

## *CK-DZ400 Single Chamber Vacuum Packaging Machine*



Single Chamber Vacuum Packing Machine completes vacuuming, casing, and sealing in one single operation. It is used for packing foods, vegetables, medicine, special dried or preserved foods, aquatic products, electrical units etc, to keep the taste of foods fresh and dry, and to avoid oxidation, and mildew. The single chamber vacuum packing machine adopts the visible glass cover, which ensures you have a clear glance with the process of the sealing and vacuum.

### **Features:**

1. Exclude part of the air (oxygen) in the packaging container, which can effectively prevent food from spoiling.
2. The use of barrier properties (air tightness) excellent packaging materials and strict sealing technology and requirements, can effectively prevent the exchange of packaging content substances, can avoid food weight loss, loss of taste, but also prevent secondary pollution.
3. The gas inside the vacuum packaging container has been eliminated, which accelerates the heat conduction, which can improve the heat sterilization efficiency and avoid the rupture of the packaging container due to the expansion of the gas during the heat sterilization.
4. Stable and reliable operation and stable performance;
5. Simple to use, operate, maintain and maintain;
6. A small number of parts can be replaced to pack different sizes (small, short, wide and narrow) box packaging, solid molding.

## Technical Data

<b>Model</b>	<b>CK-DZ400</b>
Power Source	220V 50Hz-60Hz
Power consumption	1.5KW
Sealing size	400×10mm
Packing speed	1~4 times /min
Chamber size	420*440*80mm
Dimension	660*600*1050mm
Weight	105Kg