

VM 20



DIMENSIONS

A:	765 mm
B:	700 mm
H:	1050 mm
H1:	1470 mm
Weight:	167 kg



TECHNICAL DATA

Chamber size:	650 x 535 x 200h mm
Length of sealing beam:	610 mm
Power grid voltage:	440 V - 50/60 Hz
Final pressure:	0,5 mbar
Nominal pump speed:	60 mc/h
Lid:	convex or flat

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 sailing beam
Cut of seal	Double resistance
Softair	

