



## Vacuum packing machine SV-410S

**TABLE TOP UNIT. 10 M<sup>3</sup>/H. 414 MM.**

- **414 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).

### TECHNICAL SPECIFICATIONS

Pump capacity: 10 m<sup>3</sup>/h  
Useful length of the sealing bar: 414 mm  
Loading: 370 W  
Vacuum pressure (maximum): 2 mbar

#### Internal dimensions

- internal dimensions - width: 430 mm
- internal dimensions - depth: 415 mm
- internal dimensions - height: 145 mm

#### External dimensions

- Width: 500 mm
- Depth: 500 mm
- Height: 413 mm

Net weight: 64 Kg

DEFAULT EQUIPMENT  
Insert plate set.

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

