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Chamber Vacuum Sealer EVOX30

CHAMBER VACUUM SEALER EVOX30

ORVED







Commercial vacuum machine combining innovative design and construction with fully automated cycles. The perfect choice for small operators looking to achieve professional results.

- 12" sealing beam.
- Patented "High-Flex" technology vacuum chamber.
- Automated pre-sets for conservation or sous-vide cooking cycles.
- External vacuum tube accessory included.
- Possibility of processing channeled bags out of chamber.
- Dehumidification self-maintenance program included.
- 100% Made in Italy.

Go to product video(s)

Code	Details	Ship Weight	Price
EVOX30	**Product dimensions (W x H x L) :** 19.5 x 11.3 x 23.6 **Package dimensions (W x H x L) :** 47 x 16 x 32 **Net Weight :** 64 lbs **Barcode :** 8031078201961	**94 lbs**	**$4,470** CAD

SPECIFICATIONS

Chamber Size: 14" W × 14.3" D × 7.2" H
Sealing Beam: 12"
Vacuum Pump: 8 m3/h
Final Pressure: 2 mbar
Max. Bag Width: 12″
Bag Type: SB, SCB, CB and CCB
Container compatible
Internal & external vacuuming

- Volts: 120
- Watts: 350
- Material: Stainless Steel
- Origin: Italy
- Warranty: 1 Year Parts and Labor

Warning:
LTL Shipment Only

NEMA



5-15P

Questions, comments, suggestions? Let us help

CANADA:
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8:30am to 5:00pm EST

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