

e. sales@foodpak.ca tf. 1.833.FOODPAK foodpak.ca

## (Single Chamber Vacuum Sealers)

## Sipromac 560A

Sipromac single chamber vacuum sealers are long lasting, low-foot print machines for medium to largescale production. Pressure-controlled vacuuming ensures evacuation and gas flushing processes are consistent and airtight every time.

The size and capabilities of these vacuum sealers are fitting for large restaurants, production kitchens or for manufacturing purposes.

The Sipromac 560A is made from stainless steel, features a Busch 100m3/h (5.0 hp) pump, (2) 26" seal bars, and a digital control panel that can store up to 20 different programs.

## **Specifications:**

- Stainless Steel Construction
- Stainless steel lid
- O Machine dimensions: 38" x 36" x 47"
- Chamber height: 8"
- Seal bar length: (2) 26"
- Distance between bars: 31"
- o Element: double seam band
- Vacuum Pump Busch 100m3 / 5.0 hp
- Electricity: 208V/ 3 Ph /60Hz
- o Electricity: no cable and plug, requires electrician
- Microprocessor MC-40
- Vacuum Sensor vacuum level controlled in percentage directly with Microprocessor
- Insert plates for sealing height adjustment
- O Silencer noise reducing of the vacuum aeration
- Cover latch
- Wheels

## **Options:**

- Electric cut-off
- Modified atmosphere packaging
- Air regulator
- Soft air function
- Stainless steel tilted insert
- o 12" chamber height
- Bi-active seal
- Electricity: Various other voltages and/or single-phase power



