

# ***Fresh*** *PERSPECTIVE*



Globe's new Vacuum Packaging Machines bring fresh solutions to any operation. With powerful, moisture-resistant pumps and premium construction, Globe vacuum packaging machines are made to last in any kitchen.

***Backed by a 1-year parts & labor warranty!***

## ***Why Vacuum Packaging?***

- Keep food fresh longer with safer food storage
- Reduce food waste by sealing leftovers for re-use
- Store food in perfect portions for advanced food preparation
- Protect from dehydration and freezer burn, reducing waste
- Seal in flavor for higher quality finished product
- Perfect for sous vide cooking!



GVP6



GVP20



GVP20A

# Which model best fits the operation?

|           | GVP6   Standard                              | GVP20   Standard                       | GVP20A   Advanced                          |
|-----------|----------------------------------------------|----------------------------------------|--------------------------------------------|
| Pump      | 6 m <sup>3</sup> /h                          | 20 m <sup>3</sup> /h                   | 20 m <sup>3</sup> /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 use | Mid-large operations with moderate use | Mid-large operations with specific demands |

## What makes it Advanced?



The GVP20A provides a more intuitive and robust vacuum packaging experience, with premium features and a smarter user interface.

### ADVANCED FEATURES GLOSSARY

|                    |                                                                                                                                                                              |
|--------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>LED Display</b> | 20 soft programs, five 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 and 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                                                                                           |