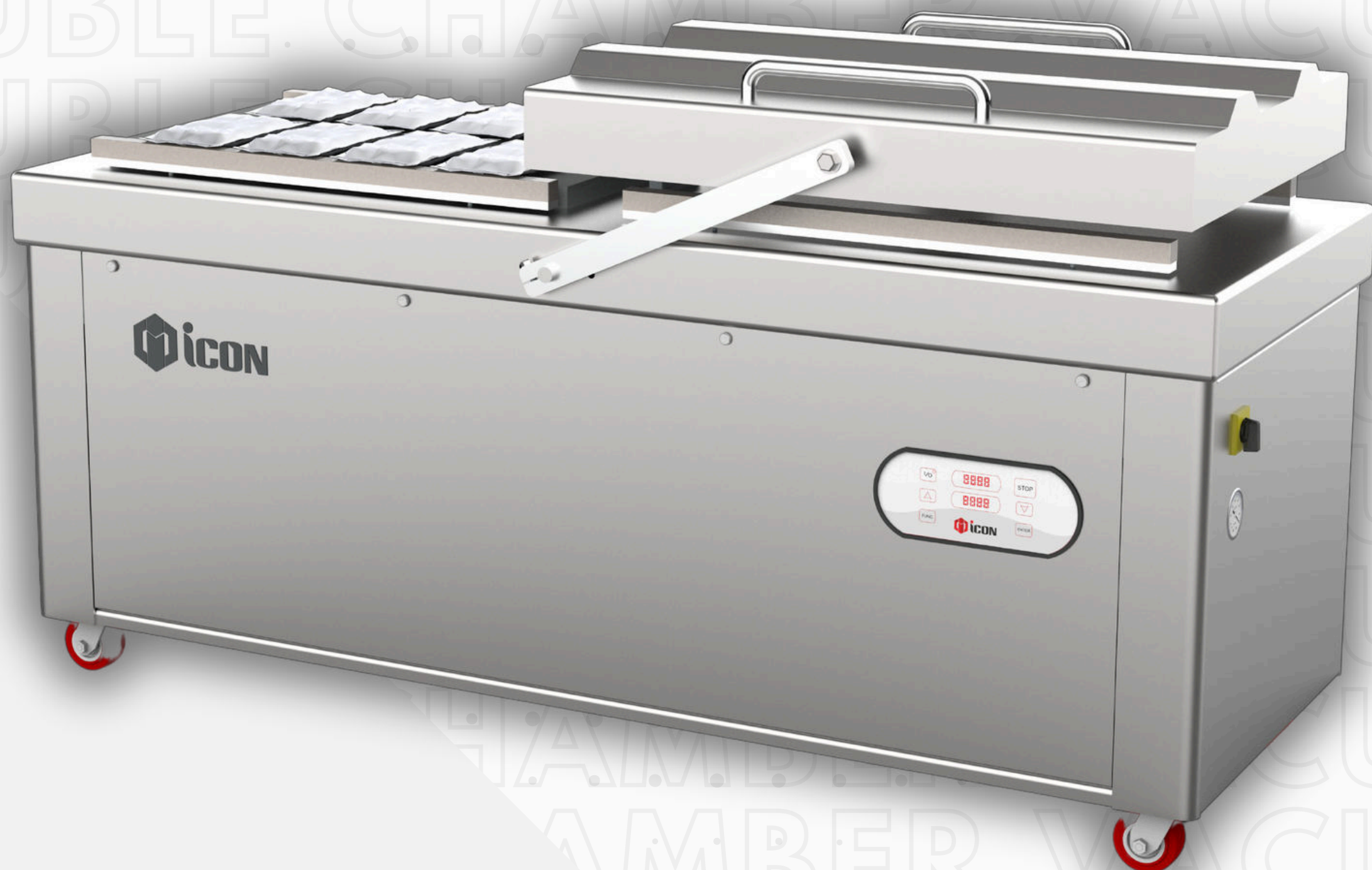


DOUBLE CHAMBER VACUUM PACKING MACHINE



Advanced Vacuum



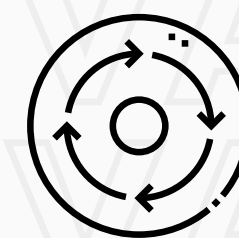
Extended Shelf-Life



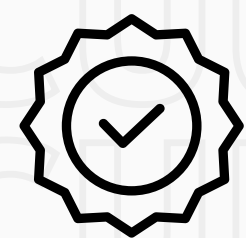
Hygienic & Safe Design



Secured Sealing



Consistent Quality



IP65 Standards

Enhance your food preservation with our Double Chamber Vacuum Packing Machine. Designed for efficiency, it features two separate chambers for quick and seamless packing. Ensure maximum freshness and extend shelf life, all while saving space and reducing waste. Ideal for restaurants, delis, and home kitchens alike!

The Double Chamber Vacuum Packing Machine's best feature is its dual-chamber design, allowing for simultaneous packing and increased efficiency.

The application is to preserve foods like sweets, dairy products, meat, seafood, dates, dry fruits & convenience foods etc.

Easy to Operate

Designed with simplicity, our machine features an intuitive smart interface and straightforward controls, ensuring easy operation for all experience levels.

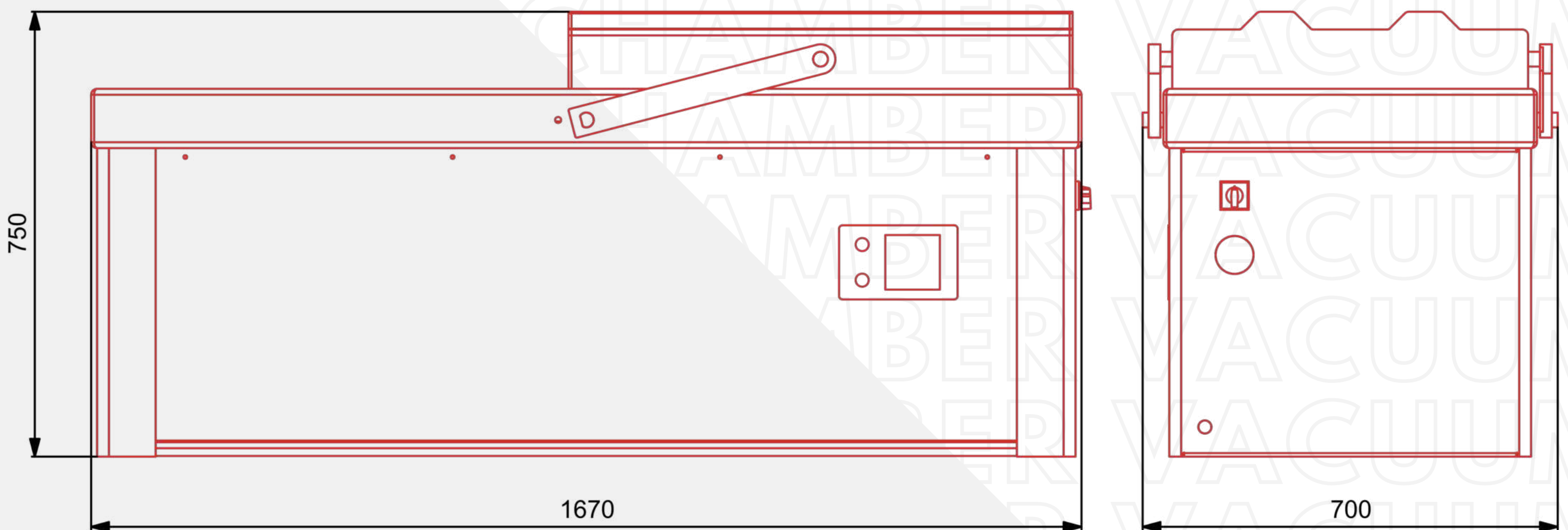
Easy Maintenance

With a focus on convenience, our machine is engineered for easy maintenance, featuring accessible components and straightforward service procedures.

Rapid Tech Support

Benefit from our 24*7 rapid tech support, offering prompt assistance and solutions to minimize downtime and keep your machine running smoothly.

DIMENSIONS



TECHNICAL SPECIFICATIONS

Vacuum Chamber Size	740 x 550 x 100 mm.	Body Construction	All Stainless Steel
Sealing Length	680 mm each	Vacuum Chamber	Hygienic Stainless Steel
Sealing Width	8 mm	Production	2 To 3 Cycle/Min
No. Of Sealing Bar	Two	Machine Length	~ 1670 mm
Distance (Between Two Sealing Bar)	435 mm	Machine Width	~ 700 mm
Power Supply	890 w (220 v AC / 440 v AC)	Machine Height	~ 750 mm
Vacuum Pump	40 m3/h	Machine Weight	~ 350 Kg
Electrical Construction	Digital Electronic Control		

*The above mentioned values are indicative and can be modified at any time at the discretion of the company.