



M2-430F

DOUBLE CHAMBER VACUUM SEALER FOR THE FOOD INDUSTRY

M2-430F is the largest and most robust double chamber model in our series. Double chamber with a lid cover swinging right to left. While you set the product in one chamber and turn the switch on for vacuuming and sealing, you can set another product on the other chamber.

When the vacuuming and sealing is done in the first chamber, you swing the lid cover to the other side and turn the switch on. You repeat this for the highest production throughput.

QUICK FACTS



DOUBLE-CHAMBER
CONSTRUCTION



SEAL TWO ITEMS
CONCURRENTLY



HIGHEST PRODUCTION
THROUGHPUT SEALER



AMAC SEALERS ARE WIDELY USED
IN THE FOOD INDUSTRY

M2-430F

DOUBLE CHAMBER VACUUM SEALER FOR THE FOOD INDUSTRY

AMAC M2-430F is the largest and most robust double chamber mobile (floor type) model for food industries, meat and chicken processors, fish and shell fish wholesalers, Cheese, Vegetables, Frozen Food packagers, Supermarket chains and Warehouse Sales; for Restaurants, Catering Services, Chefs' Kitchen, packing for Sous Vide.

Available Options

Gas injection

After vacuum packing and before the bag is sealed, there is an option to add gas. This is often used to extend the shelf life, as extra protection for fragile products and to prevent discolouring of specific products.

Sensor control

Instead of the number of seconds, the required end vacuum is set in percentage (0 to 99%) with this sensor. The vacuum pump extracts air until the exact pre-set end vacuum has been reached. Regardless of the volume the pre-set end vacuum will always be reached.

Trim off Seal

Easily tear off the residual plastic bag with a trim off seal.

Top and Bottom Seal

Seal bars on both the inside of the lid and on the vacuum chamber.

1-2 Trim off Seal

Consists of one 3.5 mm convex seal wire and one 1.1 mm round wire.

Cushion Protection Control

Precision Control System with 20 programs



[AMAC's machines are] fast and robust vacuum packing machines with a world-wide reputation.

Accessories

- Filler plates
- Service kit

Additional Features

- Flexible for various-size product
- Made of stainless steel
- Optimal hygiene and low particle counts
- Robust double-chamber mobile packing machine
- Filler plates for faster cycle & adjusting seal height

All features available in the series



Product Specs and Applications

Contact us to learn more about this and any other product in our series

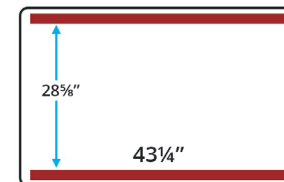
The robust, stainless steel AMAC M2-430F vacuum packer is standard equipped with a Busch vacuum pump. The machine complies with CE standards and ETL listed as an option.

Specifications Table

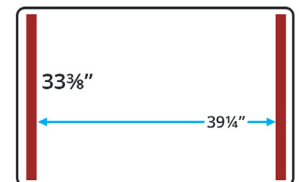
Machine Dimensions (L x W x H)	47¾ x 95¼ x 44¾" (1215 x 2420 x 1130 mm)
Chamber Dimensions (L x W x H)	28¾ x 43¼ x 11" (730 x 1100 x 280 mm)
Seal Bar Length	(2) x 43¼" ((2) x 1100 mm)
Weight	1687 lbs. (767 kg)
Vacuum Pump Capacity	211.88 CFM (360 m3/h)
Machine Cycle	15 - 40 sec.
Standard Power Requirement	220/240 V-3 phase, 60 HZ 3.3-4.5 KW



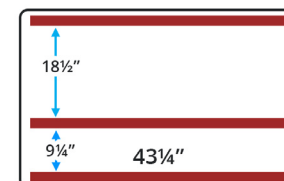
Seal Bar Configurations



STANDARD



OPTION 1



OPTION 2

01

FOOD SAFETY

Hermetically sealing the bag prevents cross-contamination of your products from external influences and improves food safety. Prevents dehydration, freezer burn and mold.

02

SOUS-VIDE COOKING

By using vacuum packaging machine, you ensure that your food product is packed correctly, so you can safely start and prepare food and meals sous-vide.