

Series 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

Other Series Features

Accessories

- Filler plates
- Service kit

Additional Features

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

Food Industry Applications

AMAC specializes in professional vacuum packaging machines. AMAC offers selected models for a wide variety of FOOD packaging purposes. Vacuum packaging is an effective way to extend the shelf life of food products and protects them from the external elements. The removed air also takes away the oxygen which works to prevent airborne micro-organisms from spoiling food products. Vacuumed packages are tightly sealed, so there is no leakage. The finished package is compact and saves valuable space in the fridge and freezer.




MOBILE SERIES FOR FOOD INDUSTRIES


AMAC is proud of its long tradition as a competent business partner evolved over the years to offer services and products that meet the needs of today's industries.


With our extensive knowledge and expertise, AMAC is a leading solution provider globally for packaging machines. Because we are in close contact with our customers, we understand the changing needs of businesses, and adapt our services and products accordingly.

We offer a wide range of packaging machines and materials serving a vast array of industries.

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MOBILE SERIES

FOR FOOD INDUSTRIES

Vacuum packing your food products reduces bacterial growth and thereby extends the shelf life of your food products. It is important to note from these examples that freshness and quality of the product at the time of vacuum packaging prior to storage is a large factor on longevity.



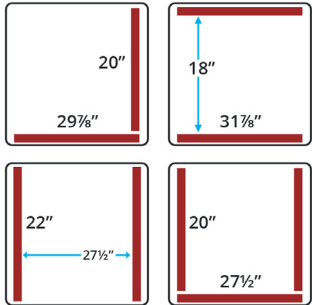
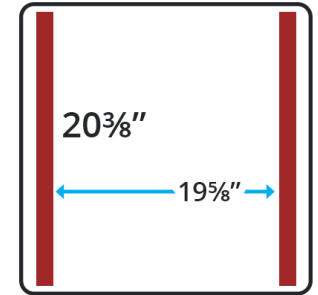
M-205F

Large single-chamber model

M-205F is one of the largest single chamber models in our series. All stainless steel Mobile model (Floor model) with flat working surface.

Stainless steel lid with sealing mechanism built in. Easily removable counter-beam holders for cleaning surface plate. 10 program capability offers the ultimate in process control.

Specifications Table	
Machine Dimensions (L x W x H)	28 $\frac{3}{8}$ " x 27 $\frac{1}{2}$ " x 43 $\frac{1}{4}$ " (730 x 700 x 1100 mm)
Chamber Dimensions (L x W x H)	20 $\frac{3}{8}$ " x 19 $\frac{5}{8}$ " x 7 $\frac{3}{4}$ " (520 x 500 x 200 mm)
Seal Bar Length	(2) x 20 $\frac{3}{8}$ " ((2) x 520 mm)
Weight	403 lbs. (183 kg)
Vacuum Pump Capacity	44.14 CFM (75 m3/h)
Machine Cycle	15 - 40 sec.
Standard Power Requirement	220/240 V-3 phase, 60 HZ 2.4 - 3.5 Kw



Specifications Table	
Machine Dimensions (L x W x H)	32 $\frac{1}{4}$ " x 35 $\frac{3}{8}$ " x 42 $\frac{1}{8}$ " (820 x 900 x 1070 mm)
Chamber Dimensions (L x W x H)	20 x 30 x 9 $\frac{1}{4}$ " (510 x 760 x 235 mm)
Seal Bar Length	20" / 29 $\frac{7}{8}$ " (510 mm / 760 mm)
Weight	500 lbs (227 Kg)
Vacuum Pump Capacity	70.62 CFM (120 m3/h)
Machine Cycle	15 - 40 sec.
Standard Power Requirement	220/240 V-3 phase, 60 HZ 3.0-5.0 Kw

M-300F

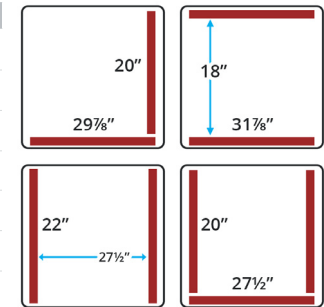
Robust chamber model

M-300F is one of the largest models in our series. Robust chamber model (Floor model) with lid cover with see through window and deep drawn vacuum chamber of rounded corners for optimum cleanliness and the least particle count.

The deep chamber design gives you the flexibility in vacuum packing large profile products. 10 program capability offers the ultimate in process control.



Specifications Table	
Machine Dimensions (L x W x H)	31 x 36 $\frac{1}{4}$ " x 44 $\frac{1}{4}$ " (790 x 920 x 1125 mm)
Chamber Dimensions (L x W x H)	20 x 29 $\frac{5}{8}$ " x 7 $\frac{3}{4}$ " (510 x 760 x 200 mm)
Seal Bar Length	20" / 29 $\frac{5}{8}$ " (510 mm / 760 mm)
Weight	530 lbs. (241 kg)
Vacuum Pump Capacity	70.62 CFM (120 m3/h)
Machine Cycle	15 - 40 sec.
Standard Power Requirement	220/240 V-3 phase, 60 HZ 3.0-5.0 kw



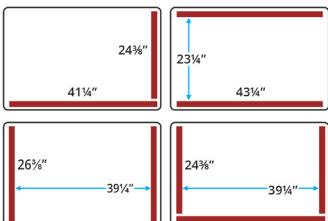
M-315F

Robust chamber model

M-315F is a large size robust chamber model in our series. All stainless steel Mobile model (Floor model) with flat working surfaces. Stainless steel lid cover with sealing mechanism built in.

Extra seal bar configurations are available. 10 program capability offers the ultimate in process control.

Specifications Table	
Machine Dimension in inches (L x W x H)	34 $\frac{3}{8}$ " x 47 $\frac{1}{8}$ " x 44 $\frac{1}{4}$ " (880 x 1200 x 1125 mm)
Chamber Dimension in inches (L x W x H)	26 $\frac{3}{8}$ " x 43 $\frac{1}{4}$ " x 10 $\frac{5}{8}$ " (670 x 1100 x 270 mm)
Seal Bar Length	41 $\frac{1}{4}$ " / 24 $\frac{3}{8}$ " (1050 mm / 620 mm)
Weight	858/1012 lbs. (390/460 kg.)
Vacuum Pump Capacity	70.62 / 113 CFM (120 / 192 m3/h)
Machine Cycle	15 - 40 sec.
Standard Power Equipment	220/240 V-3 phase, 60 HZ 3.0-9.0 kw



M-430F

The largest single-chamber model

M-430F is one of the largest single chamber models in our series. All stainless steel Mobile model (Floor model) with flat working surface. Stainless steel lid with sealing mechanism built in.

Easily removable counter-beam holders for cleaning surface plate. Extra seal bar configurations are available.

