



Compact Tabletop-Type Vacuum Sealer

Ideal sealer for maintaining perishable and other food products fresh, and for preventing the oxidation of items such as parts, apparel, chemicals and precision machinery

Simple Operation

- Push the Nozzle IN/ OUT button to extend the vacuum nozzle
- Insert the nozzle into the bag, push down on the table, and while the bag and the nozzle remain clamped under the clamping lever, press the vacuum START button to begin the vacuum process.

a. Timer Vacuuming

After the set vacuum time, the nozzle returns to the initial position and the vacuuming process completes

b. Manual Vacuuming

By pushing the Nozzle IN/ OUT button again at the optimum timing, the nozzle returns to the initial position and finishes vacuuming process.

- After returning the nozzle to the initial position, push down on the table again to seal.
- After all the vacuum-sealing processes are completed, the nozzle automatically extends to prepare for the next operation.

*By skipping the procedure No. 1 without pushing the Nozzle IN/OUT button, V-301 series is also used as a sealing only machine. **For Sales Counters**

The lightweight V-301 series of sealers features a clean, off-white, compact body ideal for placing on the counter. Promote the freshness of your products as you quickly vacuum-pack and hand the product to your customers as they watch. Only the V-300 series offers this advantage.

Vacuum Pump De-airing

The built-in vacuum pump is capable of achieving: Exhaust speed of 10 liter/min. and ultimate vacuum of -58.6Kpa. Note) The exhaust speed and ultimate vacuum represent stand-alone values, before installation to the machines. The 0 torr of the ultimate vacuum is 0Pa.

Great Varieties of Usages

V-301 is effective for maintaining perishable and other food products fresh, and for preventing the oxidation of items such as parts, apparel, chemicals and precision machinery. It is ideal in cases where complete-vacuum packaging is not necessary but de-airing is desirable to maximize the self-life, and for preventing the shifting of the contents. To produce an oxygen-free packaging to double the preservation effect, use a high-gas-barrier packaging material along with an oxygen scavenger.

Optional Large Volume Filter for Watery Items

For the vacuum packaging of watery and powdery items, optional large volume filter (220cc) is available. After completing vacuuming process, the accumulated water in the filter is automatically exhausted.

SPECIFICATIONS

Voltage	110 V
Power Consumption	1050 W
Sealing Dimensions - W X L	10 x 300 mm (0.39" x 11.8")
Machine Dimensions - W X D X H	395 x 430 x 228 mm (15.6" x 17" x 9")

Weight	12.3 kg (27.1 Lbs)
--------	--------------------