Sipromac 350

Sipromac tabletop vacuum sealers are your go-to for small to medium-sized food products. They can be used to extend shelf life, to preserve and add flavour, or to allow for easy storing and shipping. Great for performing the job quickly and efficiently. Tabletop sealers fit where you need it, whether that is in your catering kitchen or in the back of your butcher shop.

The Sipromac 350 is made from stainless steel, features a Busch 20m³/h (1.25 hp) pump, (1) 19.1" seal bar, and a digital control panel that can store up to 20 different programs.

Specifications:

- o Stainless Steel Construction
- o Clear lid (see through)
- o Machine dimensions: 23" x 23.7" x 19.7" (585 mm x 602mm x 500 mm)
- o Chamber height: 6.8" (172 mm)
- o Seal bar length: (1) 19.1" (485 mm)
- o Distance between bars: 15.4" (391 mm)
- o Element: twin seal
- o Vacuum Pump Busch 20m3 / 0.9 kW
- o Electricity 120V/1Ph/60Hz
- o Electricity: cable and plug
- o Microprocessor MC-40
- o Vacuum Sensor - vacuum level controlled in percentage directly with Microprocessor
- o Insert plates for sealing height adjustment
- o Silencer - noise reducing of the vacuum aeration
- o Cover latch
- o 1 Year Manufacturer's Warranty

Options:

- o Electricity: 220 or 240 V / 1 Ph / 50 or 60 Hz
- o Electric cut-off
- o Modified atmosphere packaging
- o Air regulator
- o Soft air function
- o Stainless steel tilted insert
- o Stainless steel cart

(b) 15.4"

(a) 19.1"

Packaging matters.