



OPEN VACUUM / GAS FLUSHING SEALER - 900 HVPN

| Modification of head space atmosphere help perishables to increase the shelf stability | Vacuum packing is ideal for compacting, increase stackability, arrests product movement within | Prevents oxidation, keep aroma, prevents moisture entry - helps to remain fresh | Ideal for dry fruits, perishable food stuff, pharma products, chemical powders, metal powders etc.