

## BAR VACUUM PACKERS BAR300P

SKU: BAR300P



### ADDITIONAL INFORMATION

<b>Power Kw</b>	<u>0,45 kW (0,6 HP)</u>
<b>power supply</b>	<u>230V/1N/50</u>
<b>Sealing bar</b>	<u>300 mm</u>
<b>Vacuum pump</b>	<u>12 m<sup>3</sup>/h</u>
<b>Max. vacuum obtainable</b>	<u>85%</u>
<b>Useful chamber dimensions</b>	<u>320 x 260 x 140(h) mm</u>
<b>Machine dimensions (l x l x h mm)</b>	<u>320 x 260 x 140(h) mm</u>
<b>net weight (kg)</b>	<u>6</u>
<b>gross weight (Kg)</b>	<u>7</u>
<b>packaging dimensions (l x l x h mm)</b>	<u>420 x 290 x 210(h) mm</u>
<b>packaging volume (m3)</b>	<u>0.025</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. BAR300P: Robust ABS and stainless steel casing - dry pump - digital control panel. All vacuum machines can be used for vacuum in bags or containers with lids specifically designed for this purpose.



