

# K4 Vacuum chamber machine

## Technical data sheet

The “big small one” – the smallest free-standing model

This compact, mobile and 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.

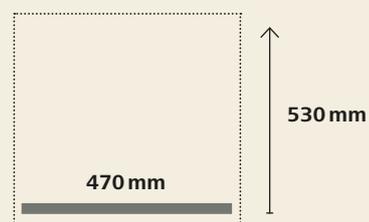


### Facts

Usable chamber size	470 x 530 x 180 mm *
External dimensions	520 x 802 x 1036 mm *
Welding strip length	470 mm
Vacuum pump	60 m <sup>3</sup> /h
Weight with pump	135 kg
Machine cycle	up to 3 cycles /min
Electrical connection	400 V / 50 Hz / 1.5 kW **
Compressed air	no
Welding and detachable technology	from below counter strip above
Pre-ventilation (soft ventilation)	standard
Evaporation point sensor (H <sub>2</sub> 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	standard
Bag residue extraction	no



### Usable product area



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

## K4 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 gastronorm containers
4. Filling shovels



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

