

BAR VACUUM PACKERS BAR400

SKU: BAR400



ADDITIONAL INFORMATION

Power Kw	<u>0,55 kW (0,7 HP)</u>
power supply	<u>230V/1N/50 Hz</u>
Sealing bar	<u>400 mm</u>
Vacuum pump	<u>2,4 m³/h</u>
Max. vacuum obtainable	<u>85%</u>
Useful chamber dimensions	<u>420 x 280 x 180(h) mm</u>
Machine dimensions (l x l x h mm)	<u>420 x 280 x 180(h) mm</u>
net weight (kg)	<u>13</u>
gross weight (Kg)	<u>14</u>
packaging dimensions (l x l x h mm)	<u>550 x 365 x 250(h) mm</u>
packaging volume (m3)	<u>0.050</u>

Machine aimed at prolonging food preservation times, keeping intact the organoleptic characteristics. The use of specific embossed bags or containers creates a vacuum level that keeps intact the organoleptic characteristics and prevents the proliferation of bacteria at low temperatures. Stainless steel AISI 304 casing - dry pump for BAR400 model, oil bath pump for BAR500 model - digital control panel to set sealing and vacuum time - automatic start when lowering the upper bar - automatic bar opening at the end of the cycle. All vacuum machines can be used for vacuum in bags or containers with lids specifically designed for this purpose.

