

# ABOUT VACUUM PACKAGING



Vacuum sealers and chambers remove air from the package and hermetically seal the package. Both types of machines are also suitable for MAP (modified atmosphere packaging).

Vacuum packaging or MAP can either be done with a vacuum sealer (using a vacuum nozzle) or by vacuum chamber. The difference between the two is explained below. Always use airtight bags (PA/PE) for vacuum packaging.

## THE DIFFERENCE BETWEEN A VACUUM SEALER AND A VACUUM CHAMBER

Vacuum sealers	Vacuum Chambers
Medium level of vacuum attainable (up to 70%)	High level of vacuum attainable (± 99,98%)
Faster cycle time – only package is vacuumed	Longer cycle time – entire chamber is vacuumed
Pouch size limited by seal bar length	Pouch size limited by chamber dimensions
Horizontal and vertical sealing	Horizontal or vertical sealing (depending on model)
5 mm seal standard	3,5 mm double seal standard
Double sided heating (bi-active) standard	Double sided heating (bi-active) optional
External air supply required	No external air supply needed
Uses a Venturi (dry) pump	Uses a Busch (oil) pump