



Vacuum packing machine SV-806CCT/CCS

FLOORSTANDING UNIT

- **Two sealing bars of 524 mm. each.**
- **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

TECHNICAL SPECIFICATIONS

Pump capacity: 63 m3/h
 Useful length of the sealing bar: 524 mm + 524 mm
 Loading: 1500 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: 232 Kg



ER-0437/196 **UNE-EN ISO 9001**
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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.