Vacuum packing machine SU-420GP 230/50-60/1

TECHNICAL SPECIFICATIONS

Pump capacity: 20 m3/h
Bar length: 420 mm
Total loading: 750 W
Vacuum pressure (maximum): 2 mbar

Electrical supply: 230 V / 50-60 Hz / 1 ~ (5.5 A)

Internal dimensions

·Width: 430 mm
·Depth: 415 mm
·Height: 180 mm

External dimensions (WxDxH)

·Width: 484 mm
·Depth: 529 mm
·Height: 448 mm

Net weight: 70 Kg
Noise level (1m.): 75 dB(A)
Background noise: 32 dB(A)

DEFAULT EQUIPMENT
· Filling plate
· Inert gas flush
· Bluetooth connectivity
· Printer connection

OPTIONAL EQUIPMENT

· Printer
· Vacuum packing pouches
· Vac-Norm external vacuum kit, containers and accessories
· Bag cutting kit
· Support for liquids
· Additional filling plates

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TABLETOP MODEL. 20 M³/H. 420 MM.

420 mm. sealing bar.
20 m³/h Busch vacuum pump.

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 products, for sous-vide cooking, for packaging frozen products to be frozen later, or for "non-food" use.
3.9" LCD colour screen displaying all information at a glance and backlit touch keyboard.
25-programme memory with blocking option.
Powered by Busch.
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.
Phased vacuum programme for soft, porous products. This allows removal of the air trapped in the product.
Detection of the evaporation of liquids: Maximum safety in the packaging of liquids, avoiding spillages.
Double seal.
Cordless sealing bar: obstacle-free chamber, making cleaning and maintenance easy.
Sealing bars equipped with curved resistors that allow the removal of product residues and ensure the tightness of the seal.
Sealing PLUS option for the sealing of metal bags.
Bag sealing programme to allow programming of a lower vacuum.
Optional inert gas injection system.
Progressive decompression: ensures maximum product care and prevents the puncturing of the bag in the case of products with sharp edges.
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.
Optional label printing system and traceability through automatic label printing.
Models with Bluetooth connectivity and SmartApp for introducing texts and vacuum programme via mobile device.
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.