



Catalogue
FOOD SERVICE
Chapter
OVENS

Model
 SVS-1-410/10 230V 50Hz

19074237

23/04/2020

TABLETOP VACUUM PACKER, SVS-1-410/10

KEY FEATURES:

01. High-precision digital control using sensor
 High-precision microprocessor which controls the desired vacuum percentage of the chamber, therefore enabling precise and consistent results at all times, regardless of the type/quantity of the product to be packaged.

02. Cleaning
 Their design and materials - stainless steel, no sharp corners, rounded edges and a cable-free sealing bar - enable quick and easy cleaning.

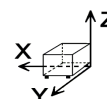
03. Maintenance
 Easy maintenance thanks to the tilting opening system which enables easy and ergonomic access to all parts for maintenance, therefore reducing maintenance costs. Additionally, it has audio and visual alarms for oil change.

GENERAL FEATURES

- Digital control, controlled by sensor.
- Made of stainless steel, no sharp corners and rounded edges.
- 2 units of high-quality polycarbonate fill sheets.
- High-precision microprocessor which controls the vacuum percentage of the chamber, therefore enabling precise and consistent results at all times, regardless of the type/quantity of the product to be packaged.
- Digital control panel with display included.
- Easily programmable memory for 10 programmes.
- Possibility of performing additional 60" vacuum.
- Possibility of packaging liquids.
- H2Oout programme to dehumidify the pump.
- Programme for external packing both in bags and containers.
- All models include Busch pumps.
- Reed switch for automatic start the vacuum cycle once the lid is closed.
- Lid with gas shock absorbers for smooth opening.
- Piston with two positions: operation and standby. In standby position, the lid is not stressed by the piston, ensuring that it does not become deformed over time.
- Cable-free sealing bars with pneumatic pistons. Their shape ensures a hermetic seal even when using multiple packaging (2-3 bags).
- Protection against possible entry of water into the machine.
- Oil level indicator.
- Audio and visual alarms: vacuum alarm (warning if the configured vacuum level is not reached) and oil change.
- Visualisation of the complete machine cycles.
- Tilting opening system which enable easy access to all parts for maintenance.
- Internal electronic cards, protected with hermetic casing (waterproof and flameretardant).
- Easy to replace teflon of the sealing bar.

- Number of welding bars = 1
- Welding bar length = 410mm
- Pump capacity = 10 m3/h
- "- Chamber dimensions = 441 x 449 x 170 mm
- "

DIMENSIONS



X Width	535 mm	X Gross width	700 mm
Y Depth	598 mm	Y Gross depth	700 mm
Z Height	436 mm	Z Gross height	740 mm
Net Weight	54,5 kg	Gross Weight	63,0 kg
Net volume	0,139 m3	Gross volume	0,363 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,750 kW
Voltage	220-240V - 1N
Electric frequency	50/60Hz

OTHERS

Noise level	62,00 dB
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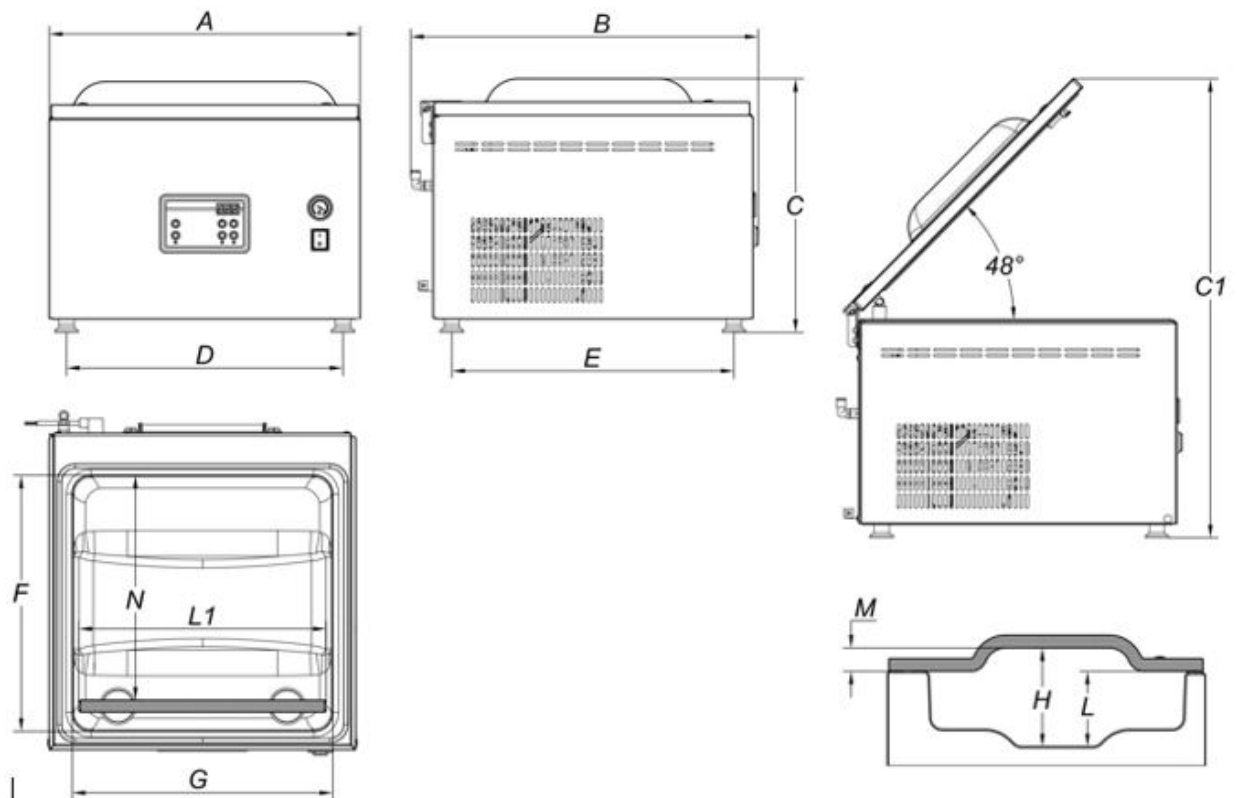
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SPECIFICATIONS

N. welding bars / N. de barras	Nº 1
Bar length L1 / Longitud barra L1	mm 410
Chamber Size (FxBxH) / Tamaño cámara (FxBxH)	mm 440x448x170
Useful space Chamber (N) / Espacio útil cámara (N)	mm 387
Chamber depth (L) / Profundidad cámara (L)	mm 130
Chamber volume / Volumen cámara	Lt 29,5
Overall dimensions (AxBxC) / Dimensiones generales (AxBxC)	mm 535x598x436
Maximum height with open lid (C1) / Máx. altura tapa abierta (C1)	mm 790
Distance between supports (DxE) / Distancia entre soportes	mm 476x485
Weight (with shelves) / Peso (con planchas)	kg 54,5
Noise level / Nivel ruido	dB(A) 62
Environmental operating temperature (min-max) / Temperatura ambiental trabajo (min-máx)	°C 12-40