



V 300

ABOUT

The V 300 vacuum sealer is equipped with a built-in vacuum pump for reducing the air in the pouch prior to sealing. Compared with conventional sealers, the additional function of removing air from the package can increase the life of foods and prevent oxidation of metal parts. The primary uses of this sealer include vacuum sealing to ensure that items do not shift inside of the pouch and to reduce the volume of a package to reduce material costs.

This sealer utilizes an ingenious table activated jaw system that makes it extremely ergonomic for its users. Just gently press down on the table and a soft seal is created that allows you to engage the vacuum function. When you have achieved the desired vacuum simply retract the vacuum nozzle and lower the jaw to quickly seal a bag. This sealer uses an impulse sealing method where the material is heated and then, while under dynamic pressure, cooled creating a perfect seal every time. The V 300 shop sealer comes complete with a robust parts kit in order to keep the sealer running smoothly for years and years to come.





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SPECIFICATIONS

- **Voltage:** 110V/220V
- **Power:** 5mm = 560W/10mm = 1050W
- **Sealing Dimensions:** 5mm/10mm x 300mm
- **Weight:** 12.3kg
- **Machine Dimensions:** 400mm x 420mm x 228mm
- **Vacuum Pump Speed:** 10L/Min
- **Vacuum Pump Pressure:** Max = -58.6kPa
- **Vacuum Timer:** 0.1 – 20 seconds
- Easy, ergonomic user design
- Microswitch position sensor for safety
- On-board spare parts and tool tray
- Table-activated sealer bar
- Scrolling glass cloth for quick service
- Can seal a wide variety of films
- Ships with a robust spare parts kit