



DYNAMIC PREPARATION

VACUUM PACKING MACHINES



Vacuum packing machine SV-310T/S

TABLE TOP UNIT

- · 314 mm. sealing bar
- · Available with time- or sensor-controlled vacuum.
- · Improves the durability of cooked or raw food, with no loss of weight.
- · T-models: electronic timer controlling the vacuum process and the sealing of the pack to match the preset time.
- S-models: all functions are controlled by a microprocessor, which allows control of the exat desired vacuum percentage in the chamber.
- 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
- · 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

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

Bag cutting kit
Liquid insert plate set









2006/42/EC, 2006/95/EC, 2004/108/EC

UNE-EN 60335-1, UNE-EN 60335-2-64, EN 55014-1, EN 55014-2, EN 61000-3-2, NSF/ANSI Estándar 169.