

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
Pump	6 m ³ /h	20 m ³ /h	20 m ³ /h
Tank	10.6" x 13.7" x 7.5"	16.75" x 17" x 8.6"	16.75" x 17" x 8.6"
Seal Bar	10.2"	16.5"	16.5"
Ideal for	Smaller operation with light to moderate capacity	Mid-large operations with moderate capacity	Mid-large operations with specific demands

GVP20

GVP6

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



GVP20A

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

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

