

# API-Cecom Group n'fo

## Technical & Application Note C189

Application: Monitor deep vacuum for packaging machine

Type Of company: Food processor

Location: Missouri

**Problem:** The customer is a large food processor of meat and poultry. Vacuum packing or vacuum packaging is a method of packaging that removes air from the package prior to sealing. This reduces atmospheric oxygen, limiting the growth of aerobic bacteria or fungi, and preventing the evaporation of volatile components. It is commonly used to store dry foods (cereals, nuts, cured meats, etc.) over a long period of time and on a more short term basis storing fresh foods, such as vegetables, meats, and liquids, because it inhibits bacterial growth.

*Note: For additional information on this process see [http://en.wikipedia.org/wiki/Vacuum\\_packing](http://en.wikipedia.org/wiki/Vacuum_packing)*

The customer is using a high speed "sealed air" machine with multiple chambers to vacuum seal poultry products. The operator is required to verify that the machine is drawing a deep vacuum (level below 3 TORRA) a minimum of 3 times per shift. The engineer requires an easy to read vacuum gauge that is accurate, rugged and reliable.

**Solution:** : The customer purchased an DPG1000B760TORRA. The DPG1000B760TORRA gives the customer a visual indication of the applied vacuum plus the ruggedness of the gauge ensures that calibration is maintained.

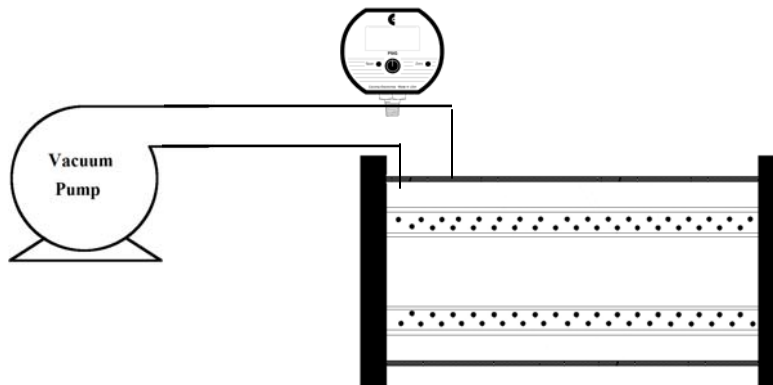


DPG 1000 B

Battery Powered Digital  
Vacuum Gauge



Photo by Erikoinentumms



**FREE FACTORY APPLICATION ASSISTANCE**  
Contact  Customer Service  
Where People Answer The Phone  
[www.api-usa.com](http://www.api-usa.com)  
800-942-0315



Revised 01/2014