

Our Vacuum Sealers



 **SIPROMAC**

HELPS YOU SAVE EVERYTHING



Our Mission

To create sustainable solutions so everyone can preserve food and eliminate food waste.

Why?

The science is unequivocal: there is a cause-to-effect relationship between GHG emissions and climate change. We believe that every action makes a difference, especially when it comes to reducing food waste, which our equipment helps to do on a daily basis.

When we created Sipromac, we didn't want to go halfway. That's why our engineers developed a highly-durable product with as many uses as you can imagine.

While their classic function suggests preserving and extending the **shelf life** of food while enhancing flavors, our machines also help you **save time, money, space** and the **environment** by eliminating **food waste**, a real scourge that generates 8-10% of global GHG emissions.

Sipromac helps you save everything.



Sipromac offers a complete line of vacuum packaging equipment adapted to the most demanding needs of the industry.

Thanks to their versatility and reliability, our machines fit all types of customers. Regardless of the sector in which you operate, our products, team and expertise have one important thing in common: **they can be trusted!**



Our Vacuum Sealers



TABLETOP



SINGLE CHAMBER



DOUBLE CHAMBER

Tabletop Vacuum Sealers

Ideal for small spaces, small production volumes and start-ups

The tabletop vacuum sealer is the perfect solution to seal small foods. Whether you are a start-up or an established business, this model is well-suited for small production volumes. Compact and easy to use, it can be placed on a table or counter, maximizing space in your kitchen.



Basic Features

- Stainless steel construction, grade 304
- Twin seal element
- Transparent lid
- Lid lock
- Vacuum sensor in %
- 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

Equipped with Busch pumps, our machines are designed to operate for hours of continuous production, offering the best performance in the industry.

Spacious

Our tabletop models have one of the largest chambers in their category with regard to height and width. You get more space for your products compared to other machines on the market.

Technical Specifications	250	350	350D	380T
Applications (ideal for)	Start-ups, hunting and fishing	Restaurants, hotels, cheese shops, grocery stores and ready-to-eat meals	Restaurants, hotels, cheese shops, grocery stores and ready-to-eat meals	Fish
Seal bars (Length)	1 x 12.5" (319 mm)	1 x 19.1" (485 mm)	2 x 19.1" (485 mm)	2 x 12.5" (319 mm) + 1 x 32.2" (817 mm)
Distance between bars	N/A	N/A	13.1" (333 mm)	36.1" (918 mm) + 12" (305 mm) for the crossbar
Machine dimensions (W x D x H)	17" x 20.7" x 17.2" (430 x 525 x 436 mm)	23" x 23.7" x 19.7" (585 x 602 x 500 mm)	23" x 23.7" x 19.7" (585 x 602 x 500 mm)	42.9" x 25.5" x 19.2" (1090 x 648 x 487 mm)
Chamber height	4" (102 mm)	6.8" (172 mm)	6.8" (172 mm)	6.8" (172 mm)
Pump	Busch 8 m ³ /h	Busch 20 m ³ /h	Busch 20 m ³ /h	Busch 20 m ³ /h
Estimated cycle time in seconds (99.5% vacuum)	40 to 45	30 to 40	30 to 40	30 to 45
Electricity	120 V / 1Ph / 60 Hz, 15A cable and plug	120 V / 1Ph / 60 Hz, 15A cable and plug	120 V / 1Ph / 60 Hz, 20A cable and plug	120 V / 1Ph / 60 Hz, 20A cable and plug
Microprocessor	MC-40	MC-40	MC-40	MC-40
Weight	172 lb	256 lb	264 lb	445 lb
#cycles/min (Variations possible depending on product type, size, humidity, condition, temperature and gas injection)	1.25	2	2	1.5
Seal bars				

Tabletop Vacuum 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.



Stainless steel cart



Stainless steel tilted insert



Gas injection (MAP)

Gas injection (MAP) (except for model 250)

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.

Stainless steel cart

Ideal when the vacuum sealer needs to be moved frequently and for an ergonomic working height.

Other voltage options

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 m ³ /h	Busch 40 m ³ /h	Busch 63 m ³ /h	Busch 100 m ³ /h	Busch 200 m ³ /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					

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.



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

Double-chamber Sealers

Unfailing Production Capacity



The double-chamber vacuum machine is the largest and most powerful one of the Sipromac line, and allows to pack large quantities of bulky products, greatly increasing production volume.

Additionally, the double chamber allows the operator to load and unload the chamber while sealing on the other side.

Basic Features

- Stainless steel construction, grade 304
- Double seam band element
- Ergonomic spring system
- Casters with locking mechanism
- Vacuum sensor in %
- Hinged panels
- 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 two chambers allow to double productivity and eliminate idle 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 double chamber models have a functional height that makes it easy to place products. Moreover, thanks to the spring system in the lid*, they can be easily moved with only one finger.

*Our spring systems have a lifespan of over 10 years.

Technical Specifications	420A	600A	620A	650A
Applications (ideal for)	Meat, fish and small to medium volume manufacturing plants	Meat, fish and medium to high volume manufacturing plants	Meat, fish and medium to high volume manufacturing plants	The last step before automating an industrial production line
Seal bars (Length)	4 x 19.1" (485 mm)	4 x 26" (660 mm)	4 x 26" (660 mm)	4 x 33.5" (855 mm)
Distance between bars	18.0" (457 mm)	22.5" (572 mm)	28" (711 mm)	31" (787 mm)
Machine dimensions (W x D x H)	55.75" x 31" x 43" (1416 x 787 x 1092 mm)	68" x 36" x 47" (1727 x 914 x 1194 mm)	68" x 39.5" x 47" (1727 x 1003 x 1194 mm)	85" x 49" x 47" (2159 x 1245 x 1194 mm)
Chamber height	8" (203 mm)	8" (203 mm)	8" (203 mm)	8" (203 mm)
Pump	Busch 40 m ³ /h	Busch 100 m ³ /h	Busch 100 m ³ /h	Busch 200 m ³ /h
Estimated cycle time in seconds (99.5% vacuum)	30 to 45	20 to 25	20 to 25	15 to 20
Electricity	208-220 V / 3Ph / 60 Hz, 4-meter cable and 30A plug	208-220 V / 3Ph / 60 Hz, 4-meter cable and 30A plug	208-220 V / 3Ph / 60 Hz, 4-meter cable and 30A plug	208-220 V / 3Ph / 60 Hz, 4-meter cable and 30A plug
Microprocessor	MC-40	MC-40	MC-40	MC-40
Weight	739 lb	1047 lb	1120 lb	1849 lb
#cycles/min (Variations possible depending on product type, size, humidity, condition, temperature and gas injection)	2	2.5	2.5	3
Seal bars				

Double-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 sealing 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.



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 (600A, 620A and 650A)

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

Impressed Customers



“ We have been using Sipromac for over 20 years. It’s been so efficient in giving us great production capacity that it’s allowed us to double, even triple it! “



- Camille Salvas
Fromagerie Polyethnique /
Le Bédouin



“ We started vacuum sealing our cheeses because we had some quality issues. The sealer really saved us. As soon as we started vacuum sealing, our quality problems disappeared. “



- Carly Foley
Fauxmagerie Zengarry



“ We used to cut a quarter stick of salami and turkey at a time. Now we can cut the whole thing in one go and the product lasts three times as long. It saves us a lot of time. It’s so fresh when you open it, it’s like you just sliced it. “



- Bob Vasaturo
Westshore Pizza

“I just finalized a delivery for one of my customers. I always work with the best manufacturers. Two pieces of equipment were delivered on time, Sipromac being one of them.

I am satisfied with the double chamber vacuum sealers. With the connectors attached to the stainless-steel seal bars, I give them a score of 100%.

I’ve been in the business for over 30 years and I can assure you that Sipromac vacuum sealers are way ahead of the competition.”

**Les Équipements
Cascapédia**

- Renaud Henry
Les Équipements
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