



HULME MARTIN HEAT SEALERS

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[www.hulmemartin.co.uk](http://www.hulmemartin.co.uk)

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## Vacuum Chamber Model No. VMS 43

### General

The VMS 43 is a compact tabletop machine. This is the smallest Vacuum Chamber from the range we offer, but excellent value if it meets your requirements. The body and chamber of this machine is stainless steel making them ideal for food or medical industries. It is simple to use without more advanced features, but still offers an excellent vacuuming solution.

### Features

- Single digital programme
- Vacuum pump 4m<sup>3</sup>/hr
- Filler plates supplied

### Options

130mm high lid



Specifications of VMS 43	
Machine Size (LxWxH) mm	330 x 450 x 295
Chamber size (LxWxH) mm	280 x 340 x 85
Effective chamber mm	270 x 310
Weight	30Kg approx
Seal Length mm	1 x 270
Seal Width mm	3.5 single seal
Vacuum pump	4M <sup>3</sup> /h
Consumption	0.3 – 0.4 kW
Power requirements	240 volt 13 amp supply

# **VACUUM CHAMBER MACHINES**

## **Operation**

A vacuum chamber removes the air out of a bag by use of a vacuum pump. Once the air has been removed the bag is then sealed. The models start with a small tabletop model and progress through various sizes. The cabinet of every model is made of stainless steel, while the chamber is either constructed of stainless steel (VMS machines) or aluminium (VM machines). All models come with filler plates so that the working height inside the chamber can be adjusted for the product.

## **OPTIONS**

### **Gas Flushing**

Adding gas to the package is a way of extending the shelf life of the product. The product, and the space around it in the chamber are vacuumised as normal. Usually after the vacuuming process the bag is sealed; but with gas flushing the pouch is injected with a gas or gas mixture. When the desired volume of gas is reached the bag is then sealed. This gives a very low residual oxygen percentage and the product is no longer under vacuum pressure.

### **Soft Air**

Soft-air is the ideal function to enable fragile (e.g. fish) or sharp (e.g. T-bone) products to be packed without damage. The air enters the vacuum chamber very gently after the sealing process giving the vacuum bag time to form around the fragile or sharp product. The result is that the product or the vacuum bag will not be damaged.

An additional benefit is that the product looks neater with a better formed package.

### **Sensor**

When it is important to obtain an exact vacuum or gas level we recommend a sensor. The standard machine normally relies on a time cycle for the vacuum and gas levels, which is accurate enough for most applications. However, when dealing with products that vary in volume or density, a sensor ensures that each package is under the same level of vacuum.

### **Multi-cycles**

Sometimes it may be necessary to have a repeated sequence of vacuuming and gassing. The multi-cycles option makes this possible with up to 8 processes in one cycle. All models (except VMS 43,53,113 and 133) can be equipped with the multi-cycle option. It is not possible to combine the multi-cycle with the sensor option