



VACUUM PACKAGING

SERVING THE FOOD INDUSTRY SINCE 1951

TURBOVAC DOUBLE CHAMBER VACUUM PACKAGING MACHINE

Item: 50000 / 50001 / 50002

Models: VP-NL-0100-L / VP-NL-0300-L / VP-NL-0063-L

"HEAVY DUTY, INDUSTRIAL PERFORMANCE, INDUSTRIAL QUALITY"

Our new range of double chambers are reliable, durable and offer flexibility in volume production. Our machines can be equipped with semi-automatic or automatic cover movement for an even more efficient production. Constructed with Busch pump. The double chambers can also be equipped with an external pump













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Turbovac Vacuum Packaging Machines

Our Turbovac vacuum packaging machines have been redesigned to make the machines easier to use and maintain. The full range of machines and available options makes it easy to select the best solution for your packaging needs.

All models have hygienic easy-to-clean vacuum chambers, easily removable seal beams and silicon bars for easy cleaning. Intuitive digital control unit detects automatically the optimum vacuum level for products with high moisture content, preventing moisture to be evaporated out of the product.

New Digital Control Unit with LCD



For our new line of machines, the control unit is completely redesigned. Simplicity was the starting point.

Our smaller machines have a control unit with the basic settings. The plug-and-play design of the machines makes installation easy and does not require any adjustments in 90% of the situations. For special packaging requirements the machine offers the flexibility to adjust sealing time and vacuum time. The vacuum time can be set and the vacuum level reached can be monitored with the vacuum meter.

The professional machines are standard equipped with a digital LCD control unit with 10 programs. The more advanced machines are equipped with a 10 program sensor control system which actually measures the vacuum in the vacuum chamber. The time controlled machines can easily be converted into sensor controlled machines later on. The sensor measures evaporation when moist products or liquids, like sauces, are being packed. At this optimum point moisture is extracted from the product causing it to dry out, loose weight or start bubbling and spilling over. The sensor detects this point immediately as being the optimum level where all air and oxygen has been removed and continues the cycle by sealing the package.

The digital LCD control unit allows all settings to be easily changed. An unique indication gives the operator the option for letting the pump run for several cycles after finishing the operation. This will extend the periods between oil change and extending the life time of the pump by removing moisture from the oil in the system. The control panel has also a clear indication for upcoming service intervention.

Sensor Or Time Control

10 program machine can later on be converted into a sensor controlled machine.

With a time controlled vacuum machine a time is set and the vacuum level can be monitored with an analog vacuum meter. Excellent vacuum levels can be reached but indication of the vacuum meter is less accurate then a digital controlled unit. With a sensor controlled machine the vacuum is measured with a sensor with very high accuracy and the results are digitally displayed. This results in shorter cycle times because when the desired vacuum level is reached the machine will immediately start the next operation. The total cycle time will be shorter than with a time controlled machine. The 10 program time controlled machine can later on be equipped with a sensor. (not possible for the 1 program time controlled machine)

| TECHNICAL SPECIFICATION | Double Chamber with Stainless Steel Cover and Flat Working Surface-24" Seal Length / 100 m³ | Double Chamber with Stainless Steel Cover and Flat Working Surface-32" Seal Length / 300 m³ | Double Chamber Aluminum Cover and Flat Working Surface 23" Seal Length / 63 m³ |
|----------------------------|--|--|--|
| ITEM NUMBER | 50000 | 50001 | 50002 |
| MODEL | VP-NL-0100-L | VP-NL-0300-L | VP-NL-0063-L |
| SEAL LENGTH | 24.40" / 620mm x 4 | 32.22" / 920mm x 4 | 23.62" / 600mm x 4 |
| VACUUM PUMP | 100 m³ | 300 m³ | 63 m³ |
| 10 PROGRAMMABLE CONTROL | YES | YES | YES |
| MAXIMUM PRODUCT HEIGHT | 9" / 230mm | 10.63" / 270mm | 7" / 180mm |
| USEFUL CHAMBER SIZE (DWH) | 20.47" x 24.4" x 9" | 34.25" x 36.22" x 10.63" | 20" x 24" x 7" |
| POWER CONSUMPTION (kW) | 4.4 | 6.2 - 9.7 | 4.4 |
| ELECTRICAL | 190-240/ 60Hz-3Ph | 220/380V - 60Hz-3Ph | 190-240/ 60Hz-3Ph |
| NET WEIGHT | 770 lbs./ 350 kg | 1584 lbs. / 720 kg | 528 lbs / 240 kg |
| DIMENSIONS (DWH) | 36.22" x 56.70" x 47.44" | 50" x 78.74" x 49" | 28.34" x 52.95" x 40.98" |

Available Options: 2 Filler Plates (20mm each), Sensor (only available for unit with 10-Program Control)

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