

Commercial Chamber Vacuum Sealing Machine

This commercial vacuum sealing machine is designed for packaging applications. It features a stainless steel construction and a control panel for adjusting vacuum and sealing parameters.



ADDITIONAL IMAGES



Overview

Professional Preservation Solution

This commercial chamber vacuum sealing machine provides automated air extraction and sealing to extend the shelf life of food, chemicals, and medical products. Designed for durability and hygiene, it supports various packaging requirements including nitrogen gas flushing for superior preservation. Its intuitive control system manages the entire process from vacuuming to sealing and cooling, ensuring consistent high-quality packaging for professional applications.

Key Features

Build Materials

- Stainless Steel Construction
- Silica Gel Sealing Rings
- Corrosion-resistant metal components

Certifications

CE

Operational Performance

Packaging Workflow

Stage	Description
Vacuuming	Extracts air to predetermined level
Gas Flushing	Optional nitrogen or mixed gas injection
Sealing	Heat seal completion
Cooling/Exhaust	Final product finishing

Suitable Applications

Meat Products • Sauces • Preserved Fruits • Grains • Medicinal Materials • Chemical Products