VM 18

DIMENSIONS

A:	545 mm
B:	580 mm
H:	510 mm
H1:	850 mm
Weight:	80 kg

TECHNICAL DATA

Chamber size:	435 x 435 x 210h mm
Length of sealing beam:	415 mm
Power grid voltage:	220/240 V - 50/60 Hz
Final pressure:	0,5 mbar
Nominal pump speed:	25 mc/h
Lid:	convex

STANDARD SPECIFICATIONS

Vacuum creation/seal:	automatic
Working:	automatic
Seal:	electronic, variable to several levels; automatic cooling/timer system
Command board:	manual or digital
Air re-entry:	with electro-valve
Starting cycle:	with micro-switch
Vacuum in:	bags, inside and outside the chamber
Recommended for:	hotels, restaurants, bars, butchery, wholesale of meat, cold cut and cheese, supermarkets, ecc.

OPTIONALS

Vacuum sensor	Addictional sealing beam
Inert gas system	Upper sealing beam
Cut of seal	Double resistance
Softair	

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