



P.V SINGLE CHAMBER VACUUM SEALERS

A single chamber vacuum sealing machine is a specialized appliance designed to enhance food preservation by removing air from a chamber containing vacuum bags. This method creates a tight seal, preventing oxidation and the growth of bacteria, mold, and yeast, which significantly extends the shelf life of various food items. In commercial kitchens, they are invaluable for sealing large quantities of food, ensuring freshness for vegetables, and prepared meals. In addition to food preservation, single chamber vacuum sealers can be used for packaging non-food items, such as clothing and important documents, protecting them from moisture and dust.

Model	PV-CVS260S	PV-CVS400S	PV-CVS500S
Product Type	Single Chamber Vacuum Sealer	Single Chamber Vacuum Sealer	Single Chamber Vacuum Sealer
Sealing Length (mm)	260	400	500
Sealing Width (mm)	10	10	10
Material	Stainless Steel	Stainless Steel	Stainless Steel
Voltage (V)	240	240	240
Power (W)	1000	1500	1600
Dimension (mm)	485*340*345	660*600*1050	760*700*1050
Weight (Kg)	33.00	105.00	120.00