

SINGLE CHAMBER VACUUM SEALER

NEPTUNE 26 (Front & Back Seal Bar)

NEPTUNE 26 - versatile vacuum sealer with two side of the sealing bar, mobility, and heavy duty usage. It is ideal for the packaging of several pouches per cycle of large sized products. 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. It has flatten working platform for hassle-free chamber wash down. The optional soft air prevents damage to delicate products.







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 SO 26 3/4"



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:6 ½"Machine Dimensions:(L) 30 ¼" x (W) 24 ¼" x (H) 37 ¾"Power:3Φ, 220V, 60HzSealing Length:2 x 26 ¾"Sealing Width:3.5mm x 2 Lines Flat Heating ElementVacuum Pump Capacity:40 m3/H, 2HP Oil Lubricated Rotary Vane Vacuum Pump

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



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SINGLE CHAMBER VACUUM SEALER

NEPTUNE 26S (Left & Right Seal Bar)

NEPTUNE 26S - versatile vacuum sealer with two side of the sealing bar, mobility, and heavy duty usage. It is ideal for the packaging of several pouches per cycle of large sized products. 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. It has flatten working platform for hassle-free chamber wash down. The optional soft air prevents damage to delicate products.







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 12, Diagram 19 22 3/4"



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: 6 1/3" (L) 30 1/4" x (W) 24 1/4" x (H) 37 3/4" Machine Dimensions: 3Ф, 220V, 60Hz Power: 2 x 19 ½" Sealing Length: Sealing Width: 3.5mm x 2 Lines Flat Heating Element 40 m3/H, 2HP Oil Lubricated Rotary Vane Vacuum Pump Vacuum Pump Capacity:

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



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SINGLE CHAMBER VACUUM SEALER

NEPTUNE 26L (L-Shape Seal Bar Configuration)

NEPTUNE 26L - versatile vacuum sealer with L-shape seal bar configuration, mobility, and heavy duty usage.. It is ideal for the packaging of several pouches per cycle of large sized products. 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. It has flatten working platform for hassle-free chamber wash down. The optional soft air prevents damage to delicate products.







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

15 24 1/4"



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.

Chamber

Diagram

Suitable for clean room packaging (subjected to vacuum pump exhaust external installation, and type of vacuum pump)

SPECIFICATIONS

Chamber Height: 6 1/3" (L) 30 1/4" x (W) 24 1/4" x (H) 37 3/4" Machine Dimensions:

3Ф, 220V, 60Hz Power:

1 x 24 ¼" and 1 x 15 ¾" Sealing Length:

Sealing Width: 3.5mm x 2 Lines Flat Heating Element

40 m3/H, 2HP Oil Lubricated Rotary Vane Vacuum Pump Vacuum Pump Capacity:

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



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