



DYNAMIC PREPARATION

VACUUM PACKING MACHINES



Vacuum packing machine SV-418T

TABLE TOP UNIT

414 mm sealing bar

- \cdot 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 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).

TECHNICAL SPECIFICATIONS

Pump capacity: 18 m3/h Useful length of the sealing bar: 414 mm

Loading: 750 W

Vacuum pressure (maximum): 2 mbar

Internal dimensions

- ·internal dimensions width: 430 mm
- ·internal dimensions depth: 415 mm
- ·internal dimensions height: 180 mm

External dimensions

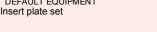
·Width: 500 mm

·Depth: 500 mm

·Height: 448 mm Net weight: 70 Kg

DEFAULT EQUIPMENT

- OPTIONAL EQUIPMENT
- Vac-Norm external vacuum kit
- Bag cutting kit
 Liquid insert plate set









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.