INTROPACK

Home Vacuum-Sealer, Sous-vide, Wine-Saver





Why we need Vacuum Seal

The cause of Foods can go bad easily

I. moisture from evaporating

II. contact moisture

III. contact air





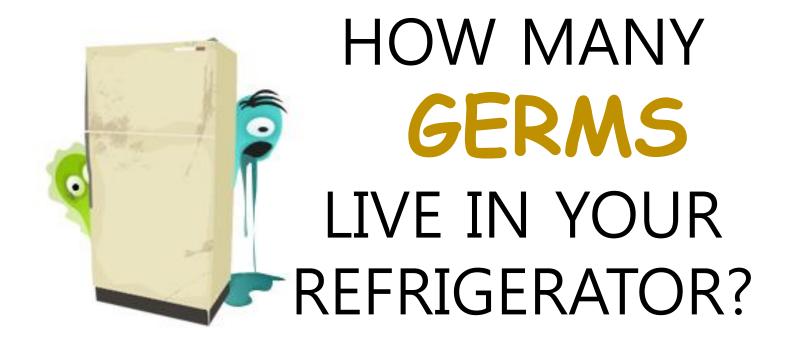
protects

2 FUIS

food's moisture and nutrients.



- **1** Preserving taste, flavor and freshness of food 5times longer.
- **2** Protecting food from low temperature active germs.
- **3** Protecting food from diverse hazardous materials.
- 4 Not only keep food also a precious memory as photo and wedding jewel.





many germs live on refrigerator ... even 10times in the toilet "

The contamination level of refrigerator is 2 ~ 30 times higher than trash can or toilet in regard to dirty thing.

Bacteria, in the amount that is 9 times more than toilet, has been found in a refrigerator.

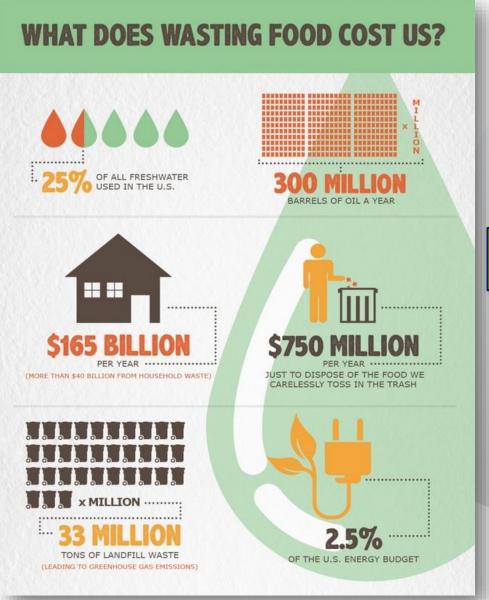
If food has become contaminated with food poisoning bacteria such as bacillus and staphylococcus, bacteria is spreading whole inside refrigerator.



[취재파일] 냉장고 세균 업면제 기자 ☎ 일력: 2013.02.04 16:55	'득실'····변기의 10배 ◎ 2,423 ♥0
급복 : 2013.02.04 16:55 공유하기	(f) (*) (*) (*)
최고만배나많은세균겸출	
The P	

'얼마나 관심을 갖고 계신가요. 취재를 위해 찾아가본 가정집의 훨씬 더러웠습니다







Food for thought...

1/3 of all the food we buy we throw away.



A. 2 ---- 1809-1882

The average family throws away £400 worth of food a year.

Wasted food is a major contributor to climate change. Think before you buy and only buy what you need. Don't waste your food or your money.

www.blackburn.gov.uk



WE ARE

INTROPACK



History

2014

- Exporting world wide under the name of 'PACKPLUS'
- 2009
 Developed and manufactured BIB(Bag In Box) bag product
- 2004
- Awarded the best 'Venture company' by the Korea government.

2003

- Awarded the 'Silver Tower Order of Industrial Service Merit'
- Developed Air-Channel Tech. on the 7-Layer film(The first in the world)
- Developed punching machine.

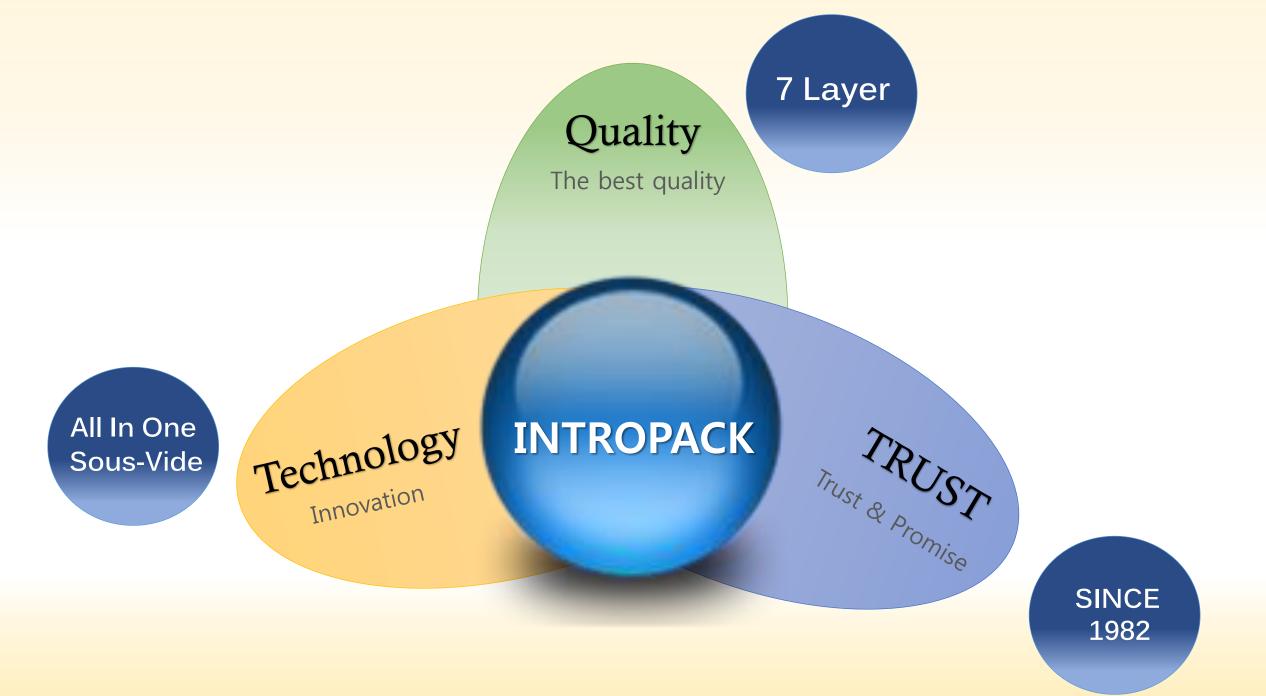
2002 🧧

2001

1994

1982

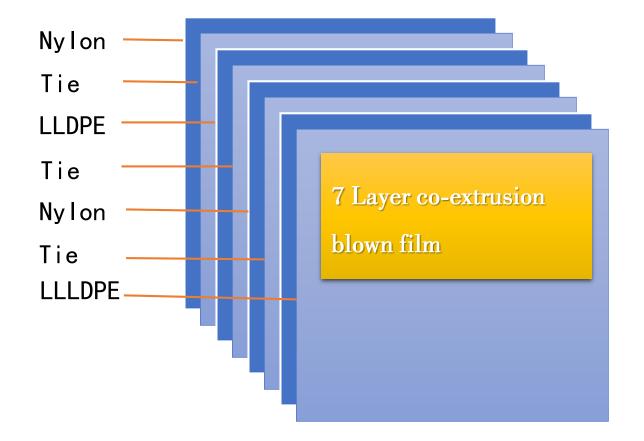
- Awarded the 'Commendation of Trade day'
- Developed 7-Layer film for vacuum packing.
 - Manufactured home vacuum sealer
- Changed the company name to INTROPACK
- Developed 5-Layer film for vacuum packaging.
- Established in South Korea
- Starting with packaging bag manufacture for food related products



Technology & Facility



• 7 Layer Film



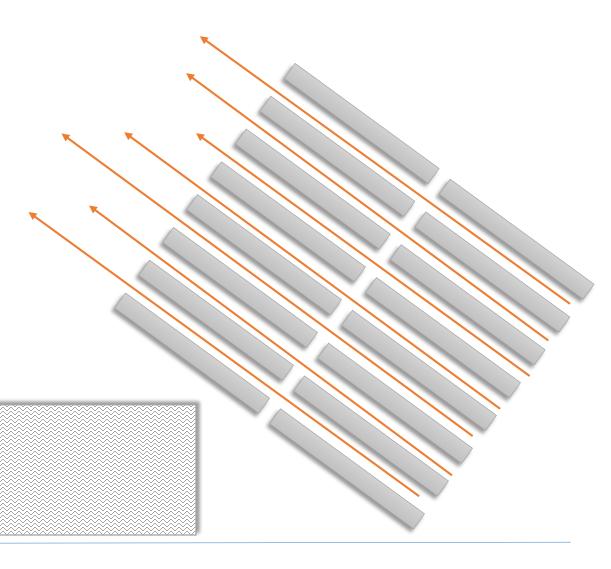
♦Nylon, EVOH Film

- The bag is produced by sealing or two textured films
- Since the 7layer film has two layers of Nylon(or a layer of EVOH) and LDPE
- Respectively, it shows outstanding barrier performance to oxygen and moisture, which can be used for vacuum flexible packaging

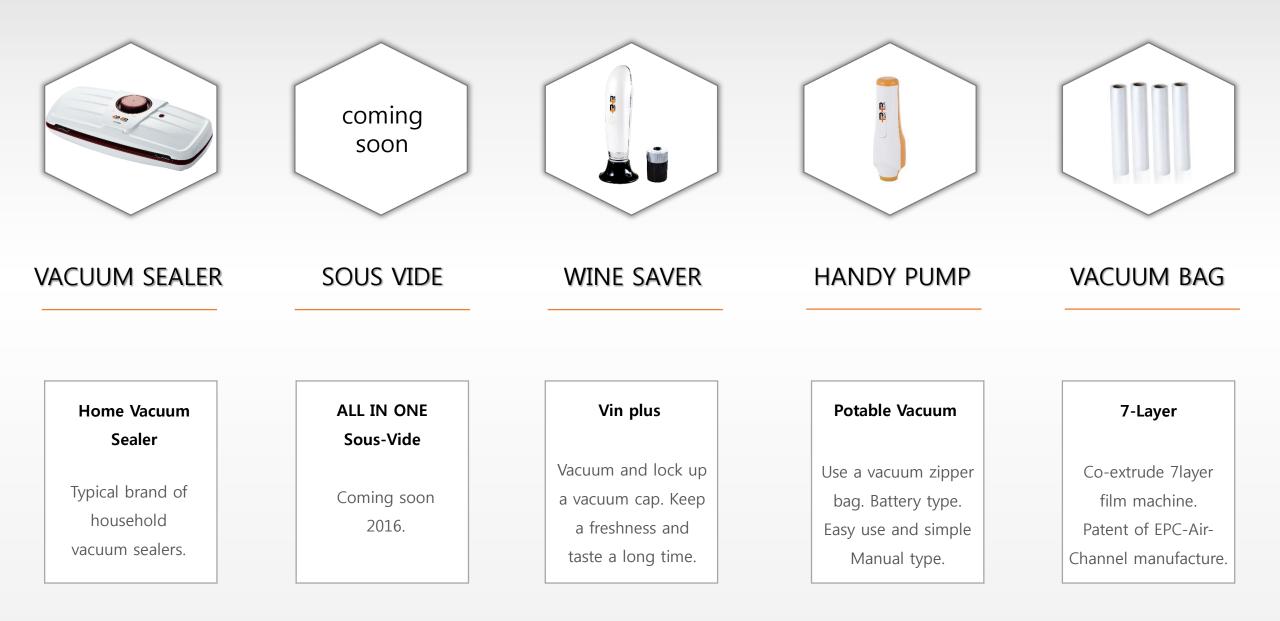
Air Channel

*Air-Channel

- The 'Air Channel' or 'Flow Channel' is fabricated by extrusion coating and embossing
- The liquid beverage is effectively withdrawn from the bag through the channels and therefore no liquid residue is left at the bottom of the bag



MAIN PRODUCTS



VACUUM SEALER





- The world's first Dial type control.
- Low noise vacuum motor.
- Waterproof vacuum pressure sensor.
- Applicable to vacuum container, vacuum zipper bag.



Voltage : 220V, 60Hz Power : 130W Weight : 2.6Kg Dimension : 390 * 170 * 100 Warranty : 1year





VAC 670

- Applicable to automatic working mode.
- Control can be adjusted vacuum level.
- Waterproof vacuum pressure sensor.
- Applicable to vacuum container, vacuum zipper bag



Voltage : 220V, 60Hz Power : 130W Weight : 2.7Kg Dimension : 425 * 170 * 85 Warranty : 1year

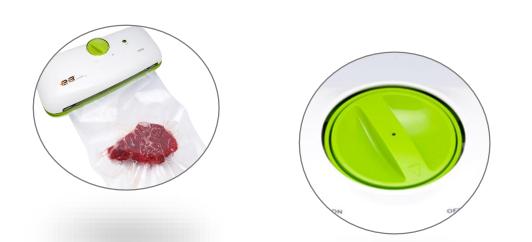
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CE



VAC 570

- The world's first dial type control.
- ✤ Low noise vacuum motor
- Waterproof vacuum pressure sensor.
- Applicable to vacuum container, vacuum zipper bag



Voltage : 220V, 60Hz Power : 130W Weight : 2.2Kg Dimension : 390 * 180 * 85 Warranty : 1year



- Vacuum control can be adjusted by touch button.
- Safety lock for vacuum and seal
- Applicable to vacuum container, vacuum zipper bag



Voltage : 220V, 60Hz Power : 130W Weight : 1.8Kg Dimension : 376 * 163 * 74 Warranty : 1year



VAC 870

- The world's first dial type control.
- ✤ Low noise vacuum motor
- Waterproof vacuum pressure sensor.
- Applicable to vacuum container, vacuum zipper bag



Voltage : 220V, 60Hz Power : 130W Weight : 2.2Kg Dimension : 390 * 180 * 85 Warranty : 1year



VAC 470

- Vacuum control can be adjusted by touch button.
- Safety lock for vacuum and seal
- Applicable to vacuum container, vacuum zipper bag





Voltage : 220V, 60Hz Power : 130W Weight : 2.2Kg Dimension : 390 * 180 * 95 Warranty : 1year





- Push down a cover and start to vacuum
- Ultralight model
- Waterproof vacuum pressure sensor
- Applicable to vacuum container, vacuum zipper bag



Voltage : 220V, 60Hz Power : 130W Weight : 1Kg Dimension : 351 * 159 * 65 Warranty : 1year



- Push down a cover and start to vacuum
- Ultralight model
- Waterproof vacuum pressure sensor
- Applicable to vacuum container, vacuum zipper bag



Voltage : 220V, 60Hz Power : 130W Weight : 1Kg Dimension : 351 * 159 * 65 Warranty : 1year



- Push down a cover and start to vacuum
- Ultralight model
- Waterproof vacuum pressure sensor
- Applicable to vacuum container, vacuum zipper bag



Voltage : 220V, 60Hz Power : 130W Weight : 1Kg Dimension : 351 * 159 * 65 Warranty : 1year



wine saver

- Wine and air never leak.
- automatic vacuum pressure sensor completely control the vacuum.
- You can store remaining wine by laying the bottle on side.



Voltage : 220V, 60Hz Battery : AA 4ea Weight : 1Kg Dimension : 330 * 195 * 85 Warranty : 1year



HVP 1004

- Handy vacuum pump
- ✤ portable
- Applicable to vacuum container, vacuum zipper bag



Voltage : 220V, 60Hz Battery : AA 4ea Weight : 2.6Kg Dimension : 390 * 170 * 100 Warranty : 1year



Vacuum Container

- Higher type
- ✤ Locking device
- Vacuum container can contain food fresh regardless of food condition

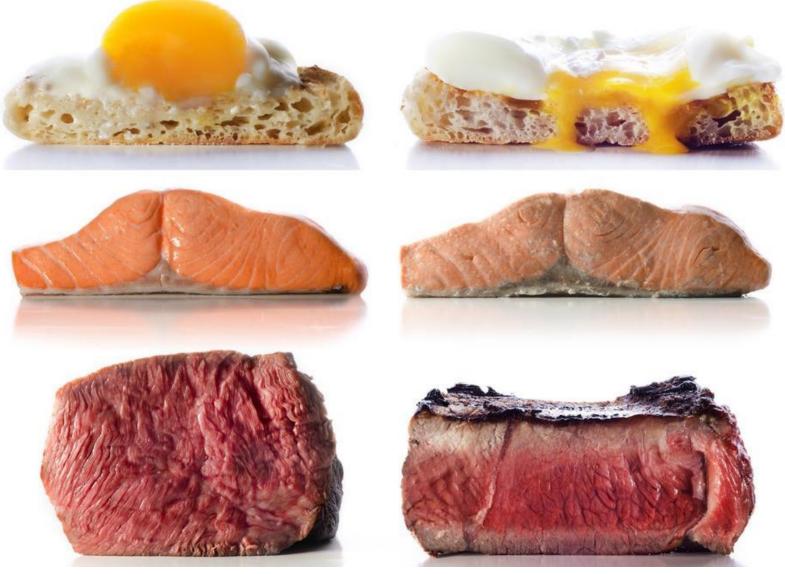


Size Large : 3000cc Medium : 2500cc Small : 1500cc Warranty : 1year

Do you know SOUS-VIDE?

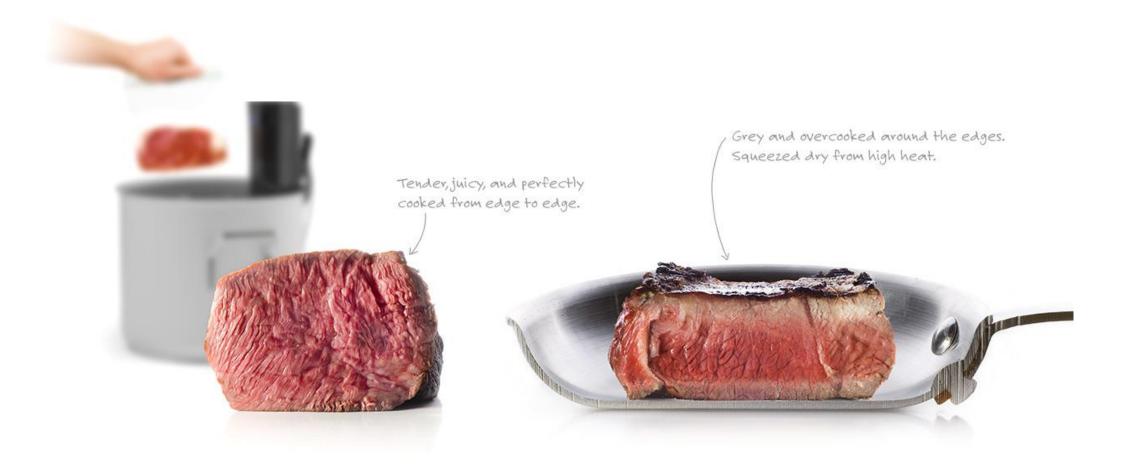


Which one do you want to eat?



SOUS-VIDE

Traditional



- Sous vide is a cooking technique works by submerging vacuum-sealed food into a precisely heated water bath.
- The name is French for "under vacuum" and refers to the airtight seal that the food is given before it gets placed in the water.

Step #1.

Seal the food.



food into a precisely heated water bath.





Step #3.

cooking in an extremely hot pan.



Step #4.

enjoy!



TV HOME SHOPPING

SALES HISTORY



















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