

- Ink Jet Printers**
  - Hand Held Ink-Jet Printer (IJP-M3S-X)
  - Online Small Ink-Jet Printer (IJP-M3S-O)
  - Large Character Hand Printer (IJP-M3S+/Max)
  - Table Top Ink Jet Label Printer (IJP-X1/X2)
  - Handheld / Online Ink-Jet Printer (IJP-T-360)
  - Biggest Hand Held Ink Jet Printer (IJP-B80)
  - Smallest Colour Ink Jet Printer (IJP-PrintCube)
  - Manual Ink Jet Pen (IJP-PrintPen)
  - Manual Ink Jet Stamp (IJP-JetStamp 970)
  - Industrial On-Line Ink-Jet Printer (IJP-P2128)
  - Large-Character On-Line Printer (IJP-X72)
  - Large-Character Hand Printer (IJP-M10)
  - Large-Character On-Line Printer (IJP-CL7)
  - Multi-Head Egg Jet Printer (IJP-Egg)
  - Compact Hand Held Laser Printer (IJP-L3)
  - Online / Offline Smart Laser Printer (SLP)
- On Line Coding Machines**
  - On-Line Coder for Packaging Machines (BCC)
  - Hot-Roll Rotary Coder (Like Markem) (HRC)
  - Electro Pneumatic On-Line Coder (EPC)
  - On-Line Hot Foil Coder (HFC)
  - On-Line Continuous Friction Coder (FDC)
  - Auto Carton Coder for Taping Machine (ACC)
  - Conveyorized Product Coder (CEMC)
  - On-Line Motorized Pipe Coder (PPC)
- Off Line Coding Machines**
  - Table Top Electro Mechanical Coder (EMC)
  - Table Top Hot Foil Coder (HFC)
  - Stacking Auto Feeding High Speed Coder (SCC)
  - Stacking Hot Wax Table Top Coder (TTC)
  - Motorized Pad Printing Machine (PPM)
- Manual Coding Machines**
  - Hand Held Coder for Cartons (HHC)
  - Hand Stamping System for Pouches (HSS)
  - Manual Hot Foil Coder (HFC)
- Packing Machine**
  - Carton Strapping Machine (CSM)
  - Carton Sealing / Taping Machine (CTM)
  - Combined Carton Strapping & Taping (CSTM)
  - Blisters / Skin Packing Machine (BPM/PSP)
  - Stretch Wrapping Sealer (SWM)
  - Tray Stretch Wrapping Machine (TWM)
- Pouch Sealing Machine**
  - Automatic Band Sealer Machines (BSM)
  - Band Sealer with Nitrogen / Vacuum (BSM-G)
  - Heavy Duty Bag Sealing Machine (BSM-W)
  - Pneumatic Bag Sealing Machine (PHS)
  - Pedal Heat Sealer (PFS/DPS)
- Shrink Packing Machine**
  - 2 in 1 Shrink Packing Machine (SPM)
  - Shrink Packing Tunnels (SPT)
  - L-Bar Sealer (LBS)
  - Auto Shrink Packager Web Sealer (SPWS)
- Vacuum Packing Machine**
  - Table Top Vacuum Packaging Machine (TVP)
  - Vacuum Packaging Machine (VPM)
  - Vertical Type Vacuum Packaging (VPM-V)
  - Double Chamber Vacuum Packager (DVP)
  - Mini Vacuum Sealer (MVS)
- Lidding / Capping / Sealing Machine**
  - Induction Sealing Machine (ISM)
  - Cup Heat Sealing Machine (HSM)
  - Manual Lunch Tray Sealer (LTS)
  - Semi-Automatic Cup Sealer Packaging (CPM)
  - Automatic Cup/Tray Lid Sealer (AMS)
  - Cap Locking & Capping Machine (LCM)
  - Tube Crimping / Sealing (TCM/TSM)
- Filling Machines**
  - Semi-Automatic Bottle Filling Machine (BFM)
  - Pneumatic Liquid filling Machine (LFM)
  - Automatic Bottle Filling Machine (AFM)
  - Paste Filling Machine (PFM)
  - Mini Powder & Granule Filler (PGF)
  - Auto Powder Filling Machine (PAF)
- Label Printers / Applicators**
  - Automatic Vertical Sticker Labeling (AVLM)
  - Automatic Horizontal Sticker Labeling (AHLM)
  - Semi-Automatic Sticker Labeling (SLM)
  - Semi-Automatic Edge Labeling (ELM)
  - Label Roll Printing Machine (LPM)
  - Label Roll Dispenser (LRD)
  - Semi-Automatic Glue Labeling M/C (BLM)
  - Paper Folding Machine (PFM)
- Conveying Systems**
  - Unwinding / Rewinding Machine (WRM)
  - Flat Belt Conveyor Systems (FBC)
  - Auto-Feeding Stacking Conveyor (SCS)
  - Truck Loading Conveyor (TLC)
- Consumables & Accessories**



**VACUUM PACKAGING MACHINES – MODEL VPM**

AIMS present **Vacuum Packing Machines** that revolutionize the way you store food. By storing food in a vacuum (which means without air), the shelf life for refrigerated, frozen and pantry foods is greatly increased. Air can cause food to become stale, fermented, dried out or develop freezer burn. Vacuum packing keeps your food fresher longer.



**VIDEO:** <https://youtu.be/Xwhfsyxtaria>

**Table Vacuum Packager Model TVP-300** of size 12" X 12" that revolutionize the way you store food to Vacuum & then Seal products which increases shelf life of perishables, retains aroma & prevents breakages. Air can cause food to become stale, fermented, dried out or develop freezer burn, prevents moisture absorption and oxidation. Vacuum packing keeps your food fresher longer. Optional Nitrogen Flushing. *This sealer is suitable for vacuum packaging of fish and meat products, cashew nuts, dry fruits, tea, sensitive electronic components, electrodes, etc.*

MODEL	TVP-260	TVP-300	TVP-400T*
Chamber Size	390 X 290 X 50 mm	380 X 295 X 65 mm	440 X 420 X 75 mm
Vacuum Cap.	10 m3/h	10 m3/h	20 m3/hr
Power Supply	220 V Ac / 500 W	220 V Ac / 400 W	220 V Ac / 800 W
Machine Size	500 X 350 X 350	490 X 450 X 320	550 X 485 X 600



**VIDEO:** <https://youtu.be/XdZ5pp3AjPo>

**Vacuum Packager Model VPM-500-2D** of size 20" X 20" that revolutionize the way you store food to Vacuum & then Seal products which increases shelf life of perishables, retains aroma & prevents breakages. Air can cause food to become stale, fermented, dried out or develop freezer burn, prevents moisture absorption and oxidation. Vacuum packing keeps your food fresher longer. Optional Nitrogen Flushing. *This sealer is suitable for vacuum packaging of fish and meat products, cashew nuts, dry fruits, tea, sensitive electronic components, electrodes, etc.*

MODEL	VPM-400	VPM-500	VPM-600*
Chamber Size	440 X 420 X 75 mm	525 X 525 X 100 mm	650X 595 X 150 mm
Vacuum Cap.	20 m3/h	20 m3/hr	40 m3/hr
Power Supply	220 V Ac / 800 W	220 V Ac / 800 W	220 V Ac / 1.5 KW
Machine Size	550 X 485 X 960	660 X 580 X 960	730 X 710 X 960



**VIDEO:** [https://youtu.be/QFN3UIL\\_OI](https://youtu.be/QFN3UIL_OI)

**Double Chamber Vacuum Packager Model DVP-400-2SB** of size 16" X 16" that revolutionize the way you store food to Vacuum & then Seal products which increases shelf life of perishables, retains aroma & prevents breakages. Double chamber allows operator to place pouches in 2<sup>nd</sup> chamber while the vacuum cycle is in progress in the 1<sup>st</sup> chamber. Air can cause food to become stale, fermented, dried out or develop freezer burn, prevents moisture absorption and oxidation. Vacuum packing keeps your food fresher longer. Optional Nitrogen Flushing. *This sealer is suitable for vacuum packaging of fish and meat products, cashew nuts, dry fruits, tea, sensitive electronic components, electrodes, etc.*

MODEL	DVP-400	DVP-500	DVP-600
Chamber Size	500 X 450 X 50 mm	540 X 570 X 50 mm	540X 670 X 50 mm
Vacuum Cap.	20 m3/h	20 m3/hr	40 m3/hr
Power Supply	380 V Ac / 800 W	380 V Ac / 1.5 KW	380 V Ac / 3.2 KW
Machine Size	990 X 700 X 910	1250 X 750 X 950	14500 X 750 X 1000



**VIDEO:** <https://youtu.be/ikfWWM9MZ5eo>

**Mini Vacuum Sealer Model MVS-280** of size 11" sealing width for manual vacuum sampling of 40 to 50 pouches per day with sealing. Vacuuming revolutionizes the way you store food & Seal products which increases shelf life of perishables, retains aroma & prevents breakages. Air can cause food to become stale, fermented, dried out or develop freezer burn, prevents moisture absorption and oxidation. Vacuum packing keeps your food fresher longer. *This sealer is suitable for vacuum packaging of fish and meat products, cashew nuts, dry fruits, tea, sensitive electronic components, electrodes, etc.*

Vacuum:	0.35 Mpa
Width of heat-seal:	2 line, 40-280mm
Power supply:	AC 220V 50HZ, 650 W
Heat-seal time:	0 – 9 seconds
Dimensions / Weight:	350 x 140 x 70mm / 2.4 kg

**QUALITY RELIABILITY COMMITMENT**

**Delhi Office: HEAD OFFICE** →  
 7/2 Ashoka Chambers, Opp. Pillar No. 150, Below Rajendra Place Metro Station, Pusa Road, New Delhi-110060, INDIA.  
 Ph: 011-47539558, [del@coding-india.com](mailto:del@coding-india.com)

201, Triumph Industrial Estate, Pandit Motilal Nehru Road, (Itt Bhatti – Panch Bawadi), Near Oberoi Mall Signal, Goregaon (E), Mumbai - 400 063, INDIA. WeChat: SamirGarg Ph: (+91-22) 42663228, 40123228, 28766350/51/52, 28756353 Website: [www.CodingMarking.com](http://www.CodingMarking.com), [www.PrintPackaging.in](http://www.PrintPackaging.in) Email: [SamirGarg.AIMS@gmail.com](mailto:SamirGarg.AIMS@gmail.com), [info@coding-india.com](mailto:info@coding-india.com)