

Vacuum Sealers

VACUUM PACKAGING is the process of extracting air around a product and then sealing the product in an impermeable package. It protects the product from oxidation, spoilage & corrosion. Vacuum packaging is used in the food, medical, & clean room industries. Barrier bags are used for vacuum sealing because polyethylene or polypropylene bags are both porous and cannot hold the vacuum for long term storage.

There are many different types of vacuum sealers. The most common are: *nozzle*, *channel*, & *chamber* vacuum sealers.

- The nozzle and chamber do not need any special vacuum bags. Any type of barrier bags can be used.
- The channel sealer needs a special kind of vacuum bags which can be more costly. Bags with a mesh liner or gusset bags can be used with this type of vacuum sealer depending on the sealing capacity, but some are manufacturer specific.
- The nozzle type may or may not need a compressor to operate.

CHANNEL VACUUM SEALERS



Fast Vac



Mini-2010



PRO-2300



WVT-455T



WVF-455T
WVF-605T

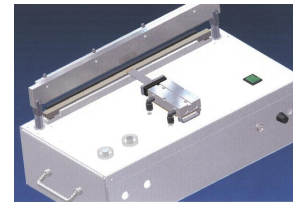
NOZZLE VACUUM SEALERS



DZ-280/2SD



DZ-300/2SA



VV-1600



MPV-18

CHAMBER VACUUM SEALERS



DZ-260/PD



DZ-280C