

CUSTOM PAK

GVS2100R-CUS



GVS2100R-CUS

hi-production vacuum packaging system

The Custom Pak is the most versatile semi-automatic vacuum/gas flush packaging machine on the market. Boasting standard features such as stainless steel construction, high flow vacuum system, and single gas flush make this the right machine for a variety of vacuum packaging applications. The Custom Pak's controls are located in a separate enclosure above the seal head — this allows for the addition of visually validatable controls, if desired. All components used in the Custom Pak machines are heavy-duty and selected to give years of trouble free service.



Gramatech - a Division of IMPAK Corporation • 13700 S Broadway Los Angeles, CA, 90061
310.715.6600 • gramatech.com • gramatechsales@sorbentystems.com

CUSTOM PAK



GVS2100R-CUS

IMPORTANT NOTE:

All electro/mechanical safety systems have limitations and can be affected by lack of maintenance. Therefore this system should not be considered a substitute for the operator using safe operating procedures.

OPTIONS

- Four Vacuum Nozzles #AC2002
- Special Nichromes
- Temperature Control Module (Impulse system)
- Impulse Igniter
- Heated Cut Wire
- Condensation Control Package
- Water Cooling
- Longer Seal Lengths (up to 36")
- 220 Volt
- Clean Room Ready

ACCESSORIES

- Stainless Steel Shelf #AC2002
- Stainless Steel Cleaner #AC3000
- Spare Parts Kit #AC-SPK2100CUS

Features and specifications subject to change without notice.



Gramatech - a Division of IMPAK Corporation • 13700 S Broadway Los Angeles, CA, 90061
310.715.6600 • gramatech.com • gramatechsales@sorbentystems.com

Retractable Nozzle System

- Increased performance:
Two stainless steel nozzles remain in front of the sealbar during vacuum and gas flush cycles and pull back out of the way before seal cycle.
- Improved productivity:
Facilitates the ease of loading bags over nozzles — especially with large bags and bulky objects.
Helps eliminate the problem of incomplete vacuum caused by the bag collapsing over the nozzles.

Single Stage Gas Flush

- Increased performance:
Allows the packaged product to be purged with an inert gas before or after the vacuum cycle.
- Improved shelf life:
Gas flushing with an inert food shielding gas, such as nitrogen, allows for maximum shelf life.

Hi-Flow Venturi Vacuum System

- Increased productivity:
Helps achieve a faster more complete vacuum thus increasing productivity while decreasing residual oxygen.
- Improved performance:
High flow, high vacuum pressure multi-stage venturi, special high flow nozzles and larger plumbing.

Two Seal Systems

- Improved productivity:
Available with either an impulse or a constant heat seal system. Constant heat sealing system can provide superior seals on foils and supported barrier films.
- Increased performance:
Impulse seal system allows both heating and cooling of material to take place under pressure for optimum results.

Pneumatic Safety-System

- Increased safety:
System utilizes both electric and electro-pneumatic micro switches to help prevent the seal jaws from locking down when unwanted objects are in the seal area.

Model Number	GVS2100-CUS
Max. Seal Length	21"
Std. Seal Width	.25"
Vacuum Pressure	25" Hg
Air Consumption	7.8 cfm

SECO INDUSTRIES

SEC-005 Gramatech Booklet (Vacuum and Heat Sealing Equipment)

4/4 • A4 Bred • Final Folded Size: 8.5 x 11 • 28 Pages • Cover (Total = 32 Pages) • Saddle Stitch

Color: 80# Sterling Ultra Gloss Cover • Inside Pages: 80# Sterling Ultra Gloss Book

Created/Designed by Creative Perk
08/12/08