



PRESTIGE SERIES – DG40

FEATURES:

Table top chamber model with automatic opening.
These models are meant to be the entry into the field of **professional vacuum packaging with chamber machines**. Suitable for several sectors of employment, these models are easily recognizable for their **top quality structure**, their extremely **high work capacity** and, above all for their amazing and extremely **advantageous price level**.
Possibility to memorise up to 3 programs along with an additional feature called AUTOCLEAN PUMP and Marinating program to marinate food with its seasonings.

FUNCTIONS:

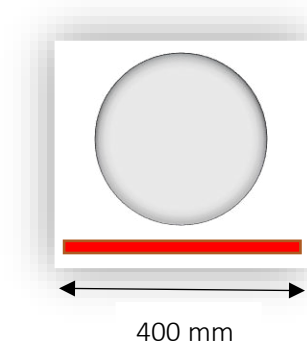
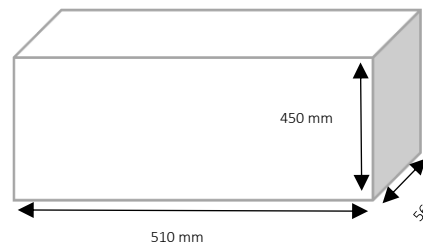
Maintain food's freshness and original flavour for longer conservation.
Anti-spoiling and prolong product's shelf-life purpose.
Prevents from oxidation.
Possibility to vacuum pack liquids and marinate food with seasonings.

APPLICATIONS:

Fresh meat, seafood, pickled vegetables, agricultural products, tea leaves, herbs, powder, spices, bean paste and prepared foods, liquids etc.
Electronic parts, Hardware products, medical instruments, medicine, clothing or blankets, money and documents.

Specifications:

Material	Stainless steel inox and plexiglass lid
Overall dimension	510x560x450 H
Chamber dimension	410x450x220 H
Sealing bar length	400 mm
Vacuum pump	Q= 20 m ³ h-Oil
Sealing system	Sealing bar by piston
Weight	Kg 62
Absorption	W 950
Voltage:	230 V/50-60 Hz



Univac Group s.r.l. – Divisione Lavezzini

Via Maestri del Lavoro 24, 29017 Fiorenzuola d'Arda (PC), Italia

THE ITALIAN VACUUM MAKERS



Tel: 0039.0523.244061

Email: commerciale@lavezzini.it