



FOOD PRESERVATION AND SOUS-VIDE

COMMERCIAL VACUUM PACKING MACHINES - EXT LINE



Vacuum sealer SV-43

SEMI-PROFESSIONAL VACUUM PACKING MACHINE. 21L/MIN. 430MM.

Vacuum packing machine without chamber for embossed bags or containers.

Vacuum controlled by sensor.

430mm / 17" sealing bar and 211/min self-lubricated vacuum

- · External suction vacuum packing machine.
- · Vacuum controlled by sensor.
- · To use with embossed bags of different sizes.
- · Automatic or only-vacuum functions.
- · Self-lubricated pump: no maintenance needed.
- \cdot 3 welding levels: allows to seal vacuum bags for sous-vide cooking adjusting the welding time.

TECHNICAL SPECIFICATIONS

Pump capacity: 21 l/min Bar length: 430 mm Total loading: 450 W

External dimensions (WxDxH)

Width: 490 mm Depth: 295 mm Height: 180 mm

Net weight: 8.2 Kg

DEFAULT EQUIPMENT

OPTIONAL EQUIPMENT



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UNE EN 55014-1 UNE-EN 55014-2+A1+IS+A2, UNE-EN 61000-3-2 UNE-EN 61000-3-3, UNE-EN 60335-1