

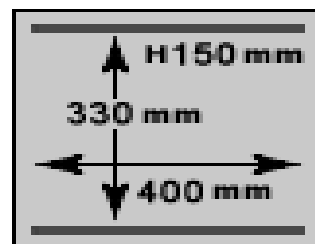
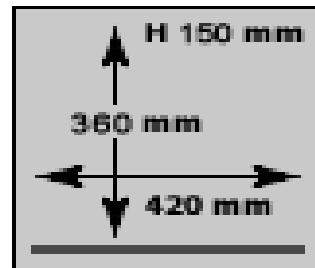
Vacuum Chamber machines or Vacuum packing machines are used to evacuate the air around perishable goods such as food products like cheese and meat where the extension of the products shelf life is desired. Vacuum Chamber machines or vacuum sealers remove the air from the package while at the same time sealing it, delivering the ultimate in protection while extending the distribution life and maintaining product integrity.

Vacuum sealers or Vacuum chamber machines commonly use vacuum bags or barrier pouches. These barrier bags provide a barrier against the atmosphere and moisture. The bags are placed in the chamber; the desired amount of air is extracted from the vacuum bag and then sealed. All of Get packed Vacuum Chamber machines are made from stainless steel and are available in a variety of sizes and configurations such as the option of gas flushing kits.

**Vacuum packaging machine** Total : 4products

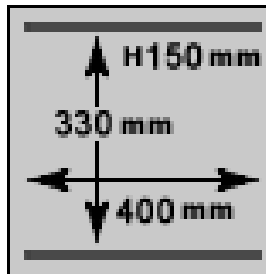
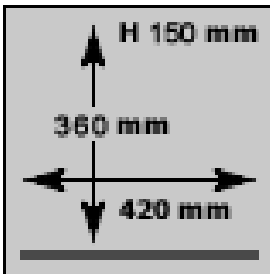


- **YS-ZS-400(420) vacuum packaging machine**
- **Capacity pump** 20m<sup>3</sup>/h
- **Machine cycle** 15-40sec.
- **Dimensions** 500 x 530 x 490 mm
- **Voltage** 220V 50HZ
- **Power** 1.0KW



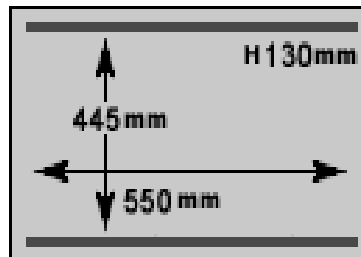
- **YS-DQ-400(420) vacuum packaging machine**

- Capacity pump 20m<sup>3</sup>/h
- Machine cycle 15-40sec.
- Dimensions 500 x 530 x 1000 mm
- Voltage 220V 50HZ
- Power 1.0KW



- **YS-SQ-550 vacuum packaging machine**

- Capacity pump 40m<sup>3</sup>/h
- Machine cycle 15-40sec.
- Dimensions 1310 x 800 x 1150 mm
- Voltage 380V 50HZ
- Power 2.0KW



- **YS-SQ-600 vacuum packaging machine**
- **Capacity pump**                    63m<sup>3</sup>/h
- **Machine cycle**                    15-40sec.
- **Dimensions**                        1310 x 800 x 1150 mm
- **Voltage**                             380V 50HZ
- **Power**                                2.2KW

