



Vacuum packing machine SV-606T/S

TECHNICAL SPECIFICATIONS

Pump capacity: 63 m3/h
 Useful length of the sealing bar: 650 mm + 407 mm
 Loading: 1500 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: 159 Kg

FLOORSTANDING UNIT

- **Two sealing bars of 650 mm and 407 mm.**
- **Available with timer- or sensor-controlled vacuum system.**

- 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 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



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