



RAZER
series
MALAYSIA

CHAMBER VACUUM MACHINES

From Quiware Efficiency
All Along The Line



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Monday to Saturday
10:00am – 6:00pm
*excluding public holidays

RAZER SERIES

QUIWARE® tabletop machines are the ideal solution for the quick and easy packaging of smaller products.

They can be used very flexibly due to their compact dimensions. The vacuum machines provide the highest output and also offer outstanding pack quality in professional non-stop mode.



RAZER TSV28

Machine Dimensions (W x D x H) : **350mm x 480mm x 390mm**
Chamber Dimensions (W x D X h) : **300mm x 380mm x 65mm**
Sealing Bar arrangement : **1 x 280mm**
Pump Capacity: **10m³/h**



RAZER TSV35

Machine Dimensions (W x D x H) : **430mm x 565mm x 390mm**
Chamber Dimensions (W x D X h) : **370mm x 450mm x 70mm**
Sealing Bar arrangement : **1 x 350mm**
Pump Capacity: **20m³/h**



RAZER TDV40

Machine Dimensions (W x D x H) : **480mm x 555mm x 420mm**
Chamber Dimensions (W x D X h) : **415mm x 435mm x 65mm**
Sealing Bar arrangement : **2 x 400mm**
Pump Capacity: **20m³/h**



RAZER TDV43

Machine Dimensions (W x D x H) : **520mm x 565mm x 470mm**
Chamber Dimensions (W x D X h) : **455mm x 445mm x 165mm**
Sealing Bar arrangement : **2 x 430mm**
Pump Capacity: **20m³/h**



RAZER TSV45

Machine Dimensions (W x D x H) : **520mm x 565mm x 470mm**
Chamber Dimensions (W x D X h) : **460mm x 445mm x 165mm**
Sealing Bar arrangement : **1 x 450mm**
Pump Capacity: **20m³/h**



IN THE RESTAURANT

Cook in a new dimension. Chamber machines from Quiware are perfect kitchen assistants: They make it possible to produce hygienic vacuum packs that can maintain and even improve the quality of your products. Taste, colour and freshness are retained. The shelf life of your food and prepared foodstuffs can be significantly increased. In addition, vacuum packs support you in complying with the high hygienic standards in your kitchen. Your processes become predictable and efficient, as you can prepare food in advance without stress and quickly access it at peak times.



IN THE BUTCHERY

Quality and diversity are the key to success. Satisfy your customers with high-quality meat products in attractive vacuum packs. The chamber machines from Quiware provide outstanding assistance in your butchery, making it possible to produce hygienic vacuum packs that can maintain and even improve the quality of your products. Removing oxygen significantly increases the shelf life of fresh and processed meat products, allowing taste, colour and consistency to be retained. The products are also optimally protected in the packaging during transport and storage by the end consumer. A further advantage is that they can be attractively presented at the counter or in the refrigerated rack.



IN FOOD SERVICE

Efficiency all along the line. Simplify your transport and logistics processes in food service. Chamber machines from Quiware support you in optimising your logistical structures in food service. Menu components or complete dishes can be prepared without stress, packaged in portions and processed as required. The high quality of the products is maintained or can even be improved, and their shelf life is significantly extended. The packs can also be stored hygienically and easily transported, reducing your effort and costs.



FOR FISH MONGERS

The best is just good enough. Satisfy your customers with freshly caught freshwater and ocean delicacies. Our evacuators ensure optimal product protection. The high quality and freshness of fish and crustaceans remains fully preserved, along with their consistency and appearance. Hygienically packaged, your products have a significantly longer shelf life - a great advantage for you and your customers, who also appreciate increased flexibility in storage, transport and consumption. Use the film pouches directly as sales packaging. In this way you not only save packaging material but can also attractively stage the goods at the counter and in the refrigerated rack.