

# GVS Workhorse

## *nozzle vacuum sealer*

The **Workhorse** is made from high grade stainless steel and heavy-duty anodized aluminum. This sealer will provide years of superior service, which is ideal for medium to high volume use. The sealers can easily be customized to meet special requirements in such diverse applications such as the food, medical or clean room environments. Standard features include: gas flush, upper and lower heat bars, touch PLC screen control, single ported exhaust and a built-in safety bar. The retractable series is an unequalled product for both its quality and price.

Note: External compressor required.

### FEATURES

- **TWIN RETRACTABLE HIGH VOLUME FLOW NOZZLES**
  - Twin stainless steel nozzles make it possible to seal/vacuum two bags in a single cycle
  - Nozzles virtually eliminate the need for an operator to manipulate the bag during the vacuum cycle
  - Ease of loading, especially large bags and bulky products
  - Stainless steel more durable and easier to clean than plastic nozzles
- **GAS FLUSH FOR MODIFIED ATMOSPHERE PACKAGING (MAP)**
  - Gas flush to prevent oxidation and deterioration of precision parts
- **UPPER AND LOWER HEATING ELEMENTS**
  - Upper and lower heating elements allow for faster sealing
  - Better seal integrity, particularly on hard to seal materials such as Tyvek and heavy foils
- **COLOR TOUCH SCREEN**
  - Touch screen control: Allows for accurate control of vacuum, gas purge, seal time & dwell settings
  - Programmable: You can program and store up to 63 recipes
- **VENTURI VACUUM PUMP**
  - No moving or electrical parts make the venturi pump very quiet during vacuum cycle
  - Impulse seal system allows both heating and cooling of material to take place under pressure for optimal results
  - Handles products that give off abrasive residue or have high moisture content
- **PNEUMATIC SAFETY-SYSTEM**
  - Prevents accidental operator injury by use of back pressure sensitive microswitch to prevent jaws from locking down in the event an unwanted object (i.e. hand or finger) is present in the seal area
- **HIGH GRADE STAINLESS STEEL BODY, HEAVY DUTY ANODIZED ALUMINUM FRAME**
  - Idea for food, medical, and clean room applications
  - Stainless steel and anodized aluminum are easy and quick to clean

### 21" - 61" Vacuum Sealers



### OPTIONS

- Cut wire
- Longer seal lengths (up to 61")
- 4 nozzles
- Clean room ready
- 3/8" seal bar
- 220 Volt
- Temperature control sealing option
- Digital high pressure air switch
- Digital vacuum pressure switch

### ACCESSORIES

- Stainless steel stand
- Stainless steel shelf w/ product stop for stand
- Stainless steel feeder tray
- Spare parts kit

SPECIFICATIONS	
Seal Length	21" – 26" – 31" – 36"
Standard Seal Width	0.25" / 6mm
Electrical	115 VAC
Vacuum Pressure	25" Hg
Air Consumption	7.8 cfm
Dimensions	
21"	23"x15"x14"
26"	28"x15"x14"
31"	33"x15"x14"
36"	38"x15"x14"