

Venus®

Vacuum Chambers and Vacuum Sealers

*Step up
to vacuum
freshness
...naturally.*

Blue Footed Booby, Galapagos Islands
The Galapagos Islands are an archipelago of volcanic islands in the Pacific Ocean located on either side of the equator and part of the Republic of Ecuador. The islands are famous for their numerous endemic species. Pictured: Blue Footed Booby (*Sula nebouxii*), showing off its outstanding blue feet.



Double Chamber



Free Standing



Benchtop



Vacuum Sealers

2020
Edition

Vacuum Chambers

VH883

Two chambers. Digital control panel. 10 programs. Four 830mm sealing bars. 3.5mm wide double seal. Stainless steel flat work top and lids. Soft air re-entry. Gas flush nozzles.



VH253G

Two chambers. Digital control panel. 10 programs. Four 610mm sealing bars. 3.5mm wide double seal. Stainless steel flat work top and lids. Soft air re-entry. Gas flush nozzles.



VH303G

Digital control panel. 10 programs. Two 550mm sealing bars. 3.5mm wide double seal. Aluminium chamber and lid with window. Soft air re-entry. Gas flush nozzles.



VH233G

Digital control panel. 10 programs. Two 510mm sealing bars. 3.5mm wide double seal. Stainless steel flat work top and lid. Soft air re-entry. Gas flush nozzles.



Venus Vacuum chambers produce strong airtight seals on layered barrier bags. "H" models have high domed lids for bulky items. "G" models have gas flush connections for items requiring gas to maintain freshness. Models with 'soft-air1' restore chamber pressure gradually to prevent sharp items from piercing the film. Use Venus 7 Layer Co-extruded Vacuum Bags: See the Handy Selection Chart (page 3) for detailed specifications.

VV350

Digital control panel. 9 programs. 300mm sealing bar. 4mm wide seal. Stainless steel chamber. Optional gas flush nozzles.



VV450

Digital control panel. 5 programs. 450mm sealing bar. 4mm wide seal. Stainless steel chamber?? Optional gas flush nozzles.



VH183

Sloped chamber for packing liquids. Digital control panel. 10 programs ??mm sealing bar. ??mm wide seal. Stainless steel chamber?? Gas flush nozzles.



VH201G

Digital control panel. 10 programs. Two 500mm sealing bars. 3.5mm wide seal. Stainless steel chamber and lid with window. Gas flush



VH203

Digital control panel. 10 programs. Two 510mm sealing bars. 3.5mm wide double seal. Aluminium chamber and lid with window. Soft air re-entry.



VH223G

Digital control panel. 10 programs. Two 500mm sealing bars. 3.5mm wide double seal. Stainless steel chamber. Soft air re-entry. Gas flush nozzles.



VH163H

Digital control panel. 10 programs. 410mm sealing bar. 3.5mm wide double seal. Stainless steel chamber. High lid. Soft air re-entry.

Also VH163HG with gas flush nozzles.



VH153H

Digital control panel. 10 programs. 410mm sealing bar. 3.5mm wide double seal. Stainless steel chamber. High lid. Soft air re-entry.

Also VH153HG with gas flush nozzles.



VH153V

Vertical format for vacuum packaging stand up pouches of solids, liquids or powders. Digital control panel. 10 programs. 390mm sealing bar. 3.5mm wide double seal. Stainless steel chamber.

Easily adjustable for different pouch heights.



VH133

Digital control panel. 410mm sealing bar. 3.5mm wide double seal. Stainless steel chamber.

Also VH43 with flat lid.



VH43H

Digital control panel. 270mm sealing bar. 3.5mm wide double seal. Stainless steel chamber.



VH53H

Digital control panel. 270mm sealing bar. 3.5mm wide double seal. Stainless steel chamber. High lid.



VH60

Digital control panel. ??mm sealing bar. ??mm wide seal. Stainless steel chamber.



VH62H

Digital control panel. ??mm sealing bar. ??mm wide seal. Stainless steel chamber. High lid.



VH101H

Digital control. 10 programs. ??mm sealing bar. 3.5mm wide seal. Stainless steel chamber.



VH113H

Digital control panel. 340mm sealing bar. 3.5mm wide double seal. Stainless steel chamber. High lid.

Vacuum Sealers

MAGVAC 300

Sealing length 300mm. Seal width 3mm. Includes seal timer and separate vacuum pump. Use layered barrier bags up to 2 x 250um thick.



VH350VAC

Magnetic hold down impulse sealer with vacuum pump. Sealing length 350mm. Seal width 10mm.

VHVAC455

Economy vacuum sealer. Sealing length 450mm. Seal width 5mm.

Venus[®] MAGVAC

MAGVAC Audion 720MV Med

A heavy duty stainless steel sealer for vacuum packaging and modified atmosphere packaging. Also available in a model for validated sealing for the medical and pharmaceutical industries. Sealing length 720mm. Seal width 8mm. Stainless steel. Pictured with Bag Support Stand (BS PSR), includes foot pedal.

MAGVAC Audion 520MV Med

For vacuum packaging and modified atmosphere packaging. Also available in a model for validated sealing for the medical and pharmaceutical industries. Sealing length 520mm. Seal width 5mm. Heavy duty stainless steel. Includes foot pedal.



MAGVAC Audion 1020MV Med

For vacuum packaging and modified atmosphere packaging. Also available in a model for validated sealing for the medical and pharmaceutical industries. Sealing length 1020mm. Seal width 5mm. Heavy duty stainless steel. Includes foot pedal.

Venus[®] miniVAC

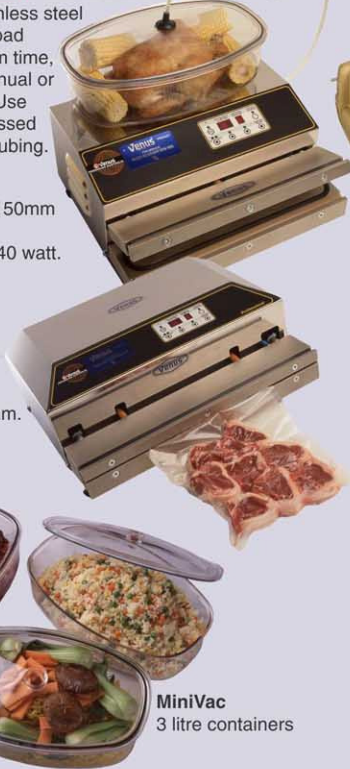
Easy to use. Stainless steel with digital touchpad control for vacuum time, seal time and manual or automatic cycle. Use with Venus embossed vacuum bags or tubing.

MiniVAC

Size 300 x 300 x 150mm high. Sealing bar 335mm. Power 240 watt. Weight 12kg.

MiniVAC Professional

Size 450 x 300 x 170mm high. Sealing bar 450mm. Power 300 watt. Weight 14kg.



MiniVAC
3 litre containers

Venus[®] vac[®] 310

(VHOC310)

Automatically vacuums and seals. Easy clean plastic casing. Seal length 310mm. Weight 3.36kg. Pump 85 watt, self lubricated, 11 litres per minute. Size 360mm wide x 65mm deep x 126mm high.



Venus Vacuum Sealers remove the air from around the food and seal it air-tight. Freshness, flavour, texture and appearance is maintained 3 to 5 times longer than using conventional storage methods. Use Venus embossed vacuum bags or tubing.



Venus[®] vac[®] 329

(VH329) Domestic model with inbuilt roll holder and sliding cutter. Includes 2 rolls of tubing: 22cm x 500cm and 28cm x 300cm. Size 455mm wide x 232mm deep x 119mm high. Seal length 280mm. ABS plastic casing. Weight 2.88kgs



Canisters: Plastic. Set of 3 with connector: 2lt, 1.4lt and 750ml.



Venus Vacuum Bags and Tubing Rolls

For Vacuum Chambers:

7 Layer Co-extruded Vacuum Bags: 8mm seal on 3 sides. 70um thick. Interior size (mm) from 120 x 180 to 350 x 450.

For Vacuum Sealers and Vacuum Chambers:

Embossed vacuum bags and tubing rolls: Made from polythene and nylon, 100um thick. Bags. Interior size (mm): from 140 X 295 to 380 x 590. Tubing Rolls. 220mm x 3m and 5m; 280mm x 3m and 5m.



Venus[®] vac[®] 300, 425, 529

Stainless steel. Manual and automatic operation. Vacuum and seal, seal only or vacuum only (containers). Use with Venus embossed vacuum bags or tubing.



Sliding cutter
Canister hose adapter storage

Tubing storage



VenusVac 529

Seal length 420mm. Weight 25kg. Pump 180 watt. Size: 500mm wide x 320mm deep x 220 high. Adjustable sealing time and vacuum pressure. Includes canister and marinate zipper bag with hose adapter.

VenusVac 300 (VHOC300)

Seal length 310mm. Pump 85 watt, self lubricated, 11 litres per minute. Size 362mm wide x 297mm deep x 141 mm high. Weight 8kg.



VenusVac 425 (VHOC425)

Seal length 420mm. Pump 120 watt, self lubricated, 30 Litres per minute. Size 472mm wide x 320mm deep x 177mm high. Weight 13kg.



Easy Selection Guide

VACUUM CHAMBERS	Effective Chamber Size			Seal (D=double seal)		Suitable Bags or Tubing		Operation				Machine Dimensions				Construction (SS=stainless steel, AL=aluminium)				Power			
	Width mm	Depth mm	Height mm	Length mm	Width mm	Thickness um (max.)	Venus Bags and Tubing	Programs	Vacuum Timer	Seal Timer	Soft air	Width mm	Depth mm	Height mm	Wt.kg	Covering	Chamber	Lid	Gas Flush Nozzles	Ph. Amps	Output watts	Vac Pump m ³ /hr	
VH43	270	310	85	270	3.5D	2 x 150	7 Layer Vacuum Bags or Embossed Vacuum Bags and Tubing	1	0 to 99	0 to 6	No	330	450	305	-	SS	SS	Flat	No	1 240 10	300	4	
VH43H	270	310	85 130#	270	3.5D	2 x 150		1	0 to 99	0 to 6	No	330	450	340	-	SS	SS	Domed	No	1 240 10	300	4	
VH53H	270	310	85 130#	270	3.5D	2 x 150		1	0 to 99	0 to 6	No	330	450	340	-	SS	SS	Domed	No	1 240 10	800	8	
VH60	-	-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-	Flat	No	1 240 10	-	-
VH62H	270	310	80	270	3.5D	2 x 150		-	Adjustable	Adjustable	-	350	440	293	38	SS	SS	Domed	No	1 240 10	800	8	
VH101H	390	330	130	320	3.5D	2 x 150		10	0 to 99	0 to 6	-	390	540	390	54	SS	SS	Domed	No	1 240 10	1850	21	
VH101HG	390	330	130	320	3.5	2 x 150		10	0 to 99	0 to 6	-	390	540	390	55	SS	-	Domed	Yes	1 240 10	1850	21	
VH113H	340	370	150	340	3.5D	2 x 150		1	0 to 99	0 to 6	No	450	555	405	-	SS	SS	Domed	No	1 240 10	-	16	
VH133	410	370	180	410	3.5D	2 x 150		1	0 to 99	0 to 6	No	490	525	445	-	SS	SS	Domed	No	1 240 10	-	16	
VH151HG	420	420	170	400	3.5	2 x 150		10	0 to 99	0 to 6	-	540	510	440	66	SS	-	Domed	Yes	1 240 10	1850	21	
VH151HGW	420	420	170	400	8	2 x 150		10	0 to 99	0 to 6	-	540	510	440	70	SS	-	Domed	Yes	1 240 10	1850	21	
VH153H	410	370	180	410	3.5D	2 x 150		10	Adjustable	Adjustable	Yes	490	525	445	-	SS	SS	Domed	No	1 240 10	1600	21	
VH153HG	410	370	180	410	3.5D	2 x 150		10	Adjustable	Adjustable	Yes	490	525	445	-	SS	SS	Domed	2	1 240 10	1600	21	
VH153V	380	80	270	410	3.5D	2 x 150		10	Adjustable	Adjustable	Yes	490	490	750	-	SS	SS	Flat	No	1 240 10	1600	21	
VH163H	410	460	180	410	3.5D	2 x 150		10	Adjustable	Adjustable	Yes	490	610	445	-	SS	SS	Domed	No	1 240 10	1600	21	
VH163HG	410	460	180	410	3.5D	2 x 150		10	Adjustable	Adjustable	Yes	490	610	445	-	SS	SS	Domed	2	1 240 10	1600	21	
W350	300	325	110	300	4	2 x 150		5	0 to 99	0 to 10	-	390	600	240	45	SS	-	Flat	Optional	1 240 10	700	10	
W450	450	460	210	450	4	2 x 150		9	0 to 99	0 to 10	Yes	545	605	460	80	SS	-	Domed	Optional	1 240 10	1100	20	
VH183	580	340	95	580	3.5	2 x 150		-	-	-	-	680	540	880	-	SS	AL	Domed	Yes	3 415 20	2500	40	
VH201G	610	510	185	50 x 2	3.5	2 x 150		10	0 to 99	0 to 6	Yes	740	650	1010	122	SS	AL	AL Window	Yes	3 415 20	2700	63	
VH203	500	510	230	510 x 2	3.5D	2 x 150		10	-	-	Yes	680	670	1070	147	SS	AL	AL Window	No	3 415 20	2500	63	
VH223G	500	510	200	510 x 2	3.5D	2 x 150		10	-	-	Yes	700	710	1030	142	SS	SS	Domed	6	3 415 20	2500	63	
VH233G	500	510	200	510 x 2	3.5D	2 x 150		10	-	-	Yes	690	710	1110	142	SS	SS	SS	6	3 415 20	2500	63	
VH303G	550	710	235	550 x 2	3.5D	2 x 150		10	-	-	Yes	905	770	1060	200	SS	AL	AL Window	6	3 415 20	3500	100	
VH253	610 x 2	400	240	610 x 4	3.5D	2 x 150		10	-	-	Yes	1490	820	1330	4025	SS	SS	SS	No	3 415 20	2500	63	
VH883	830 x 2	830	220	830 x 4	3.5D	2 x 150		10	-	-	Yes	1900	1295	1450	657	SS	SS	SS	No	3 415 20	7000	250	
VACUUM SEALERS																							
Magvac 300	300	No limit	No limit	300	3	2 x 250		Embossed Vacuum Bags and Tubing	-	NO	0 to 3	No	570	330	295	13.85	-	N/A	N/A	No	1 240 10	-	4
Magvac 520MV	520	No limit	No limit	520	5	2 x 200			9	0 to 60	0 to 4	No	590	232	487	32	SS	N/A	N/A	No	1 240 10	900	11.3
Magvac 720MV	720	No limit	No limit	720	5	2 x 200			9	0 to 60	0 to 4	No	790	232	487	34	SS	N/A	N/A	No	1 240 10	1650	11.3
Magvac 1020MV	1020	No limit	No limit	1020	5	2 x 200			9	0 to 60	0 to 4	No	1110	232	487	36	SS	N/A	N/A	No	1 240 10	1300	11.3
VH350VAC	350	No limit	No limit	350	10	-			-	-	-	No	-	-	-	-	-	N/A	N/A	No	1 240 10	-	-
VH450VAC	450	No limit	No limit	450	5	-	-		-	-	No	-	-	-	-	Metal	N/A	N/A	No	1 240 10	-	-	
Venusvac 300	310	No limit	No limit	310	-	-	0		Auto	4 fixed	No	362	297	141	8	SS	N/A	N/A	No	1 240 10	450	0.66	
Venusvac 310	310	No limit	No limit	310	-	-	0		Auto	Fixed	No	360	265	126	3.36	Plastic	N/A	N/A	No	1 240 10	380	0.66	
Venusvac 329	280	No limit	No limit	280	1	-	0		Auto	Fixed	No	455	232	119	288	Plastic	N/A	N/A	No	1 240 10	-	0.66	
Venusvac 425	420	No limit	No limit	420	-	-	0		Auto	4 fixed	No	472	320	177	13	SS	N/A	N/A	No	1 240 10	1000	1.8	
Minivac	335	No limit	No limit	335	-	-	-		-	-	No	300	300	151	12	SS	N/A	N/A	No	1 240 10	-	-	
Minivac 529	430	No limit	No limit	420	8D	-	-		Yes	Yes	No	500	320	2201	25	SS	N/A	N/A	No	1 240 10	180	-	
Minivac Prof	450	No limit	No limit	450	-	-	-		Auto	Yes	No	450	300	170	14	SS	N/A	N/A	No	1 240 10	-	-	

*Minimum bag size #Maximum product height

Why vacuum pack?

Exposure to air aids the growth of bacteria in most foods. Sealing the food in a bag from which the air has been removed greatly inhibits bacterial growth. Foods stay fresh longer and retain their flavour, nutritional value and sales appeal.

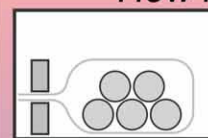
Which foods can be vacuum packed?

Any food can be vacuum packed but the unique characteristics of each food must be considered: for example delicate foods such as berries might be crushed by a high vacuum. This is often overcome by freezing the berries first or using gas. See "Which foods need gas flush?" (Right). T-bone steaks might pierce the vacuum bag. See "Soft air" (below).

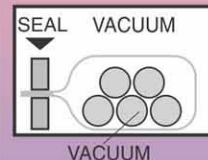
How long will vacuum packed foods last?

Some foods will last up to 5 times longer than without vacuum packing. But it depends on the type of food and its quality before packing. It also depends on the quality of barrier bag used and the strength of the seal. It is important to remember that foods that normally need to be kept cool to prevent spoilage need to be refrigerated or frozen as usual.

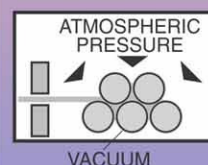
How it works



Air is extracted from the chamber and vacuum bag.



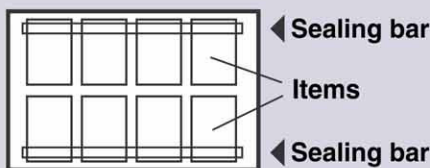
When the desired vacuum is reached the seal bar closes to seal the bag.



Atmospheric pressure is restored to the chamber and causes the bag to cling to its contents.

Sealing bars

Some machines have 2 or more sealing bars. This enables more items to be packed simultaneously.



Soft air

Soft air restores the chamber to atmospheric pressure gradually. This helps prevent soft items from being crushed, sharp items from piercing the bag, and allows the bag to settle flat against the



The machines

The best size machine for the job is the one that will pack the most items in the one vacuum cycle.

Chamber lining

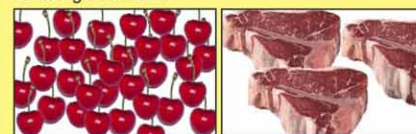
The choice is aluminium or stainless steel. Stainless steel is more corrosion resistant and easy to clean, therefore it is best for "wet" items such as fresh meat and fish.

Gas flush

After the air is extracted but before the chamber atmosphere is returned to normal, a gas is added to the vacuum bag. Various gases or combinations of gases including nitrogen and carbon dioxide are used according to the result required

Why use gas?

Whilst most foods don't require gas flush, it is useful when a soft pack is required. For example, delicate fruits or berries might lose their appealing appearance under a vacuum. By replacing the air with an inert gas such as nitrogen, the food is protected without the need for a high vacuum.



Meat is particularly prone to spoilage by bacteria when exposed to oxygen. Even after vacuum packing some bacteria might remain trapped in the meat. Carbon dioxide can be added to further inhibit bacterial growth. Fresh meat absorbs carbon dioxide so the bag will soon regain its vacuum packed form.