



## DYNAMIC PREPARATION

VACUUM PACKING MACHINES



# Vacuum packing machine SV-410T

#### TABLE TOP UNIT. 10 M3/H. 414 MM.

- · 414 mm. sealing bar.
- · Vacuum controlled by time.
- $\cdot$  Improves the durability of cooked or raw food, with no loss of weight.  $\cdot$  Electronic timer controlling the vacuum process and the sealing of the pack to match the preset time. · Stainless steel body. · Stainless steel deep-drawn chamber. Cordless sealing bar. · Softair 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).

Vac-Norm external vacuum kit.

· Bag cutting kit. · Liquid insert plate set.

#### **TECHNICAL SPECIFICATIONS**

Pump capacity: 10 m3/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

Vacuum sealing bags.









2006/95/EC, 2004/108/EC, NSF/ANSI Standard 169.

UNE-EN 60335-1:1997. UNE-EN 60335-2-64:2001; EN 55014-1 (2000), EN 55014-2 (1997); EN 61000-3-2 (1995), CNA/CSA C22.2 Nº64-M91, UL Std 963