

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.



