

# 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

### Features

#### 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
<b>Applications</b> (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
<b>Seal bars (Length)</b>	4 x 19.1" (485 mm)	4 x 26" (660 mm)	4 x 26" (660 mm)	4 x 33.5" (855 mm)
<b>Distance between bars</b>	18.0" (457 mm)	22.5" (572 mm)	28" (711 mm)	31" (787 mm)
<b>Machine dimensions (W x D x H)</b>	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)
<b>Chamber height</b>	8" (203 mm)	8" (203 mm)	8" (203 mm)	8" (203 mm)
<b>Pump</b>	Busch 40 m³/h	Busch 100 m³/h	Busch 100 m³/h	Busch 200 m³/h
<b>Estimated cycle time in seconds</b> (99.5% vacuum)	30 to 45	20 to 25	20 to 25	15 to 20
<b>Electricity</b>	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
<b>Microprocessor</b>	MC-40	MC-40	MC-40	MC-40
<b>Weight</b>	739 lb	1047 lb	1120 lb	1849 lb
<b>#cycles/min</b> (Variations possible depending on product type, size, humidity, condition, temperature and gas injection)	2	2.5	2.5	3
<b>Seal bars</b>				

## 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)

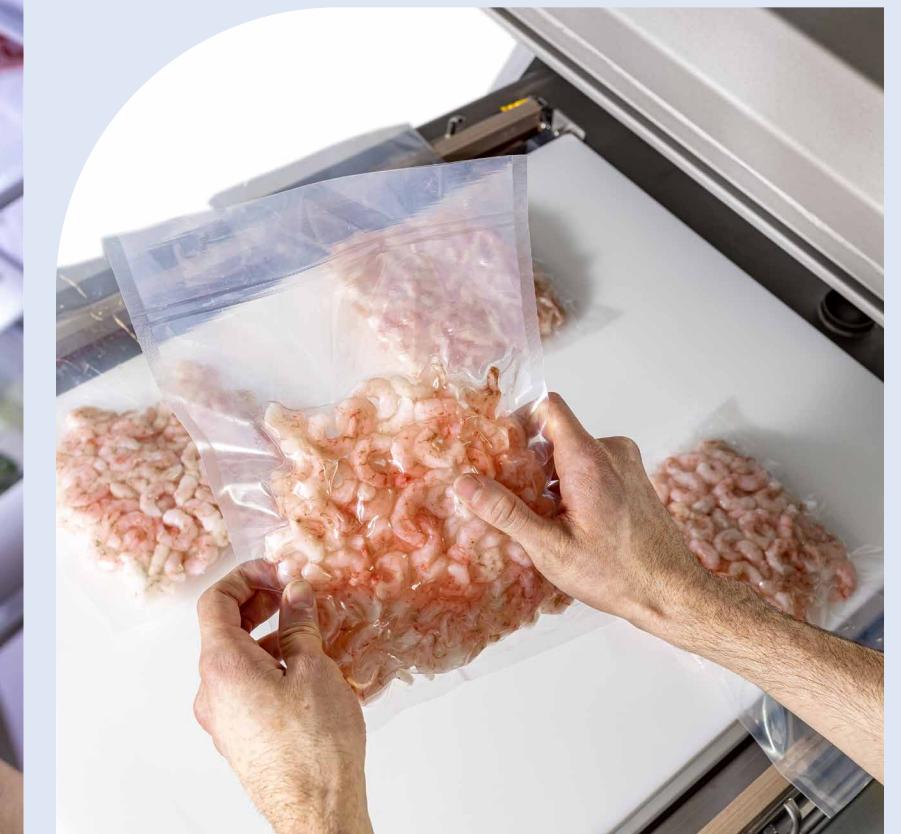
Regulates the air pressure under the sealing bars to ensure a tight seal (for MAP use only)

### 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