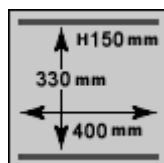
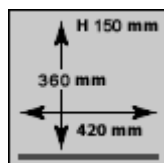


Redblade Pty Ltd

Dextron Heatshrink

Vacuum Packing Machine

DQ-400 (420)



Features:

- Capacity pump 20m³/h
- Machine cycle 15-40sec.
- Dimensions 500 x 530 x 1000 mm
- Voltage 220V 50HZ
- Power 1.0KW
- Weight 68(65)KG
- Heating base 400mmX2bars(420mmX1bar)

Vacuum Chamber machines or Vacuum packing machines are used to evacuate the air around perishable goods such as food products like cheese and meat where longer shelf life is needed.

The food industry sometimes refers to Vacuum packing as Cryovacing or to Cryovac the item. Vacuum Chamber machines or vacuum sealers remove the air from the package while sealing it at the same time, giving the ultimate in protection while extending the self life and maintaining product integrity.

Vacuum Sealers or Vacuum chamber machines commonly use a 70um Vacuum pouch, Vacuum Bags or Barrier Pouches supplied by Redblade Pty Ltd.

These barrier bags provide a barrier against the atmosphere and moisture, they are placed in the chamber, air is extracted from the vacuum bag and then sealed. All of these Vacuum Chamber machines are made from Stainless steel and are available in a variety of sizes, gas flushing is available as an option.

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