



VACUUM PACKING MACHINE V-641TI (63)



- 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 and 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	63 m3/h
DOUBLE SEALING	
SEALING BAR LENGTH	640+400 mm
USABLE SEALING BAR LENGTH	628+388 mm
ELECTRICAL SUPPLY	230-400 V / 50 Hz / 3N~
LOADING	1.500 W
VACUUM PRESSURE (MAXIMUM)	0.5 mbar
CHAMBER DIMENSIONS	
Width	672 mm
Depth	481 mm
Height	186 mm
EXTERNAL DIMENSIONS	
Width	740 mm
Depth	553 mm
Height	1.035 mm
NET WEIGHT	159 kg