

DOUBLE CHAMBER VACUUM SEALER

JUPITER 32 (Front & Back Seal Bar)

JUPITER 32 - double chamber vacuum sealer has higher productivity than a single chamber vacuum sealers, as bag loading and unloading can be done while the other chamber is vacuuming. The double chamber vacuum sealer is fully industrial grade stainless steel constructed, ideal for food, medical, electronics and industrial applications. It has flatten work platform for hassle-free chamber wash down.



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
- Other Voltage Configuration

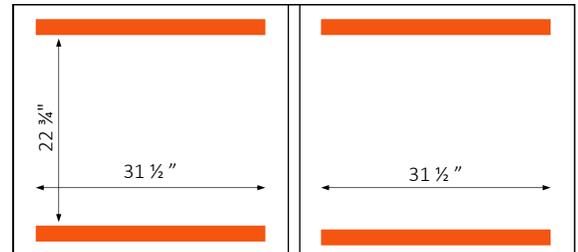
Applications:

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



Optional Accessories:

- Gas Flushing
- Soft Air Sensor

SPECIFICATIONS

Chamber Height:	6 ³ / ₄ "
Machine Dimensions:	(L) 75 ¹ / ₄ " x (W) 33 ¹ / ₂ " x (H) 41 ¹ / ₄ "
Power:	3Φ, 220V, 60Hz
Sealing Length:	31 ¹ / ₂ "
Sealing Width:	3.5mm x 2 Lines Flat Heating Element
Vacuum Pump Capacity:	100 m3/H, 4HP Oil Lubricated Rotary Vane Vacuum Pump

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