



FOOD PRESERVATION AND SOUS-**VIDE**

P/N 1140663

VACUUM PACKING MACHINES - "SENSOR" LINE

Vacuum packing machine SE-606 CC 230-400/50/3N



TECHNICAL SPECIFICATIONS

s:capac_bomba>: 63 m3/h Bar length: 465 mm + 465 mm Total loading: 1500 W

Vacuum pressure (maximum): 0.5 mbar

Electrical supply: 230 V-400 V / 50 Hz / -- ~ (-- A)

Internal dimensions

·Width: 672 mm ·Depth: 481 mm ·Height: 200 mm

External dimensions (WxDxH)

·Width: 740 mm ·Depth: 566 mm ·Height: 997 mm

Net weight: 159 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
- 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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FLOORSTANDING UNIT. 63 M3/H. 465+465 MM.

Two sealing bars (465+465 mm.) 63 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.
- · 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.
- · NSF-listed.





