



- ▶ Combined vacuuming and sealing
- ▶ Manual sealing
- ▶ Marinating



- ▶ Vacuuming intensity can be regulated
- ▶ Sealing duration can be regulated: 3 - 9 seconds



- ▶ Vacuum pump: 60 L/min. (approx. 4 m³/h)
- ▶ Sealing rod length: 300 mm
- ▶ Number of sealing seams: 2



- ▶ A clamp bar in the chamber prevents the vacuuming bag from slipping

Everything under control: The chamber vacuum packaging machine is equipped with a glass lid and a manometer to monitoring underpressure. A clamp bar in the chamber prevents the vacuuming bag from slipping.

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| <ul style="list-style-type: none"> • Material lid: Glass • Power load: 0,35 kW 220-240 V 50 Hz • Control unit: Electronic • Digital display: Yes • ON/OFF switch: Yes • Colour: Silver | <ul style="list-style-type: none"> • Control lamp: Sealing
Marinating
ON/OFF
Cancel • Maximum vacuum: -900 mbar • Size: W 375 x D 440 x H 271 mm • Weight: 15.1 kg |
| <ul style="list-style-type: none"> • Length welding rod: 300 mm • Vacuum control: Time-controlled • Functions: Combined vacuuming and sealing
Manual sealing
Marinating • Material: Stainless steel
Plastic • Important information: - • Chamber dimensions: W 305 x D 320 x H 90 mm • Lighting: - • Number of welded joints: 2 • Vacuum pump: 60 L / min. (approx. 4 m³ / hours) • Vacuuming intensity can be regulated: yes • Welding duration can be regulated: 3 - 9 seconds • Including: 30 vacuuming bags (280 x 330 mm) • Properties: Vacuuming time: 20 - 99 seconds
Pressure display via manometer
Clip for vacuuming bag • Control lamp: Combined vacuuming and sealing | |

Vacuum bags K1,2L



- Content: 1,2 litre(s)
- Order quantity unit: 1 pack (100 bags)
- Bag size: 160 x 250 mm
- Designed for: Chamber vacuuming units
- Design: Smooth
- Sous-Vide suitable: Yes
- Properties: 4-layer
Free from softeners
Taste and smell-neutral
Can be cooked up to 120 °C
Food-safe

Code-No. 300311
GTIN 4015613610320

Vacuum bags K2,5L



- Content: 2,5 litre(s)
- Order quantity unit: 1 pack (100 bags)
- Bag size: 200 x 300 mm
- Designed for: Chamber vacuuming units
- Design: Smooth
- Sous-Vide suitable: Yes
- Properties: 4-layer
Free from softeners
Taste and smell-neutral
Can be cooked up to 120 °C
Food-safe

Code-No. 300312
GTIN 4015613610337