



HULME MARTIN HEAT SEALERS

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Vertical Vacuum Chamber Model No. VMS 153V

General

The VMS 153V is a vertical tabletop Vacuum Chamber machine. This clever design is for vacuum packaging stand-up pouches of solids, liquids or powders. This model has a stainless steel chamber and body, making them ideal for food and medical industries. A plate in the chamber allows adjustment for different bag heights. This model is ideal for modern packaging requirements of soups and sauces offering a highly presentable product. The VMS 153 VC is a modified version with formers inside the chamber to achieve 'brick' style vacuum packing of ground coffee, nuts or other fine powders.



Specifications

- 10 digital programs
- Vacuum pump 21m³/hr
- Seal Length 380mm
- Filler plates supplied
- Soft air

Options

Trim Seal
8mm Seal
2nd Seal Bar
Vacuum Sensor

Multi-Cycle
Gas Flush
Double heat

Specifications of VMS 153V	
Machine Size (WxDxH) mm	490 x 650 x 750
Max product size (WxDxH) mm	380 x 80 x 330
Seal length mm	1 x 380
Seal width mm	3.5 parallel seal
Vacuum Pump	21m ³ /h
Consumption	0.75 – 1.0 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