



Chamber Vacuum Packer

Chamber Vacuum Packer with Gas Infusion Model MCD300— MCD400

The modern packing technology provides us with a foodstuffs storage method that allows preservation times to be lengthened without impairing aroma and flavour.

This method uses plastic bags or special containers in which a vacuum of 600mm Hg can be formed, a condition that impedes the multiplication of bacteria, particularly at low temperature.

This machines structure is made entirely of stainless steel (vacuum chamber included).

Available in two models to cater for all customer needs. It's the ideal machine for industry fields such as catering services, restaurants, gastronomy, butchers, general store, etc.

Safety features comply with the most rigorous European Directives. The vacuum chamber is equipped with filler-plates for small portions.

The machine has a disposition to fit inert-gas inside the packages.



MCD400

Technical Information

Model	MCD300	MCD400
Hot-weld sealer:	300mm	400mm
Vacuum pump:	12mc/h	20mc/h
Power:	0.4kW	0.55kW
Voltage:	230V	230V
Weight:	38kg	56kg
Size of chamber: (WxDxH mm)	310x350x160	410x450x200
Dimensions: (WxDxH mm)	530x430x640	620x540x790

