Enduro Vacuum Packaging Machine Benchtop





Sealing Length

260mm

300mm

410mm (2x)

Enduro benchtop commercial vacuum packaging machines: versatile, affordable, and easy-to-use.

With large vacuum chambers and powerful vacuum pumps, Enduro vacuum packaging machines quickly and efficiently package wet, dry and powdered goods. The ideal choice for smaller restaurants and manufacturers. Backed with a two-year warranty.



Reduce Food



Fresher Longer



Cost Effective



Warranty



Easy to Use

END-410VP

END-260VP

END-300VP

Product Name

Benefits

Product protection

Shield food and other perishable items from contamination, spoilage, and damage..

Shelf life extension

Prevent oxidation, browning, and other enzymatic reactions that degrade food quality, extending the shelf life of perishable items by up to 5x.

Reduced food waste

Keep food fresher for longer, reducing food waste and saving money and resources.

Versatility

Ideal for meal prepping, sous vide cooking, marinades, and many other uses

Application

Pump Capacity

8m3/h

10m3/h

20m3/h

Food and beverage industry

- Preserve freshness
- Extend shelf life and reduce waste

Chamber Size

282x385x100mm

320x380x110mm

450x450x140mm

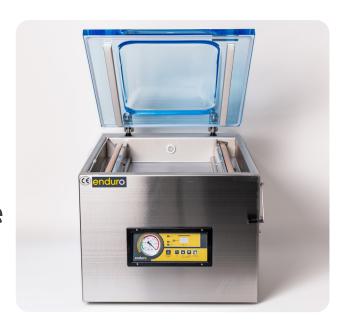
- Rapid Infusions/Extractions
- Compress Fruit and Vegetables
- Dry Age Meat





Enduro Vacuum Packaging Machine Benchtop

Twin Seal Bar, Versatile, Affordable



Enduro benchtop commercial vacuum packaging machines: versatile, affordable, and easy-to-use. With a large vacuum

chamber, powerful vacuum pump and twin sealing bars, this machine is the smart choice for any restaurant or small manufacturer packaging wet, dry or powdered goods. Backed with a two year warranty.















Product Features

Max Bag Size	400mm x 500mm	Sealing power	500W
Seal Bar Length	410mm (2x)	Pump capacity	20m³/h
Chamber Size	450mm W x 450mm L x 140mm H		
Programmable	Up to 5 custom vacuum programmes		
Weight / Size	~74kg / 550mm W x 500mm L x 500mm H		
Materials	Housing & Chamber Stainless Steel SU304; Acrylic Lid.		
Other	Easy clean wireless contact seal bars; MAP adaptable		

Benefits

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Shelf life extension

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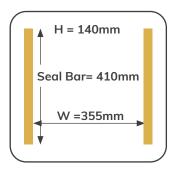
Cost & Environmental Savings

Twin sealing bars process double the product in the same time.

Keep food fresher for longer, reducing food waste and saving money and resources.

Versatility

Ideal for meal prepping, sous vide cooking, marinades, and many other uses



Application

Food and beverage industry

- Preserve freshness
- Extend shelf life and reduce waste
- Rapid Infusions/Extractions
- Compress Fruit and Vegetables
- Dry Age Meat