

Company

Packing solutions

Machines

Service-Center/Dealer-Area

Sous-Vide/Vacuumcooking

Vacuum packaging machines

Single chamber models

Double chamber models

PLUSVAC 25

PLUSVAC 26

POWERVAC 200

POWERVAC 210

SD 1000

Thermoforming machines

Tray sealers

In-line slice packaging machine

Vacuum shrink combination

Returnable packaging vacuum system

Accessories

Technique

Demonstration/used machinery available

Gourmet Thermalizer

Built-in solution (Vacuum packing)

Built-in solution (Thermalizer)

Home > Machines > Double chamber models > PLUSVAC 25



PLUSVAC 25

The extra-fast, low-cost double chambers. Mobile. Compact design. Transparent lid. All stainless steel.

Technical detail:

| | |
|------------------------------|-----------------------------------|
| Chamber size (w x l x h/mm): | 640 x 480 x 200 (250) |
| Sealing length (mm): | 4 x 455 |
| Distance x(y)/(mm): | (540) |
| Vacuum pump (cbm/h): | 40 (40 / 60 / 63 / 106 / 151) |
| Power connection (v/ph/Hz): | 400/3/50 |
| Power (kW): | 2.1 (2.1 / 2.5 / 2.5 / 3.3 / 4.5) |
| Maximum bag (mm): | 450 x 600 |
| Outer dimension (mm): | 1400 x 665 x 1010 |
| Weight (kg): | 249 (249 / 251 / 260 / 278 / 287) |

[:: Example of use \(movie\)](#)
[:: Catalogue \(PDF\)](#)

Standard Equipment KOMET Vakuum packaging machines

- Made in Germany
- All stainless steel
- Powerful vacuum pump
- Vacuumstop button
- Electronic control board
- Inlet plates for height adjustment
- Plexiglas lid important when packing soups and sauces

Options

- Gas flushing for soft products
- Control board capable of storing programs
- Green Vac connection for the special gastro norm containers
- Special device for liquides
- Sealing with compressed air
- Vacuum pump 40, 60, 63, 106, 151 cbm/h
- Cut off sealing