

These machines are small and rather cheap and they are ideal in particular for small shops. The vacuum bag, with the product inside, is kept outside the machine during the vacuum cycle. Immediately after having created vacuum, the machine seals the bag, an automatic opening at the end of the cycle is made so the operator doesn't have to wait until the sealing is finished. The percentage of vacuum reached by these machines is around 90-73 b o pack only solid products, in order not to damage the machine which works with a dry pump Ideal for products like cheese or ham.



SPECIFICATIONS:

Overall Dimension	470x240x130 h
Sealing Bar	Mm 450
Vacuum Pump	Q = 40/48 LT/MIN
Voltage	230V/50-60Hz
Absorption	300W
Item No.	49751460