

K3 Vacuum chamber machine

Technical data sheet

The practical one

This handy star impresses with its long service life, intuitive operation, hygienic design and high-quality workmanship, and is ready for use immediately. This model is a real time-saver and its long service life pays off! With the liquid insert, the clean and secure vacuum packaging of soups or sauces is child's play. A trolley is also available for this table-top machine.



Facts

Usable chamber size	470 x 380 x 150 mm*
External dimensions	520 x 590 x 372 mm*
Welding strip length	470 mm
Vacuum pump	20 m ³ /h
Weight with pump	72 kg
Machine cycle	up to 3 cycles / min
Electrical connection	230 V / 50 Hz / 1.3 kW**
Compressed air	no
Welding and detachable technology	from below counter strip above
Pre-ventilation (soft ventilation)	standard
Evaporation point sensor (H ₂ O sensor)	standard
MAP (inert gas option)	optional
GreenVac connection	standard
Filler plates	standard
Viewing window in the lid	standard
Automatic lid	no
Types of evacuation	buup to evaporation up to setpoint
Trolley	Accessory
Bag residue extraction	no



Usable product area



* Width x depth x height
** Voltage variants on request
Subject to technical changes

K3 Vacuum chamber machine:



Hygienic design
Easy operation
Service-friendly

Viewing window in the lid

Wireless, click-in welding strips

Automatic cycle start on manually closing the lid

Welding and detachable seam

Raised suction socket in the chamber floor
GreenVac connection

6 freely selectable program memories

Evaporation point recognition:
Energy cost savings and maximum product quality

Direct connection to the domestic socket



Options & accessories

1. VC999 chamber machines are also available with modified atmosphere packaging
2. Insert for the packaging of liquids
3. Suction device for gastronomic containers
4. Stainless steel trolley
5. Filling shovels



Packaging material | The right bag for the customer's every need

