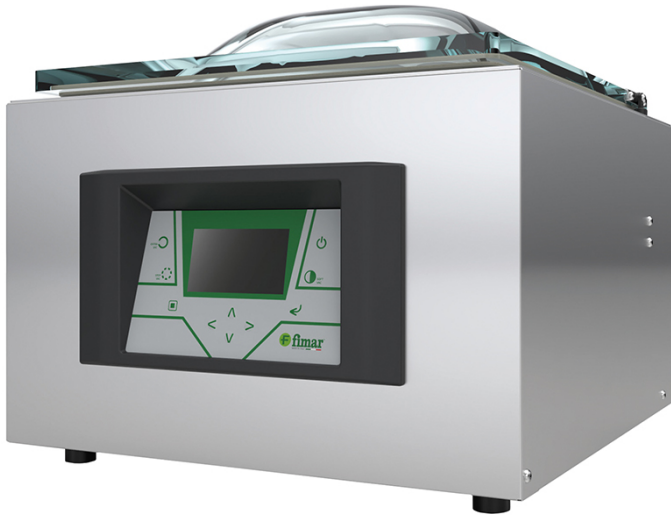


## CHAMBER VACUUM PACKERS TOP CAM400TD

SKU: CAM400TD



### ADDITIONAL INFORMATION

|                                           |                              |
|-------------------------------------------|------------------------------|
| <b>Potenza Kw</b>                         | <u>1,1 kW (1,5 HP)</u>       |
| <b>Alimentazione</b>                      | <u>230V/1N/50-60Hz</u>       |
| <b>Barra saldante</b>                     | <u>400 mm</u>                |
| <b>Pompa vuoto</b>                        | <u>18 m³/h</u>               |
| <b>Vuoto max ottenibile</b>               | <u>98%</u>                   |
| <b>Dimensioni utili della camera</b>      | <u>410 x 450 x 220(h) mm</u> |
| <b>Dimensioni macchina (l x l x h mm)</b> | <u>510 x 560 x 450(h) mm</u> |
| <b>Peso netto (kg)</b>                    | <u>60</u>                    |
| <b>Peso lordo (Kg)</b>                    | <u>67</u>                    |
| <b>Dimensioni imballo (l x l x h mm)</b>  | <u>600 x 650 x 680(h) mm</u> |
| <b>Volume imballo (m3)</b>                | <u>0.265</u>                 |

Machine to extend food preservation time while keeping its organoleptic characteristics intact and preventing bacterial growth at low temperatures.

Stainless steel casing - AISI 304 stainless steel inner bowl - bowl with rounded corners - plexiglass lid - automatic lid opening at the end of the cycle - 4.3 " TFT color LCD control panel with 20 storable programs - 9 chef programs - vacuum sensor - oil cleaning function in pump and soft air fitted as standard - piston sealing system with removable sealing bar without cables - preparation for inert gas input - BUSH pump (made in Germany) - step vac and extra vacuum functions included. Table-top models.

