



Vacuum packing machine SV-604T

FLOORSTANDING UNIT. 40M³/H. 650+407 MM.

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

· Improves the durability of cooked or raw food, with no loss of weight. · Electronic timer controlling the vacuum process and the sealing of the pack to match the preset time. · Stainless steel body. · Stainless steel 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).

TECHNICAL SPECIFICATIONS

Pump capacity: 40 m³/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

DEFAULT EQUIPMENT
Insert plate set.

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

