

VITOLI

empowering you

VACUUM SEALING

(Two Chamber)

Vacuum Sealing is used for removing air from the package and sealing the mouth of bag. Vacuum Sealing reduces atmospheric oxygen, limiting the growth of aerobic bacteria or fungi, and preventing the evaporation of volatile components.

Model : V.TECH 59/2S-3

Power	: 1.1 kW
Voltage	: 415V / 50Hz / 3PH
Sealing Size	: 600 x 10 mm
Packing Speed	: 1 – 3 pcs / min
Bag Size	: ≤ 600 x 440
Net Weight	: 210 kg
Gross Weight	: 260 kg
Chamber Dimension	: 545 x 700 x 160 mm
External Dimension	: 1450 x 850 x 930 mm
Stock Code	: 880325024

Features:



High Quality and Inexpensive



Easy to Operate and Highly Automated



Professional Vacuum Sealing Machine



*** Product's specification subject to change without further notice.
*** Actual product may slightly differ from pictures shown.

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