NASAVAC



TABLE TOP VACUUM PACKAGING SEALER

MERCURY 16 (Front Seal Bar)

MERCURY 16 table top 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.





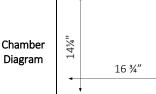


Features:

- 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)
- Fully Stainless Steel Fabrication
- 10 sets Memory for Programmable Setting
- Single Chamber
- Transparent Acrylic Chamber Lid

Optional Accessories:

- Nitrogen Gas Flushing
- Soft Air Sensor
- 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.
- Suitable for clean room packaging (subjected to vacuum pump exhaust external installation, and type of vacuum pump)

SPECIFICATIONS

Chamber Height:

Machine Dimensions: (L) 20½" x (W) 23¼" x (H) 20¾"

Power: 1Ф, 110V, 60Hz

16 ¾" * 1 Sealing Length:

Sealing Width: 3.5mm x 2 Lines Flat Heating Element

Vacuum Pump Capacity: 5.89 cfm, ½ HP Vacuum Pump

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



NASAVAC

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

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

NASAVAC



TABLE TOP VACUUM PACKAGING SEALER

MERCURY 16 (Front Seal Bar)

MERCURY 16 table top 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.





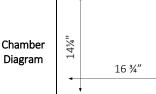


Features:

- 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)
- Fully Stainless Steel Fabrication
- 10 sets Memory for Programmable Setting
- Single Chamber
- Transparent Acrylic Chamber Lid

Optional Accessories:

- Nitrogen Gas Flushing
- Soft Air Sensor
- 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.
- Suitable for clean room packaging (subjected to vacuum pump exhaust external installation, and type of vacuum pump)

SPECIFICATIONS

Chamber Height:

Machine Dimensions: (L) 20½" x (W) 23¼" x (H) 20¾"

Power: 1Ф, 110V, 60Hz

16 ¾" * 1 Sealing Length:

Sealing Width: 3.5mm x 2 Lines Flat Heating Element

Vacuum Pump Capacity: 5.89 cfm, ½ HP Vacuum Pump

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



NASAVAC

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

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