



## DYNAMIC PREPARATION

VACUUM PACKING MACHINES



# Vacuum packing machine SV-410T/S

## **TABLE TOP UNIT**

- · 414 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
- 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









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.