

# SINGLE CHAMBER VACUUM SEALER NEPTUNE 16 (Front Seal Bar)

NEPTUNE 16 - compact floor standing 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. The single chamber vacuum sealer is fully industrial grade stainless steel constructed, ideal for food, medical, electronics and industrial applications. 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

### 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. •

Chamber

Diagram

14"

4

- 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)

16 ¾"

SPECIFICATIONS	
Chamber Height:	5″
Machine Dimensions:	(L) 20 ½" x (W) 23 ¼" x (H) 33 ¾"
Power:	1Ф, 220V, 50Hz / 60Hz
Sealing Length:	16 ¾"
Sealing Width:	3.5mm x 2 Lines Flat Heating Element
Vacuum Pump Capacity:	20 m3/H, 1HP 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 16B (Front & Back Seal Bar)

NEPTUNE 16B - compact floor standing single chamber vacuum sealer has digital control, twin 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. The single chamber vacuum sealer is fully industrial grade stainless steel constructed, ideal for food, medical, electronics and industrial applications. 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

### 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.

Chamber

Diagram

34"

11

- 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)

16 ¾"

SPECIFICATIONS	
Chamber Height:	5″
Machine Dimensions:	(L) 20 ½" x (W) 23 ¼" x (H) 33 ¾"
Power:	1Ф, 220V, 50Hz / 60Hz
Sealing Length:	16 ¾"
Sealing Width:	3.5mm x 2 Lines Flat Heating Element
Vacuum Pump Capacity:	20 m3/H, 1HP Oil Lubricated Rotary Vane Vacuum Pump

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



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