Single-chamber Sealers

A First Step Toward Industrial Production

The single-chamber vacuum packaging machine is a medium-capacity machine designed for higher production outputs or for bulky products.

With its swivel casters, it can easily be moved from one place to another and offers an ergonomic height.







Basic Features

- Stainless steel construction, grade 304
- Twin seal element
- Vacuum sensor in %

- · Hinged panels
- Casters with locking mechanism
- Silencer for end-of-cycle aeration

Reliable

Made of robust 304 grade high-quality stainless steel, our machines have a lifespan of over 25 years.

High Performance

The chamber size of our single chamber sealers allows to seal large products or multiple bags at the same time. Equipped with Busch pumps, our machines are designed to operate for hours of continuous production, offering the best performance in the industry.

Ergonomic

Our single chamber models have a functional height that allows to easy handle the products and the lid. Additionally, the seal bars are located on the side of the machine, making it easier to place the bags comparatively to front and rear bars.



Technical Specifications	450T	450A	550A	560A	580A
Applications (ideal for)	Bulky products and limited space (e.g. pizza, fish)	Butcher shops, slaughterhouses, fish markets, grocery stores and cannabis growers starting with vacuum packaging	Medium-volume butcher shops, slaughterhouses, fish markets, grocery stores, cheese producers and cannabis growers	Medium-volume butcher shops, slaughterhouses, fish markets, grocery stores, cheese producers and cannabis growers	Very large products
Seal bars (Length)	2 x 19.1" (485 mm)	2 x 19.1" (485 mm)	2 x 26" (660 mm)	2 x 26" (660 mm)	2 x 33.5" (855 mm)
Distance between bars	22" (559 mm)	23" (584 mm)	23.25" (591 mm)	31" (787 mm)	36.75" (933 mm)
Machine dimensions (W x D x H)	30.5" x 28" x 21" (775 x 711 x 533 mm)	30.5" x 32" x 44" (775 x 813 x 1118 mm)	31" x 36" x 47" (787 x 914 x 1194 mm)	38" x 36" x 47" (965 x 914 x 1194 mm)	45.25" x 46.5" x 43.75" (1153 x 1183 x 1113 mm)
Chamber height	8" (203 mm)	9.5" (241 mm)	8" (203 mm)	8" (203 mm)	8" (203 mm)
Pump	Busch 20 m³/h	Busch 40 m³/h	Busch 63 m³/h	Busch 100 m³/h	Busch 200 m³/h
Estimated cycle time in seconds (99.5% vacuum)	40 to 45	30 to 45	20 to 25	20 to 25	15 to 20
Electricity	120 V / 1Ph / 60 Hz, 20A cable and plug	208V / 3Ph / 60 Hz (208-220V), 4-meter cable and 30A plug	208V / 3Ph / 60 Hz (208-220V), 4-meter cable and 30A plug	208V / 3Ph / 60 Hz (208-220V), 4-meter cable and 30A plug	208V / 3Ph / 60 Hz (208-220V), 4-meter cable and 30A plug
Microprocessor	MC-40	MC-40	MC-40	MC-40	MC-40
Weight	384 lb	577 lb	710 lb	781 lb	1347 lb
#cycles/min (Variations possible depending on product type, size, humidity, condition, temperature and gas injection)	1.25	1.5	2.5	2.5	3
Seal bars	19.1" (485 mm) 22.0" (559 mm)	19.1" (485 mm) 23.0" (584 mm)	26.0" (660 mm) 23.3" (591 mm)	26.0" (660 mm) 31.0" (787 mm)	33.5" (855 mm) 36.8" (933 mm)

Single-chamber Sealers

Available Options

Electric cut off

Sealing system with round element; the top wire pre-cuts the excess part of the bag.

For improved visual presentation.

Air regulator (compressor not included)

Regulates the air pressure under the seal bars to ensure a tight seal (for MAP use only).

Soft air

This function allows to control the speed at which the air re-enters the machine after the bag has been sealed, thus preventing products from being crushed.

Electric heated control box

Essential for machines installed in areas below 10C degrees or 30F degrees. The box protects the electrical box from the cold and humidity, ensuring the durability of the machine.













SIPROMAC

Gas injection (MAP)

The ambient air in the pouch is modified by adding a food-grade gas to extend the shelf life of your food and optimize its appearance.

Stainless steel tilted insert

Prevents liquid products from spilling inside the machine. Ideal to pack pickled foods, soups and sauces.

Adjustable plate height.

12" Lid (550A, 560A and 580A)

For products with a greater height (8" and more), a 12" cover is available to ensure the seal is properly made.

Pump upgrade

The bigger the pump, the faster it will be. Increase your production capacity by reducing the sealing time by up to 15 seconds.

Other voltage options