

Fresh Pac Vacuum/MAP Bag Sealer

The **Fresh Pac**, featuring vacuum and modified atmosphere packaging (MAP) capability, is designed for the wet and harsh environments of the fresh food industry. This USDA approved bag sealer is designed for years of reliable production.

Features & Benefits Fresh Pac

- Production speed: 3 to 4 Cycles/Min
- Seal length: 18" to 36"
- Seal width: 5/16" or twin 1/8"

Seal Integrity

- Independent seal, cool, vacuum, and gas timers
- Biactive (top and bottom) impulse seal jaws
- Seal head rotation from vertical to horizontal
- Bag stretcher to eliminate wrinkles in seal (optional)

Vacuum/Gas Operation

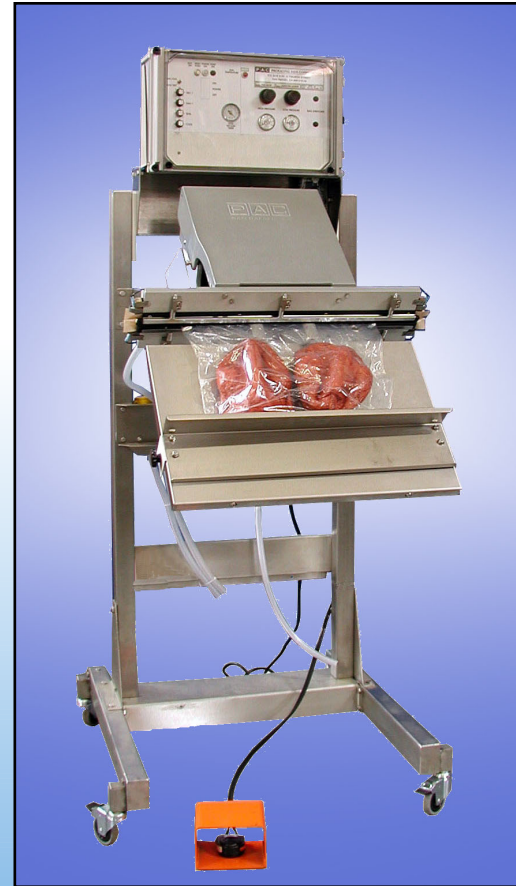
- High flow venturi vacuum system is quiet and efficient
- Two stainless steel nozzles - up to two bags/cycle
- Multiple vac/gas operations per cycle (optional)
- Wet Vac System for high liquid content products (optional)

Rugged construction

- Heavy duty stainless steel frame
- NEMA 4x control box enclosure
- Washdown capability

Safety

- Clear, lockable control box
- Automatic jaw interference release



Specifications:

Seal Bar Length	18", 24", 30", 36"
Seal Width	5/16" or twin 1/8"
Dimensions	28" - 40"W x 32"D x 70"H
Air Requirements	80psi (7cfm peak)
Electrical	110VAC, 10A, 1-phase

Options:

Bag Stretcher	Wet Vac System
Multistage Vacuum/Gas	Adjustable Bag Support
Casters	