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Appendix 3.

Lava-vacuum-packing.com

Maximum Pouch Size (cms)		
Length	Width	Chamber Machine
30	27	£1,400
40	40	£3,000
55	42	£4,000
65	50	£6,500
80	60	£8,200

Maximum Pouch Size (cms)		
Length	Width	External Bag Machine
50	30	£200+
85	60	£1,000+

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