



Vacuum packing machine SV-420T/S

TECHNICAL SPECIFICATIONS

Pump capacity: 20 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

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 exact 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 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

