

Vacuum Sealer Bags

For your convenience we stock a range of vacuum bags in the following sizes (mm):

Product Order Code	Bags Per Pack	Vacuum Bag Sizes (mm)
BK0314	1000	170 x 300
BK0314P	100	170 x 300
BK0315	1000	210 x 300
BK0315P	100	210 x 300
BK0316	1000	250 x 350
BK0316P	100	250 x 350
BK0317	500	300 x 400
BK0317P	100	300 x 400
BK0318	500	400 x 400
BK0318P	100	400 x 400
BK0319	500	400 x 600
BK0319P	100	400 x 600

Product Order Code	Bags Per Pack	Channel Bag Sizes (mm)
BK0320	100	150 x 300
BK0321	100	200 x 300
BK0322	100	250 x 350
BK0324	100	300 x 400

HOW DOES IT WORK?

Vacuum packing is used to package food which may breakdown more rapidly when exposed to air. It can also reduce the volume of the packaged product by removing trapped air left in the bag.

THERE ARE TWO TYPES OF VACUUM SEALERS: CHAMBER & NON-CHAMBER

Chamber Sealers - designed for high volumes, Chamber Vacuum Sealers can seal a wide variety of vacuum pouches and bags. They can also seal liquids. Vacuum pouches are placed within a box-like chamber. The desired amount of air is pulled from the machine by a vacuum pump, and the pouch is sealed with the heat bar - slightly melting the edge of the bag closed. This type of equipment is commonly used to pack meats, fish and dried products.

Non-Chamber Sealers (*Channel bags used*) - vacuum and seal the pouches externally. The product is placed in the bag and the open end is inserted into the machine where the air is then removed and the bag is sealed shut. These models are suitable for vacuum sealing products that have little or no moisture.



Specifications may change without notice.