CUSTOM PAK

GUS2100R-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.



13700 S Broadway, Los Angeles, CA 90061 (310) 715-6600 www.gramatech.com



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
- Special Nichromes
- Temperature Control Module (impulse system)
- Impulse Imprinter
- Heated Cut Wire
- Condensation Control Package
- Water Cooling
- Longer Seal Lengths (up to 36")
- 220 Volt
- Clean Room Ready

ACCESSORIES

- Stainless Steel Shelf #AC8002
- Stainless Steel Cleaner #AC3000
- Spare Parts Kit #AC-SPK2100CUS

Features and specifications subject to change without notice.



Retractable Nozzle System

- Increased performance: way before seal cycle.
- Improved productivity:

Single Stage Gas Flush

- Increased performance:
- Improved shelf life:

Hi-Flow Venturi Vacuum System

• Increased productivity:

• Improved performance:

Two Seal Systems

- Improved productivity:
- Increased performance:

Pneumatic Safety-System

• Increased safety:

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

CUSTOM PAK

Two stainless steel nozzles remain in front of the sealbar during vacuum and gas flush cycles and pull back out of the

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.

Allows the packaged product to be purged with an inert gas before or after the vacuum cycle.

Gas flushing with an inert food shielding gas, such as nitrogen, allows for maximum shelf life.

Helps achieve a faster more complete vacuum thus

increasing productivity while decreasing residual oxygen.

High flow, high vacuum pressure multi-stage venturi, special high flow nozzles and larger plumbing.

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.

Impulse seal system allows both heating and cooling of material to take place under pressure for optimum results.

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.

13700 S Broadway, Los Angeles, CA 90061 (310) 715-6600 www.gramatech.com