**BAR VACUUM PACKERS BAR300P**
**SKU:** BAR300P




## ADDITIONAL INFORMATION

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|---|---|
| **Power Kw** | 0,45 kW (0,6 HP) |
| **power supply** | 230V/1N/50Hz |
| **Sealing bar** | 300 mm |
| **Vacuum pump** | 1,2 m³/h |
| **Max. vacuum obtainable** | 85% |
| **Useful chamber dimensions** | 320 x 260 x 140(h) mm |
| **Machine dimensions (l x l x h mm)** | 320 x 260 x 140(h) mm |
| **net weight (kg)** | 6 |
| **gross weight (Kg)** | 7 |
| **packaging dimensions (l x l x h mm)** | 420 x 290 x 210(h) mm |
| **packaging volume (m3)** | 0.025 |

Machine aimed at prolonging food preservation times, keeping intact the organoleptic characteristics. The use of specific embossed bags or containers creates a vacuum level that keeps intact the organoleptic characteristics and prevents the proliferation of bacteria at low temperatures. BAR300P: Robust ABS and stainless steel casing - dry pump - digital control panel.
All vacuum machines can be used for
vacuum in bags or containers with lids specifically designed for this purpose.

MARIOT
KITCHEN EQUIPMENT

