



Perfect your seal.

Chamber vacuum sealers.

Tabletop, Single, Double Chamber & Belted Vacuum Sealers.





About FoodPak.



Put simply, we are the ideal packaging partner. We believe that:

People matters.

As an employee-owned company, we know good relationships are what makes businesses strong. That's why we act not only as a business, but as consultants. We work with you to ensure every unique business need is met.

Product matters.

That's why we think about how it's designed, packed, shipped, opened, and enjoyed. Every step in the packaging cycle has been carefully considered to make sure your product shines on the shelf.

Packaging matters.

It's the first aspect of your product that your customer interacts with, and that's why we've dedicated over 50 years to refining all things packaging.

CHAMBER VACUUM SEALERS.

Our range of vacuum sealers.

Tabletop vacuum sealers.

Sipromac vacuum sealers are made in Canada with a stainless-steel construction. The vacuum level controlled in percentage directly with the MC-40 microprocessor with a digital control board that can hold up to 20 programs. These units come equipped with various seal bars, a silencer to reduce the noise from vacuum aeration, and insert plates to adjust for the product height. These units are ideal for start-ups, restaurants, hotels, grocery stores, butcheries, and fisheries.



Sipromac 250



Sipromac 350



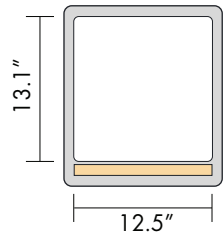
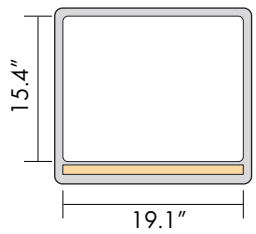
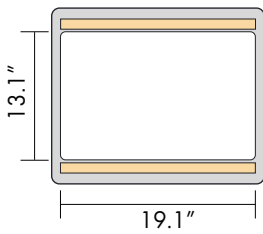
Sipromac 350D

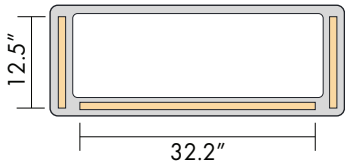
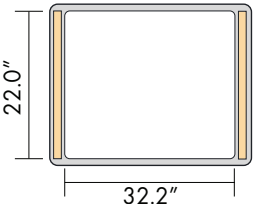


Sipromac 380T



Sipromac 450T

TECHNICAL DATA	Sipromac 250	Sipromac 350	Sipromac 350D
Machine dimensions	17" x 20.7" x 17.2"	23" x 23.7" x 19.7"	23" x 23.7" x 19.7"
Chamber height	4"	6.8"	6.8"
Seal bar length	1 x 12.5"	1 x 19.1"	2 x 19.1"
Distance from the seal bar	13.1"	15.4"	13.1"
Vacuum pump	Busch 8m ³ /h	Busch 20m ³ /h	Busch 20m ³ /h
Electricity	120V / 1 Ph / 60 Hz	120V / 1 Ph / 60 Hz	120V / 1 Ph / 60 Hz
Power source	15A Plug	15A Plug	20A Plug
MAP option		✓	✓
Seal bars			

TECHNICAL DATA	Sipromac 380 T	Sipromac 450T
Machine dimensions	42.9" x 25.5" x 19.2"	30.5" x 28" x 21"
Chamber height	6.8"	8"
Seal bar length	2 x 12.5"	2 x 19.1"
Distance from the seal bar	36.1", 12" from back	22"
Vacuum pump	Busch 20m ³ /h	Busch 20m ³ /h
Electricity	120V / 1 Ph / 60 Hz	120V / 1 Ph / 60 Hz
Power source	20A Plug	20A Plug
MAP option	✓	✓
Seal bars		

Options:
Stainless steel cart for
250, 350, 350D, 380T



Single Chamber Vacuum Sealers.

Sipromac single chamber vacuum sealers are long lasting, low-foot print machines for large products that need to be reliably sealed. Pressure-controlled vacuuming ensures evacuation and gas flushing processes are consistent and airtight every time. These units are ideal for producers of bulky items, like butcheries, slaughterhouses, fish markets, cannabis growers, and cheeses producers.



Sipromac 450A



Sipromac 550A

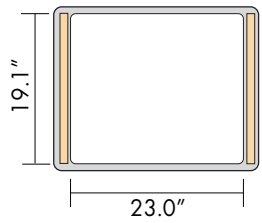
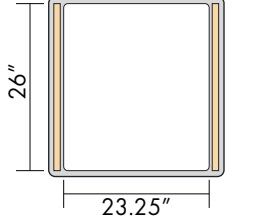


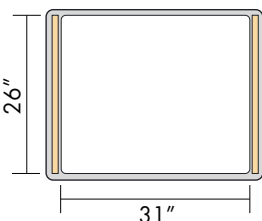
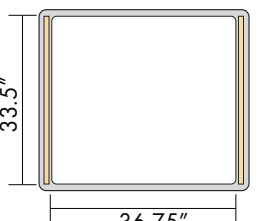
Sipromac 560A



Sipromac 580A



TECHNICAL DATA	Sipromac 450A	Sipromac 550A
Machine dimensions	30.5" x 32" x 44"	31" x 36" x 47"
Chamber height	9.5"	8"
Seal bar length	2 x 19.1"	2 x 26"
Distance from the seal bar	23"	23.25"
Vacuum pump	Busch 40m ³ /h	Busch 63m ³ /h
Electricity	208V / 3 Ph / 60 Hz	208V / 3 Ph / 60 Hz
Power source	30A Plug	30A Plug
MAP option	✓	✓
Seal bars		

TECHNICAL DATA	Sipromac 560A	Sipromac 580A
Machine dimensions	38" x 36" x 47"	45.25" x 46.5" x 43.75"
Chamber height	8"	8"
Seal bar length	2 x 26"	2 x 33.5"
Distance from the seal bar	31"	36.75"
Vacuum pump	Busch 100m ³ /h	Busch 200m ³ /h
Electricity	208V / 3 Ph / 60 Hz	208V / 3 Ph / 60 Hz
Power source	30A Plug	30A Plug
MAP option	✓	✓
Seal bars		

Double chamber vacuum sealers.

Get more out of your vacuum sealer with double chamber capabilities. You can maintain continuous production by having one chamber vacuuming while you're unloading and loading the other. Guaranteed, you will have sealed all your products in record time with these Canadian-made, stainless-steel units. These machines are ideal for meat, fish, and food manufacturing and processing plants.



Sipromac 420A



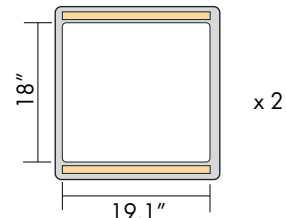
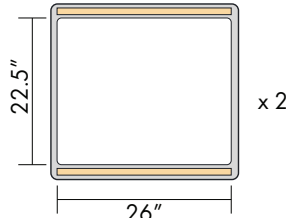
Sipromac 600A

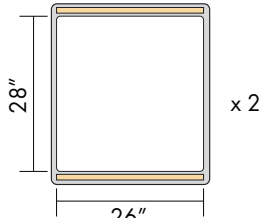
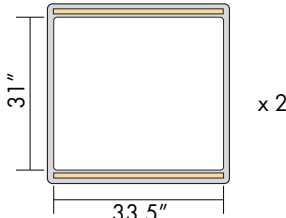


Sipromac 620A



Sipromac 650A

TECHNICAL DATA	Sipromac 420A	Sipromac 600A
Machine dimensions	55.75" x 31" x 43"	68" x 36" x 47"
Chamber height	8"	8"
Seal bar length	4 x 19.1"	4 x 26"
Distance from the seal bar	18.0"	22.5"
Vacuum pump	Busch 40m ³ /h	Busch 100m ³ /h
Electricity	208V / 3 Ph / 60 Hz	208V / 3 Ph / 60 Hz
Power source	30A Plug	30A Plug
MAP option	✓	✓
Seal bars	 x 2	 x 2

TECHNICAL DATA	Sipromac 620A	Sipromac 650A
Machine dimensions	68" x 39.5" x 47"	85" x 49" x 47"
Chamber height	8"	8"
Seal bar length	4 x 26"	4 x 33.5"
Distance from the seal bar	28"	31"
Vacuum pump	Busch 100m ³ /h	Busch 200m ³ /h
Electricity	208V / 3 Ph / 60 Hz	208V / 3 Ph / 60 Hz
Power source	30A Plug	30A Plug
MAP option	✓	✓
Seal bars	 x 2	 x 2

CHAMBER VACUUM SEALERS.

Sipromac options and upgrades.



Modified atmosphere packaging

Adds a food-grade gas mixture to extend product shelf life.



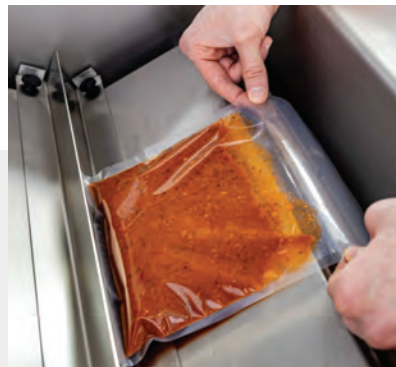
Upgraded pump

Upgraded pump to reduce cycle times.



Various electricity options

Various voltages available, including an option for single phase power.



Stainless steel insert

Prevents liquid products from spilling into the machine.



Soft air function

Controls decompression of the vacuum chamber for delicate products.



Electric cut-off

Sealing system with round element. The top wire pre-cuts the excess part of the bag for improved presentation.



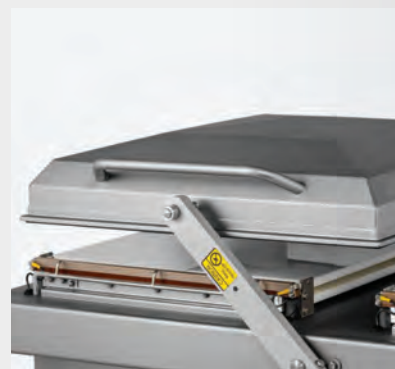
Air regulator

Regulates air pressure in the seal bar bladders with compressed air (compressor not included)



Heated control box

For microprocessor that keeps heat inside the cabinet to control humidity.



12" Lid

For products with a greater height (8" and more), a 12" cover is available to ensure the seal is properly made.

Sipromac machine features.



1. Busch pump

Rotary vanes technology: allows for a constant vacuum cycle and continuous operation for longer machine durability.

Easy maintenance: slide-in, slide-out air filters can be changed in less than a minute.

2. Seal bars

Easy removal for clean-up and maintenance.

4-seal bars system avoids overheating compared to bars located in the lid.

3. Digital MC-40 control panel

Save up to 20 different programs.

4. Vacuum level controlled in %

Achieve consistent results regardless of variations in product volume, temperature, or liquid content.

5. 304 food-grade stainless steel body

Hygienic, easy to clean, and rust-proof.

6. Ergonomic spring system

1-finger lid system is the easiest one to manipulate in the industry.

10-year life span on springs.

7. Waterproof electric box

8. Back hinged panels for easy access

9. Casters with locking mechanism



More than 20 years of experience in food packaging solutions.

Product requirements.

Extensive experience in manufacturing packaging machinery has given them a deep understanding of the demanding production requirements to which this machinery is subjected.

Packaging machinery.

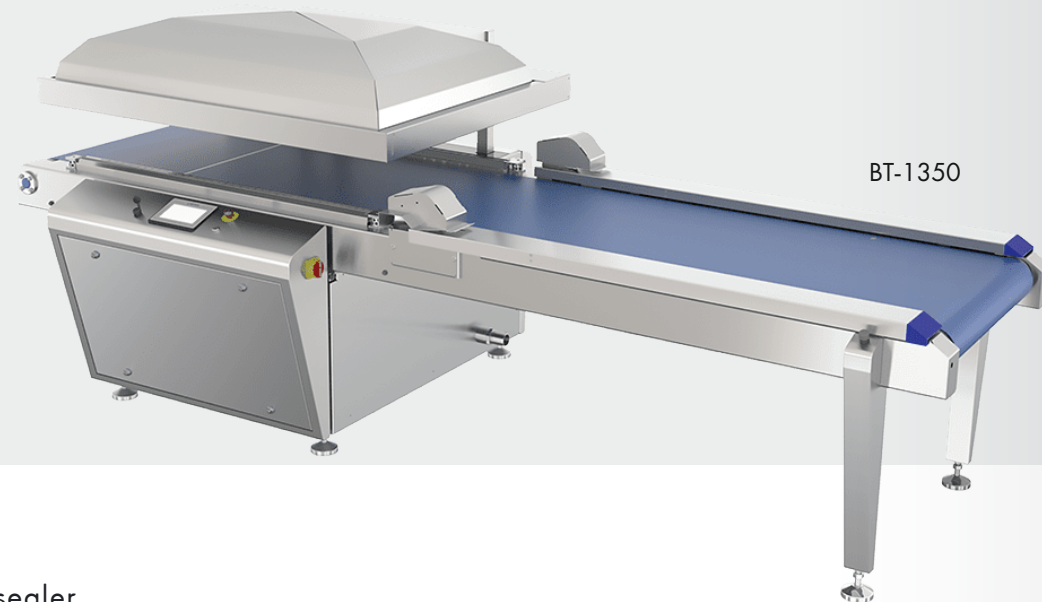
Reepack operates in the field of manufacturing packaging machinery with an extensive range of semi-automatic and fully automatic equipment.

Innovative solutions.

Reepack serves customers across the spectrum of packaging applications with innovative solutions by leveraging their extensive array of technologies, design expertise and combination of intellectual property, strategic partnerships and manufacturing strength.



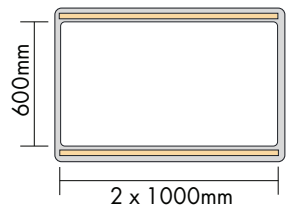
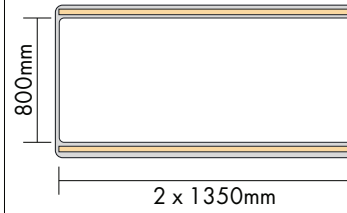
BT-1000



BT-1350

Belted Vacuum Sealers.

Reepack belted chamber vacuum sealers come equipped with bi-active seal bars with independent control of each bar. The cycle includes a pre-sealing phase to remove fats or fluids from the seal area. An electronically adjustable infeed conveyor belt, pneumatic movement of the chamber with a safety hydraulic brake and pneumatic moving guides at the infeed allow for a seamless production flow. The overall control with the micro-PLC can hold up to 99 storable programs with various cycle settings. These units also can be used in conjunction with in-line shrinking and drying tunnels for further automation.

TECHNICAL DATA	Reepack BT-1000	Reepack BT-1350
Machine dimensions	2950 x 1360 x 1450mm	3690 x 1590 x 1470mm
Chamber height	250mm	250mm
Seal bar length	2 x 1000mm	2 x 1350mm
Distance from the seal bar	600mm	800mm
Vacuum pump	Various	Various
Electricity	208V / 3 Ph / 60 Hz	208V / 3 Ph / 60 Hz
Power source	30A Plug	30A Plug
Seal bars		

Options:

- Roots vacuum booster unit
- Ribbed conveyor belt
- Pneumatic scrap cutter
- Scrap cutter with serrated blade
- Bag holding device inside the chamber
- Increased chamber height (300mm)
- Upgraded vacuum pumps



CHAMBER VACUUM SEALERS.

Shrink Sealing Equipment

Automated vacuum shrink bag packaging with an in-line belted chamber, shrink tunnel and a drying tunnel or shrink dip tank that can greatly enhance your processing capacity. We have a variety of shrink solutions to fit your production line.



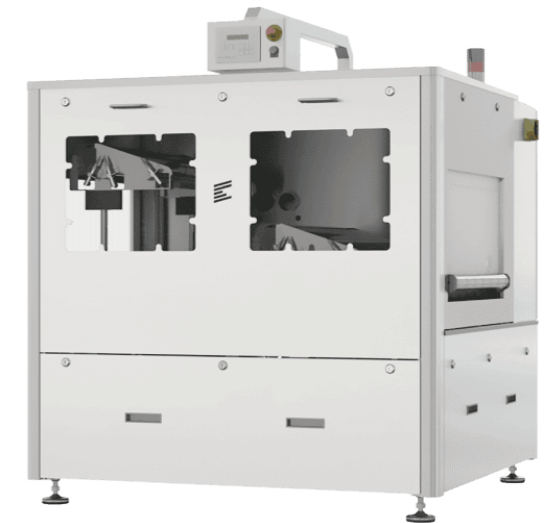
ST-100 Shrink Tunnel

- Maximum product height: 300 mm
- Volume of water: 190L
- Max adjustable temperature: 95°C
- Conveyor height: 890 mm
- Heating system: Electric or steam
- Power supply: 400V / 3 Ph / 50 Hz
- Power consumption: Max 39 Kw
- Machine dimensions: 1550 x 1500 x 1850 mm



DT-100 Drying Tunnel

- Maximum product height: 300 mm
- HMI controller display
- Conveyor width: 740 mm
- Conveyor height: 880 mm
- Stainless steel construction
- Power supply: 400V / 3 Ph / 50 Hz
- Power consumption: Max 18 Kw
- Machine dimensions: 1600 x 1490 x 1770 mm



Equipment servicing & maintenance.

Our in-house service technicians keep your machines on a regular schedule to ensure your vacuum sealer is always taken care of, and we will reach out when your machine is due for a service. Regular machine maintenance will prevent wear and tear, increase the lifespan of the machine, and lower chances of your machine breaking down. Our service team can also source and supply parts for vacuum sealers, keeping everything you need readily available. Our team is here to answer any questions that come up related to production, programming, and parts.

01

Preventative maintenance plan.

All packaging equipment undergoes natural wear-and-tear that occurs over time and prolonged use of parts. To prevent these parts from becoming an issue in production and maintaining maximum efficiency of the parts involved, we service vacuum sealers every 6 months to replace consumable parts.

02

Breakdown service.

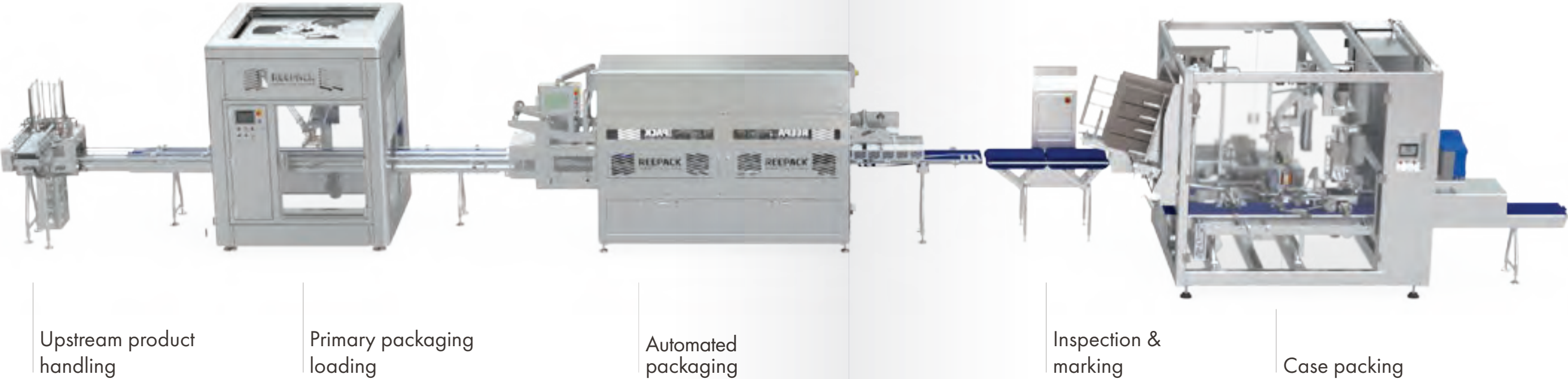
If your machine requires repair, we have an in-house service team who can offer quick on-site support, or we can help remotely if immediate support is needed. We have technicians available to prevent extensive downtime.



Automated to the end of the line.

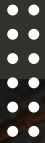
Looking for auxiliary food packaging equipment? We can provide a variety of automated equipment solutions that can work with thermoformers to optimize your production line. From metal detectors and x-ray machines for quality control or pick and place robotics to automate your packaging cycle, we have you covered from the beginning of the packaging cycle right to the end.

- Lane converges or splitters
- Metal detectors
- X-ray machines
- Weigh/Price/Label machines
- Pick and place robotics
- Flow wrappers
- Tray sealers
- Band sealers
- Shrink wrapping equipment



Notes.

Packaging matters.



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