



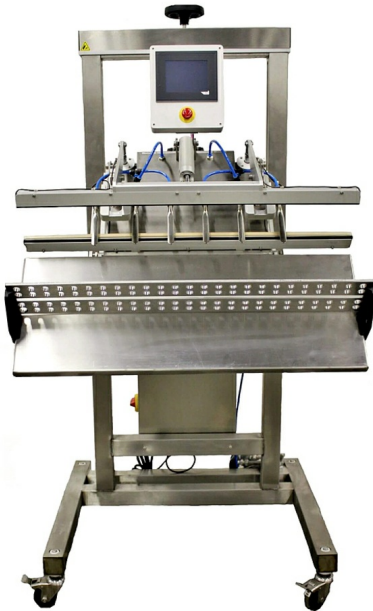
Professional Packaging Systems

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Emplex VacPack VP Vacuum Sealing Gas Flushing Impulse Sealer



At a Glance

- Robust, stainless steel food grade sealer
- Modified atmosphere package for a wide range of product sizes, including extra wide and heavy products
- Seals any heat-sealable bag or pouch up to 12 mil in thickness

Buy your [stand-up pouches and bags](#) from us, and get a discount on this Emplex impulse sealer!

Pricing

Call us at 888-318-0083

Many options are available. Complete details will need to be finalized to determine requirements and final system costs. Work with your Pro Pac representative to build this machine to your specifications.

Hermetic Impulse Bag Sealing with Gas Flushing

Emplex VacPack VP impulse sealers are robust, stainless steel food grade sealers that create a modified atmosphere package for a wide range of product sizes, including extra wide and heavy products.

VacPack sealers employ an ejector style vacuum pump and produce hermetically sealed packages on any heat sealable bag up to 12 mil/300 micron in thickness (6 mil/150 micron maximum when gusseted).

The vacuum and nitrogen gas flush system removes oxygen, resulting in longer shelf life, product integrity, and protection against discoloration. The gas flush system can create a cushion-like buffer against damage.

Comprehensive Simple Controls

The Emplex VP impulse sealer comes standard with an advanced touchscreen PLC that simplifies setting, monitoring, and tracking crucial controls such as heat, seal pressure, and speed. Settings are available in imperial or metric measurements. The easy-to-use PLC provides routine maintenance, troubleshooting data, and many selectable preferences and management features.

Features

Advanced, industrial touchscreen PLC with imperial or metric settings and numerous user selectable preferences and productivity management tools

Small footprint

Standalone flexibility

Plug and play

All machines tested to ANSI/PMMA B-155.1-2000 and CE marking standards
All parts UL/CSA approved

Controller

Industrial PC and 5.7" color touchscreen interface
Single-point setting for speed, temperature, and pressure
Recipe management and selection for different materials and products
Production and user activity reporting and management tools
Multi-language preference settings
Diagnostics and background monitoring of key processes and components to prevent machine damage or product loss
Maintenance alerts
Pictorial maintenance guides and instructional tutorials

Options

Additional nozzles
Extended seal length
Product shelf
Washdown NEMA 4 or 4x construction

Please [contact Pro Pac](#) or call 888-318-0083 for your bag sealing equipment.

Specifications

Sealer Duty	Impulse
Vacuum / Gas Flush	Ejector style, stainless steel nozzles
Sealer Orientation	Vertical or horizontal (table top or floor stand)
Changeover	One touch removal of vacuum/gas flush tubes Easy change nichrome Easy change Teflon covers
Sealing Width	1/4" (6.35mm)
Sealing Length	24" (60.9 cm), 30" (76.2 cm) or 36" (91.4 cm)
Seal Throat Depth	5" (12.7 cm)
Washing / Cleanroom	Standard wipe down cleaning
Frame	316L stainless steel
Electrical	120V 12A or 220V 6A
Air	15 CFM 80 PSI

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