



Vacuum Sealer SV-806CCS

FLOORSTANDING UNIT. 63M³/H. 580 + 580 MM.

**Two sealing bars (580 + 580 mm.)
63 m³/h Busch vacuum pump.**

- 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 chamber.
- Cordless sealing bars.
- 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.
- 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: 63 m³/h
Useful length of the sealing bar: 580 mm + 580 mm
Total loading: 1500 W
Vacuum pressure (maximum): 0.5 mbar

Internal dimensions

- Width: 864 mm
- Depth: 603 mm
- Height: 210 mm

External dimensions (WxDxH)

- Width: 990 mm
- Depth: 760 mm
- Height: 995 mm

Net weight: 232 Kg
Noise level (1m.): 75 dB(A)
Background noise: 32 dB(A)

