



FOOD PRESERVATION AND SOUS-

VACUUM PACKING MACHINES - "SENSOR" LINE

Vacuum packing machine SE-206 230/50-60/1



TECHNICAL SPECIFICATIONS

Pump capacity: 6 m3/h Bar length: 280 mm Total loading: 370 W Vacuum pressure (maximum): 2 mbar

Electrical supply: 230 V / 50-60 Hz / 1 ~ (2.5 A)

Internal dimensions

·Width: 288 mm ·Depth: 334 mm ·Height: 111 mm

External dimensions (WxDxH)

·Width: 337 mm ·Depth: 431 mm ·Height: 307 mm

Net weight: 26 Kg Noise level (1m.): Background noise: 32 dB(A)





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TABLETOP MODEL. 6 M³/H. 280 MM.

280 mm. sealing bar. 6 m³/h Busch vacuum pump.

later, or for "non-food" use. Digital control panel equipped with display indicating the exact vacuum percentage. Powered by Busch.

products, for sous-vide cooking, for packaging frozen products to be frozen

Increases the shelf life of raw or cooked food, with no loss of weight. Designed for packaging raw or cured food, for packaging traditionally cooked

Vacuum controlled by extremely accurate sensor: precise and consistent results every time regardless of the amount to be packaged. Vacuum PLUS option after achieving a vacuum of 99%. "Pause" button for marinating food in the chamber. Safe packaging of liquids due to sensor control. Double seal. Cordless sealing bar: obstacle-free chamber, making cleaning and maintenance easy. Bag sealing programme to allow programming of a lower vacuum.

Pulse-controlled decompression prevents damage to the product and breakage of the bag.

Vac-Norm ready: capability for external vacuum creation in Vac-Norm containers controlled by sensor. Automatic decompression for removal of the

tube at the end of the cycle. Made of high quality stainless steel.

Stainless steel chamber, inlaid to avoid sharp edges, and with all edges rounded.

Damped transparent lid of high durability polycarbonate.

Dry-oil programme for drying the pump, prolonging its useful life. Working hours counter for oil changes. Safety system with protection against exceeding maximum operating time and vacuum failure.

NSF-listed model: guaranteed safety and hygiene.





