







SALES DESCRIPTION

Two sealing bars (420 + 420 mm). 40 m³/h Becker vacuum pump. Vacuum controlled by sensor.

- √ Vacuum controlled by sensor.
- √ Vacuum PLUS.
- ✓ LCD colour screen: all information at a glance.
- √ Backlit touch keyboard.
- ✓ Programmable: 99-programme memory. Blocking option.
- √ "Pause" button to marinate food.
- ✓ Phased vacuum programme.
- Detection of the evaporation of liquids.
- ✓ Double seal.
- √ Cordless sealing bar.
- √ Bag sealing program.
- Progressive decompression.
- √ Vac-Norm ready with automatic decompression.
- √ Stainless steel body and chamber. Deep-drawn chamber.
- ✓ Damped transparent lid.
- ✓ Dry-oil programme for drying the pump.
- √ Working hours counter for oil changes.
- ✓ Safety system with protection against vacuum failure.

NCLUDES

- √ Sensor controls.
- ✓ Programmable.
- √ Bluetooth connectivity.
- Vacuum plus: up to 10 seconds of extra vacuum pull.
- ✓ Soft air function.
- √ Clear methacrylate lid.
- ✓ Pause function.
- √ Liquid detection system.
- ✓ Dry oil cycle.
- √ NSF approved.
- √ Filling plate.

OPTIONAL

- Inert gas.
- Sealing plus.
- Printer.
- Vacuum packing bags.
- External vacuum kit for
- Vac-Norm, containers and accessories.
- Bag cutting kit.
- ☐ Support for liquid packaging.
- Additional filling plates.

SPECIFICATIONS

Pump capacity: 40 m³/h Pump capacity (60 Hz): 48 m³/h Bar length: 420 mm

Total loading: 1100 W

Vacuum pressure (maximum): 1 mbar

Internal dimensions

- √ Width: 430 mm
- ✓ Depth: 415 mm
- √ Height: 180 mm

External dimensions (W x D x H)

- √ Width: 650 mm
- √ Depth: 589 mm
- √ Height: 968 mm (230V) / (120V)

Net weight: 94.5 kg

Noise level (1m.): 75 dB(A) Background noise: 32 dB(A)

AVAILABLE MODELS

* Ask for special versions availability





product sheet

FOOD PRESERVATION AND SOUS-VIDE

updated 10/12/2024 product sheet



VACUUM SEALER SU-540CC

Floorstanding unit. 40 m³/h. 420 + 420 mm.

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Item Q	Qty

Approved

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