

K2 Vacuum chamber machine

Technical data sheet

The smallest one

This little 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.

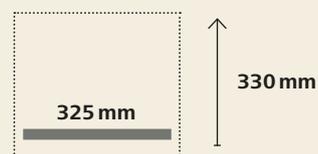


Facts

Usable chamber size	325 x 330 x 130 mm*
External dimensions	375 x 560 x 350 mm*
Welding strip length	325 mm
Vacuum pump	8 m ³ /h
Weight with pump	50 kg
Machine cycle	up to 3 cycles/min
Electrical connection	230 V/50 Hz/0.8 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	up 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

K2 Vacuum chamber machine:



Options & accessories

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



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

