



VACUUM SEALER SE-420

Tabletop model. 20 m³/h. 420 mm.



FOOD PRESERVATION AND SOUS-VIDE
VACUUM PACKING MACHINES - "SENSOR" LINE



SALES DESCRIPTION

420 mm. sealing bar.

20 m³/h Busch vacuum pump.

Vacuum controlled by sensor.

- ✓ Powered by Busch.
- ✓ Vacuum controlled by sensor.
- ✓ Vacuum PLUS.
- ✓ Digital keyboard.
- ✓ Control panel equipped with display indicating the exact vacuum percentage.
- ✓ "Pause" button to marinate food.
- ✓ Safe liquid packing thanks to sensor control.
- ✓ Double seal.
- ✓ Cordless sealing bar.
- ✓ Bag-sealing programme.
- ✓ Pulse-controlled decompression.
- ✓ Vac-Norm ready with Automatic decompression.
- ✓ Stainless steel body and chamber. Deep-drawn chamber.
- ✓ Damped transparent lid of highly durable polycarbonate.
- ✓ Dry-oil programme for drying the pump.
- ✓ Working hours counter for oil changes.
- ✓ Safety system with protection against vacuum failure.



INCLUDES

- ✓ Sensor Controls
- ✓ Up to 10 seconds of extra vacuum pull
- ✓ Soft air function
- ✓ Dry oil cycle
- ✓ BUSCH pump
- ✓ NSF Approved
- ✓ Clear methacrylate lid
- ✓ Filling plate

SPECIFICATIONS

Pump capacity: 20 m³/h

Pump capacity (60 Hz): 24 m³/h

Bar length: 420 mm

Total loading: 750 W

Vacuum pressure (maximum): 2 mbar

Internal dimensions

- ✓ Width: 430 mm
- ✓ Depth: 415 mm
- ✓ Height: 180 mm

External dimensions (WxDxH)

- ✓ Width: 484 mm
 - ✓ Depth: 529 mm
 - ✓ Height: 448 mm
- Net weight: 56.7 Kg
- Noise level (1m.): -- dB(A)
- Background noise: 32 dB(A)

Crated dimensions

600 x 600 x 610 mm

Gross weight: 62.7 Kg.

AVAILABLE MODELS

1140638 Vacuum packing machine SE-420 230/50-60/1

1140639 Vacuum packing machine SE-420 120/50-60/1

* Ask for special versions availability

ACCESSORIES

- ☐ Bag cutting kits
- ☐ Filling plates
- ☐ Liquid insert plates
- ☐ Vac-norm external vacuum kits
- ☐ Vac-norm containers
- ☐ Smooth bags for vacuum packing
- ☐ Trolley for vacuum packing machines

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Project

Date

Item

Qty

Approved

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