



Vacuum Sealer SV-420T

TABLETOP MODEL. 20 M³/H. 414 MM.

**414 mm. sealing bar.
20 m³/h Busch vacuum pump.**

Deep-drawn chamber.

- Improves the durability of cooked or raw food, with no loss of weight.
- Electronic timer controlling the vacuum process and the sealing of the pack to match the preset time.
- 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

- Filling plate.

OPTIONAL EQUIPMENT

- Vac-Norm external vacuum kit.
- Bag cutting kit.
- Liquid insert plate set.
- Vacuum sealing bags.

TECHNICAL SPECIFICATIONS

Pump capacity: 20 m³/h
Useful length of the sealing bar: 414 mm
Total loading: 750 W
Vacuum pressure (maximum): 2 mbar

Internal dimensions

- Width: 430 mm
- Depth: 415 mm
- Height: 180 mm

External dimensions (WxDxH)

- Width: 500 mm
- Depth: 500 mm
- Height: 448 mm

Net weight: 70 Kg
Noise level (1m.): 75 dB(A)
Background noise: 32 dB(A)