



## VACUUM PACKING MACHINE V-426 TI



- Improves the durability of cooked or raw food, with no loss of weight.
- Double sealing.
- Electronic timer controlling the vacuum process and the sealing of the pack to match the preset time.
- Stainless steel body.
- Stainless steel chamber.
- Softair 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.
- Optional: bag cutting kit.
- Designed to attach the external vacuum kit "Vac-Norm" (optional).
- NSF-International certified appliance (complying with Hygiene, Cleaning and Food Material regulations)
- This machine has been designed and manufactured in accordance with the specifications laid down in European directives 98/37/CEE and 73/23/CEE.
- Please note: as a result of continuous product improvements,

### SPECIFICATIONS:

VACUUM PUMP	20 m3/h
DOUBLE SEALING	
SEALING BAR LENGTH	416 mm
USABLE SEALING BAR LENGTH	400 mm
ELECTRICAL SUPPLY	230 V / 50-60 Hz / 1~
LOADING	900 W
VACUUM PRESSURE (MAXIMUM)	2 mbar
CHAMBER DIMENSIONS	
Width	560 mm
Depth	422 mm
Height	180 mm
EXTERNAL DIMENSIONS	
Width	642 mm
Depth	506 mm
Height	460 mm
NET WEIGHT	80 kg

