

Vacuum Seamer SP-VNS-H1



Applicable scope is milk powder, health products (albumen powder, nutrition powder), solid drinks, condiments, snack food etc.

Main features

- Vacuum seaming station to evacuate, gasify and seam cans.
- Seal tightly, effectively protect product quality.
- The air pressure and nitrogen level inside the cans can be adjusted as per customers request which can greatly prevent cans distortion caused by thermal expansion and contraction.
- The gas inside can is effectively replaced, prolonging shelf life.
- Reasonable cap feeding manner: Caps will be put under seaming head in advance then cans lift up and cap will be taken together to the seaming head-100% precise positioning can be assured.
- There is a filter before vacuum pump, with compressed air blow back device, the dust taken away from the filter will be collected through a separated channel, Optional dust collector can be added to the line to clean the filter automatically.
- PLC & touch screen make it be easy of operation.
- Conveyor belt for feeding and evacuation of cans.
- Surface fully stainless steel structure.
- Famous brand vacuum pump.
- The shape of can is rounder.
- The material of can body are tin plate and composite paper.

Technical Data:

- Speed: 6.5-7 cans/min
- Remaining oxygen: $\leq 3\%$
- Can size: $\phi 73$ — $\phi 131$ mm/H100-190mm
- Power supply: 3Phase 208-415V 50/60Hz
- Total power: 4.55kw (Include Vacuum pump 3kw)
- Air supply: 6kg/cm 0.125cbm/min
- Need Nitrogen: 5 cbm/hour/set
- Nitrogen: Purity $>99.99\%$, Pressure: 0.4Mpa
- Overall dimension: 1400*600*1752mm
- Total weight: 400kg