

SINGLE CHAMBER VACUUM SEALER

NEPTUNE 20 (Front Seal Bar)

NEPTUNE 20 - mid-size floor standing single chamber vacuum sealer has digital control, single sealing bar, and optional soft air to prevent damage to delicate products. The transparent glass lid assist in vacuum packaging process visualization. The control system is powered by microcontroller with 10 programmable memory settings. The single chamber vacuum sealer is fully industrial grade stainless steel constructed, ideal for food, medical, electronics and industrial applications.







Features:

- Splash Proof, Heat Resistance & Soft Touch Control Panel
- Microcomputer Control System
- Powerful & Large Diameter Vacuum Valve (To Shorten Vacuum Time)
- Aluminum Alloy Sealing Bar (USA Standard)
- 10 sets Memory for Programmable Setting
- Fully Stainless Steel Fabrication
- Single Chamber

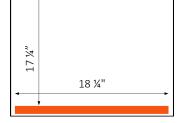
Optional Accessories:

Gas Flushing

Soft Air Sensor

Other Voltage Configuration

Chamber Diagram





Applications:

Packaging electronics, poultry, seafood, agricultural products, pickled foods, vegetarian foods, prepared foods, powder, spices, medical products and hardware parts.

Functions:

- Maintaining food's freshness and flavor, antiseptic, and mold resistant.
- Extend storage period for packed goods.
- Prevents electronic and hardware parts from rusting, oxidization and dampening.
- Suitable for clean room packaging (subjected to vacuum pump exhaust external installation, and type of vacuum pump)

SPECIFICATIONS

 Chamber Height:
 7"

 Machine Dimensions:
 (L) 24 ¼" x (W) 22 " x (H) 32 ½"

Power: 1Φ, 220V, 50Hz / 60Hz

Sealing Length: 18 ¼"

Sealing Width: 3.5mm x 2 Lines Flat Heating Element

Vacuum Pump Capacity: 20 m3/H, 1HP Oil Lubricated Rotary Vane Vacuum Pump

Note: Machine and specifications are subjected to change due to continuous improvement.



NASAVAC LLC

116 E 30TH Street, Kansas City, MO 64108, USA. Tel: +1 (816) 309-3134

Website: www.nasavac.com Email: info@nasavac.com