FOOD PRESERVATION AND SOUS-VIDE

VACUUM PACKING MACHINES - "SENSOR" LINE

Vacuum Sealer SE-420

TECHNICAL SPECIFICATIONS

Pump capacity: 20 m3/h
Bar length: 420 mm
Total loading: 750 W
Vacuum pressure (maximum): 2 mbar

Internal dimensions

·Width: 430 mm
·Depth: 415 mm
·Height: 180 mm

External dimensions (WxDxH)

·Width: 484 mm
·Depth: 529 mm
·Height: 448 mm

Net weight: 70 Kg
Noise level (1m.):
Background noise: 32 dB(A)

DEFAULT EQUIPMENT

· Sensor Controls
· Up to 10 seconds of extra vacuum pull
· Soft air function
· Dry oil cycle
· BUSCH pump
· NSF Approved
· Clear methacrylate lid
· Filling plate

OPTIONAL EQUIPMENT

· Vacuum packing bags
· External vacuum kit for Vac-Norm, containers and accessories
· Bag cutting kit
· Support for liquid packaging
· Additional filling plates

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TABLETOP MODEL. 20 M³/H. 420 MM.

420 mm. sealing bar.
20 m³/h Busch vacuum pump.
Vacuum controlled by sensor.

- Powered by Busch.
- Vacuum controlled by sensor.
- Vacuum PLUS.
- Digital keyboard.
- Control panel equipped with display indicating the exact vacuum percentage.
- "Pause" button to marinate food.
- Safe liquid packing thanks to sensor control.
- Double seal.
- Cordless sealing bar.
- Bag-sealing programme.
- Pulse-controlled decompression.
- Vac-Norm ready with Automatic decompression.
- Stainless steel body and chamber. Deep-drawn chamber.
- Damped transparent lid of highly durable polycarbonate.
- Dry-oil programme for drying the pump.
- Working hours counter for oil changes.
- Safety system with protection against vacuum failure.

AENOR ER Empresa Registrada ER-0437/1/96 · IQNet · UNE-EN ISO 9001

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