

VACUUM 2009



Strong



Compact
dimensions



Rapid
vacuum

Perfect packaging of solid and dry products

This small external vacuum sealer is designed to take up as little room as possible while maintaining high performance. Ideal for domestic use, small producers of cured meats, or food retailers (cheese, cured meats, etc.), for small pieces-single servings. The self-lubricating vacuum pump of the external vacuum sealer ensures quick and safe packaging and does not require maintenance.

Vacuum 2009 is ideal for:



Domestic kitchens



Bar



Grocery stores

Packing methods



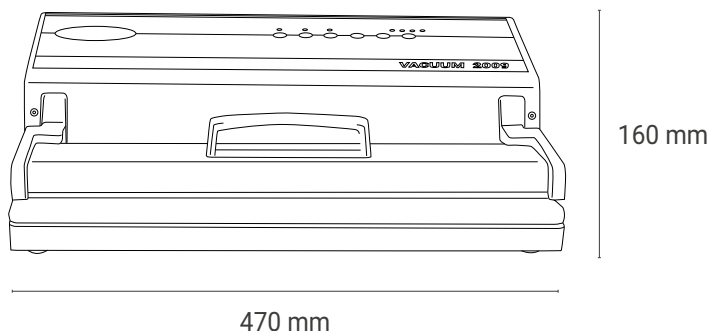
Sealing only



Vacuum

Technical data

- > Bodywork: stainless steel
- > Size: 470x310x160h mm
- > Vacuum pump: 30 lt/min self-lubricating
- > Sealing bars: 420 mm
- > Weight: 10,5 kg
- > Max power absorption: 850 W
- > Power grid voltage: 230V 50/60Hz



Standard equipment



Suction tube included



Device to operate vacuum in container



Automatic + Manual system

Matching accessories



Channelled vacuum bags



Channelled cooking vacuum bags



Conserbox containers