



P.V DOUBLE CHAMBER VACUUM SEALERS

A double-chamber vacuum sealing machine is an advanced device designed for high-efficiency food preservation and packaging. Unlike single-chamber models, it features two separate chambers, allowing for the simultaneous sealing of multiple items. This design enhances productivity, making it ideal for commercial kitchens, food manufacturers, and restaurants. The primary application of double-chamber vacuum sealers is in food storage. They effectively remove air from vacuum bags, preventing oxidation and inhibiting the growth of bacteria, mold, and yeast, which significantly extends the shelf life of cheeses, vegetables, and prepared meals.

Model	PV-CVS500D	PV-CVS600D
Product Type	Double Chamber Vacuum Sealer	Double Chamber Vacuum Sealer
Sealing Length (mm)	500	600
Sealing Width (mm)	10	10
Material	Stainless Steel	Stainless Steel
Voltage (V)	240	240
Power (W)	2300	2500
Dimension (mm)	1350*850*980	1500*850*1150
Weight (Kg)	222.00	300.00