SINGLE CHAMBER VACUUM SEALER
NEPTUNE 32 (Front & Back Seal Bar)

NEPTUNE 32 - 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.
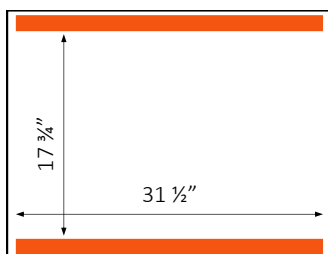
Features:
- Splash Proof, Heat Resistance & Soft Touch Control Panel
- Microcomputer Control System
- Powerful & Large Diameter Vacuum Valve (To Shorten Vacuum Time)
- Aluminum Alloy Sealing Bar (USA Standard)
- 10 sets Memory for Programmable Setting
- Fully Stainless Steel Fabrication
- Single Chamber

Optional Accessories:
- Gas Flushing
- Soft Air Sensor
- Other Voltage Configuration

Chamber Diagram

17 ¾"
31 ½"

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:	6¾"
Machine Dimensions:	(L) 35 ½" x (W) 27 ¼" x (H) 39"
Power:	3Φ, 220V, 60Hz
Sealing Length:	31 ½"
Sealing Width:	3.5mm x 2 Lines Flat Heating Element
Vacuum Pump Capacity:	65 m3/H, 3HP Oil Lubricated Rotary Vane Vacuum Pump

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