



Vacuum Sealer SV-420S

TABLE TOP UNIT. 700 CF/H. 16" SEALING BAR.

- **16" sealing bar**
- **Sensor-controlled vacuum.**

Deep-drawn chamber.

- Improves the durability of cooked or raw food, with no loss of weight.
- All functions are controlled by a microprocessor, which allows control of the exact desired vacuum percentage in the chamber.
- Vacuum PLUS: allows to program an extra vacuum time once 99% vacuum has been reached.
- Easy to program. 10-program-memory.
- Stainless steel body.
- Stainless steel deep-drawn chamber.
- Cordless sealing bar.
- Softair as standard.
- Gas flush 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.

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: 700 cf/h
 Useful length of the sealing bar: 16 "
 Total loading: 1 Hp
 Vacuum pressure (maximum): 2 mbar

Internal dimensions

- Width: 17 "
- Depth: 16 "
- Height: 7 "

External dimensions (WxDxH)

- Width: 20 "
- Depth: 20 "
- Height: 18 "

Net weight: 154 lbs.

