



FOOD PRESERVATION AND SOUS-**VIDE**

VACUUM PACKING MACHINES - "SENSOR" LINE

Vacuum Sealer SE-520



TECHNICAL SPECIFICATIONS

Pump capacity: 20 m3/h Bar length: 420 mm Total loading: 750 W

Vacuum pressure (maximum): 2 mbar

Internal dimensions

·Width: 560 mm ·Depth: 430 mm ·Height: 183 mm

External dimensions (WxDxH)

·Width: 625 mm ·Depth: 537 mm ·Height: 513 mm

Net weight: 80 Kg Noise level (1m.): 75 dB(A) Background noise: 32 dB(A)

DEFAULT EQUIPMENT

- Sensor Controls Up to 10 seconds of extra vacuum pull Soft air function

- Dry oil cycle

 BUSCH pump

 NSF Approved

 Clear methacrylate lid

 Filling plate

OPTIONAL EQUIPMENT

- Vacuum packing bags
 External vacuum kit for Vac-Norm, containers and accessories
 Bag cutting kit
 Support for liquid packaging
 Additional filling plates





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TABLETOP MODEL. 20M3/H. 420+420 MM.

Two sealing bars (420+420 mm.) 20 m³/h Busch vacuum pump. Vacuum controlled by sensor.

- · Powered by Busch.
- · Vacuum controlled by sensor.
- · Vacuum PLUS.
- · Digital keyboard.
- Control panel equipped with display indicating the exact vacuum percentage.
- · "Pause" button to marinate food.
- · Safe liquid packing thanks to sensor control.
- Double seal.
- · Cordless sealing bar.
- · Bag-sealing programme.
- · Pulse-controlled decompression.
- Vac-Norm ready with Automatic decompression. · Stainless steel body and chamber. Long-shaped chamber.
- · Damped transparent lid of highly durable polycarbonate.

- Dry-oil programme for drying the pump.
 Working hours counter for oil changes.
 Safety system with protection against vacuum failure.





