

Bench Top Vacuum Sealer

Model : WFV36BGS27

Constructed from high-grade stainless steel and coupled with a high quality German Vacuum Pump, this bench-top chamber vacuum sealer is designed for commercial use. It has a 320 mm sealing bar, is simple to operate and can store up to 20 programmes.

Our entire range of vacuum sealer machines has been designed and finished to the highest of standards in Italy. The superior build quality ensures it is one of the most reliable and trouble free machines available.

FEATURES

- front 320 mm sealing bar
- high grade stainless steel construction
- easy to use digital controls
- 20 programmes including soft vacuum for liquids
- 8 m³ per hour vacuum pump
- piston welding bar for easy cleaning and longevity
- gas flush function (MAP) to increase product shelf life and stability

SPECIFICATIONS

Sealing Bar Width (mm): 320
Overall Dimensions (mm): 420 (W) x 465 (D) x 420 (H)
Power: single phase



Specifications may change without notice

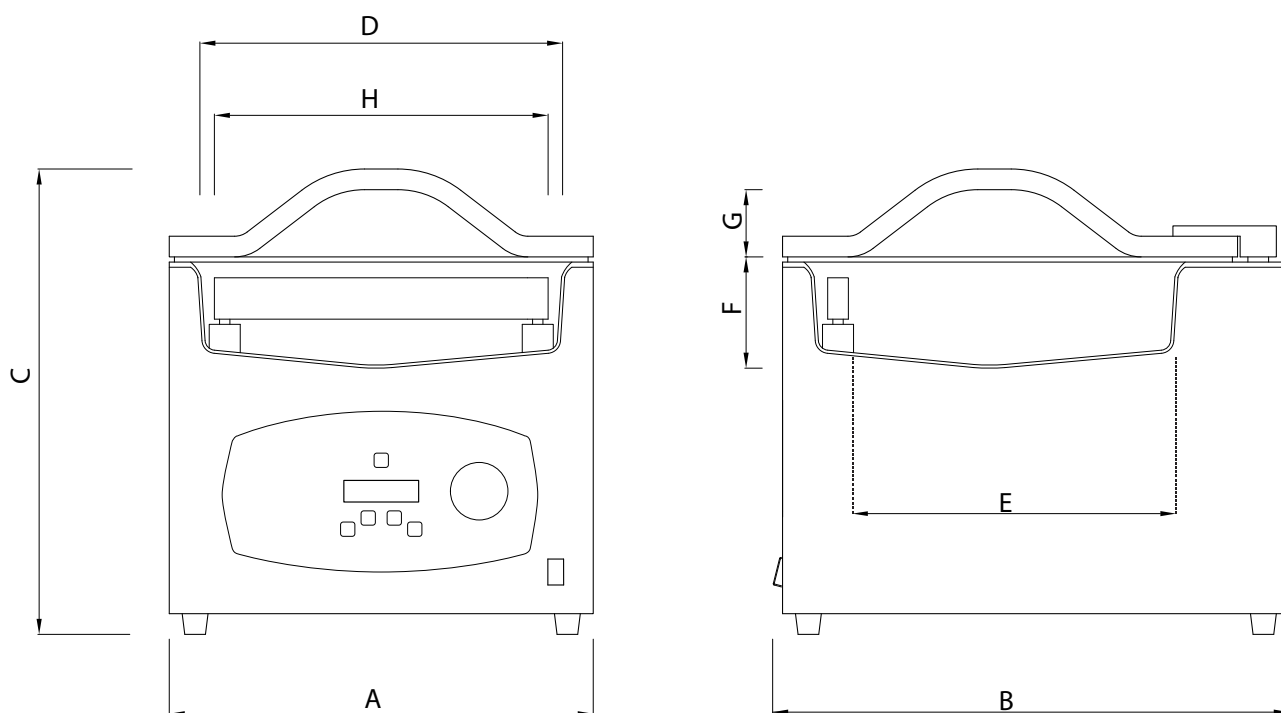
FOOD EQUIPMENT

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DIMENSIONS

Drawing Reference	Dimension Description	Size (mm)
A	Machine width excluding fittings	420
B	Machine depth including on/off switch	465
C	Machine height including feet and lid	420
D	Inside chamber width	330
E	Inside chamber depth	280
F	Inside chamber height excluding domed lid	133
G	Inside height domed lid	70
H	Sealing bar width	320



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FOOD EQUIPMENT

LABELS | LABELLING EQUIPMENT | PACKAGING EQUIPMENT
ESL & DIGITAL SIGNAGE | WEIGHING SCALES | POS SYSTEMS
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