

BAR VACUUM PACKERS BAR350

SKU: BAR350



ADDITIONAL INFORMATION

Power Kw	<u>0,45 kW (0,6 HP)</u>
power supply	<u>230V/1N/50 Hz</u>
Sealing bar	<u>350 mm</u>
Vacuum pump	<u>1,2 m³/h</u>
Max. vacuum obtainable	<u>85%</u>
Useful chamber dimensions	<u>370 x 280 x 170(h) mm</u>
Machine dimensions (l x l x h mm)	<u>370 x 280 x 170(h) mm</u>
net weight (kg)	<u>8</u>
gross weight (Kg)	<u>9</u>
packaging dimensions (l x l x h mm)	<u>510 x 330 x 245(h) mm</u>
packaging volume (m3)	<u>0.040</u>

Machine aimed at prolonging food preservation times, keeping intact the organoleptic characteristics. The use of specific embossed bags or containers creates a vacuum level that keeps intact the organoleptic characteristics and prevents the proliferation of bacteria at low temperatures.

BAR350: Stainless steel casing - dry pump - digital control panel for manual sealing or by using two pre-set programs. All vacuum machines can be used for vacuum in bags or containers with lids specifically designed for this purpose.

