

Vacuum Sealer SE-316



TECHNICAL SPECIFICATIONS

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. 16 M³/H. 320 MM.

**320 mm. sealing bar.
16 m³/h Busch vacuum pump.**

Increases the shelf life of raw or cooked food, with no loss of weight. Designed for packaging raw or cured food, for packaging traditionally cooked products, for sous-vide cooking, for packaging frozen products to be frozen later, or for "non-food" use.

Digital control panel equipped with display indicating the exact vacuum percentage.

Powered by Busch.

Vacuum controlled by extremely accurate sensor: precise and consistent results every time regardless of the amount to be packaged. Vacuum PLUS option after achieving a vacuum of 99%.

"Pause" button for marinating food in the chamber.

Safe packaging of liquids due to sensor control.

Double seal.

Cordless sealing bar: obstacle-free chamber, making cleaning and maintenance easy.

Bag sealing programme to allow programming of a lower vacuum.

Pulse-controlled decompression prevents damage to the product and breakage of the bag.

Vac-Norm ready: capability for external vacuum creation in Vac-Norm containers controlled by sensor. Automatic decompression for removal of the tube at the end of the cycle.

Made of high quality stainless steel.

Stainless steel chamber, inlaid to avoid sharp edges, and with all edges rounded.

Damped transparent lid of high durability polycarbonate.

Dry-oil programme for drying the pump, prolonging its useful life.

Working hours counter for oil changes.

Safety system with protection against exceeding maximum operating time and vacuum failure.

NSF-listed model: guaranteed safety and hygiene.

