



## Vacuum packing machine SV-604S

**TABLE TOP UNIT. 40M<sup>3</sup>/H. 650+407 MM.**

- **Two sealing bars of 650 mm and 407 mm.**
- **Vacuum controlled by sensor.**

· 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 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: 40 m<sup>3</sup>/h  
Useful length of the sealing bar: 650 mm + 407 mm  
Loading: 1100 W  
Vacuum pressure (maximum): 0.5 mbar

#### Internal dimensions

- internal dimensions - width: 672 mm
- internal dimensions - depth: 481 mm
- internal dimensions - height: 185 mm

#### External dimensions

- Width: 740 mm
- Depth: 553 mm
- Height: 1035 mm

Net weight: 145 Kg

AENOR



Empresa Registrada

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**SAMMIC, S.L.**  
Basarte, 1 · 20720 AZKOITIA  
[www.sammic.com](http://www.sammic.com)

UNE-EN 60335-1:1997, UNE-EN 60335-2-64:2001; EN 55014-1 (2000), EN 55014-2 (1997); EN 61000-3-2 (1995)

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