

# VACUUM PACKAGING CHAMBERS

## SEAL OF APPROVAL

Globe's new Vacuum Packaging Chambers provide next-level food prep, waste reduction and enhanced food product quality. Store fresh food or leftovers for 3 to 5 times longer, protect against dehydration and freezer burn or prep for sous vide cooking! Quality stainless steel construction includes rounded inner tanks for easy cleaning and domed lids for durability.



	GVP6   Standard	GVP20   Standard	GVP20A   Advanced
<b>Pump</b>	6 m³/h	20 m³/h	20 m³/h
<b>Tank</b>	10.6" x 13.7" x 7.5"	16.75" x 17" x 8.6"	16.75" x 17" x 8.6"
<b>Seal Bar</b>	10.2"	16.5"	16.5"
<b>Ideal for</b>	Smaller operation with light to moderate capacity	Mid-large operations with moderate capacity	Mid-large operations with specific demands

Globe Vacuum Chambers are backed by a 1-year parts and labor warranty!



The GVP20A offers even more solutions with unique features to add control, versatility and value. Here's what makes the Advanced Model stand apart.

### ADVANCED FEATURES GLOSSARY

<b>LED Display</b>	20 adjustable programs, multiple language options including English, Spanish, French, German and Italian
<b>Soft Vacuum</b>	gradually removes atmosphere from chamber to preserve liquids, avoiding boiling and separation of ingredients
<b>Gas Flush</b>	remove atmosphere & replace with gas mixture to increase shelf life, preventing discoloration of certain products, protect fragile products and limit microorganism growth
<b>Marination</b>	intermittent vacuum with marinade which introduces more flavor into meats in a fraction of the time
<b>Soft Air</b>	adjustment of the air flow at the end of the cycle to avoid compression of product

