



DYNAMIC PREPARATION

VACUUM PACKING MACHINES



Vacuum packing machine SV-810T/S

FLOORSTANDING UNIT

- · Two sealing bars of 842 mm and 524 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 exat 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
- · 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: 100 m3/h Useful length of the sealing bar: 842 mm + 524 mm

Loading: 2200 W

Vacuum pressure (maximum): 0.5 mbar

Internal dimensions

·internal dimensions - width: 864 mm ·internal dimensions - depth: 603 mm ·internal dimensions - height: 210 mm

External dimensions

·Width: 990 mm ·Depth: 760 mm ·Height: 995 mm

Net weight: 250 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.