



Vacuum packing machine SV-310S

TABLETOP UNIT. 10 M³/H. 314 MM.

- **314 mm. sealing bar**
- **Sensor-controlled vacuum.**

· Improves the durability of cooked or raw food, with no loss of weight. · All functions are controlled by a microprocessor, which allows control of the exact desired vacuum percentage in the chamber. · Vacuum PLUS: allows to program an extra vacuum time once 99% vacuum has been reached. · Easy to program. 10-program-memory. · Stainless steel body. · Stainless steel deep-drawn chamber. · Cordless sealing bar. · Softair as standard. · Gas flush as standard. · Digital keyboard. · LED's indicate each cycle stage whilst performing. · STOP key allows the interruption of the cycle at any stage, moving on to the next step. · Pump drying program: improves the durability of the machine. · Working hours counter display, which allows to know when oil must be replaced. · NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations).

DEFAULT EQUIPMENT
· Insert plate set.

OPTIONAL EQUIPMENT
· Vac-Norm external vacuum kit.
· Bag cutting kit.
· Liquid insert plate set.
· Vacuum sealing bags.

TECHNICAL SPECIFICATIONS

Pump capacity: 10 m³/h
Useful length of the sealing bar: 314 mm
Loading: 370 W
Vacuum pressure (maximum): 2 mbar

Internal dimensions

- internal dimensions - width: 330 mm
- internal dimensions - depth: 360 mm
- internal dimensions - height: 140 mm

External dimensions

- Width: 384 mm
- Depth: 455 mm
- Height: 405 mm

Net weight: 34 Kg

AENOR



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