

Turbovac Table Top Vacuum Packaging Machine

ITEM: 48513
MODEL: VP-NL-0021-LN



Plug and Play

Our top machines have all the quality engineering and build of our industrial vacuum machines. We offer a complete tabletop product line with NSF certification that fulfills the vacuum packaging needs of small to medium size food processing and food preparation companies in many industries.

FEATURES:

- High-quality Busch vacuum pump
- Deep-drawn vacuum chamber
- Maintenance friendly construction
- Cable free welding bar construction
- Optional: Starter kit with consumables (teflon tape, welding wire)

Turbovac Redefining The Benchmark For Vacuum Packaging Machines

Turbovac offers a full range of vacuum packaging machines: reliable, robust, and easy to service and maintain. Turbovac recently redesigned its complete range of vacuum packaging machines and made them even easier to operate and clean. The full range of machines and available options makes it easy to select exactly the right solution for your packaging needs.

All models have hygienic easy-to-clean vacuum chambers and easily removable seal beams and silicon bars. An intuitive digital control unit can automatically detect the optimum vacuum level for each product. And for products with a high moisture content, the control unit retains exactly the right amount of moisture. This improves the tenderness and flavour of the products. With an ingenious redesign focusing on functionality, Turbovac is now setting the standard for quality and design in the industry.

Optional Features (For 10 Program Machines)

Sensor/Time Control

- With a sensor controlled machine the vacuum is measured with a sensor with very high accuracy and the results are digitally displayed
- With a time controlled vacuum machine a time is set and the vacuum level can be monitored with an analogue vacuum meter

Soft Air

The Soft Air program slowly brings the airpressure in the machine back to atmospheric level. This allows the plastic to wrap and stretch around sharp edges of the product which might otherwise puncture the plastic bag. Fragile products will keep in the right form when Soft Air is added.

Modified Atmospheric Packaging (M.A.P - Gas flush)

Some products cannot be packaged under vacuum but may better packaged by replacing the air by a mix of gases, like the Inert gas Nitrogen (N₂), Carbondioxide (Co₂) or Oxygen (O₂) to increase shelf life and appearance.

New Digital Control Unit with LCD Display



The professional machines are standard equipped with a digital LCD control unit with 10 programs. The more advanced machines are equipped with a 10 program sensor control system which actually measures the vacuum in the

vacuum chamber. The time controlled machines can easily be converted into sensor controlled machines later on.

The sensor measures evaporation when moist products or liquids, like sauces, are being packed. At this optimum point moisture is extracted from the product causing it to dry out, loose weight or start bubbling and spilling over. The sensor detects this point immediately as being the optimum level where all air and oxygen has been removed and continues the cycle by sealing the package.

Technical Specification	
Features	16.5" Seal Length 21 m ³ Vacuum Pump
Item	48513
Model	TS40-LL21
Seal Length	16.53" (420 mm)
Vacuum Pump	21 m ³
10 Programmable Control	Yes
Power	700 - 1300 W
Electrical	100-120V/60Hz/1Ph
Maximum Product Height	7" (180 mm)
Useful Chamber Size (WDH)	16.53" x 14.56" x 7" (420 x 370 x 177 mm)
Net Weight	132 lb. (60 kg.)
Net Dimensions (WDH)	20.66" x 21.85" x 18.11" (524 x 555 x 460 mm)
Gross Weight	145 lb. (66 kg.)
Gross Dimensions (WDH)	26" x 23.6" x 23.6" (660 x 600 x 600 mm)