

VACUUM SEALER CV50

CUISINECRAFT®

CUISINE TECHNOLOGY & SOLUTION

Certificate: CE GS RoHS

Voltage : 220-240 V-50 Hz
Power : 380W
Pump Pressure : -29.3" Hg / -993 mbar
/-29.0" Hg / -982 mbar
Vacuum pump: dry pump
Max bag width: 250 mm / 10"
Seal wire width: 3.5 mm / 0.14"
Seal bar: 1 PCS

Seal bar length : 254mm/10"
Chamber Size :
L261xW310xH30mm
/ L10.3"xW12.4"xH1.8"
Overall size :
L346xW249xH421mm
/ L13.66"xW9.8"xH16.6"
Weight :
14.5Kgs / 31.9 Lbs

Packing
Packing : Carton
Carton Size(mm) : 425x330x455

Packing : 1 box/ctn
G.W. : 15.5 kg
N.W. : 13.8 kg

Compact size, suitable for commercial and household use

Extends the shelf life of food

Effectively vacuum seals liquid and wet food

Fashionable appearance, compact structure, only need small place on the desktop, suitable for commercial and household use.

Overturning design is conducive to vacuum the liquid, particle and powder foods, convenient for Sous Vide cooking.

Digital displays and the vacuum level can be setted directly, more convenient to use and it possesses a sense of High-Tec.

Special and creative hooks for vacuum bag, which is much easier to operate.

No need of normal filler plates

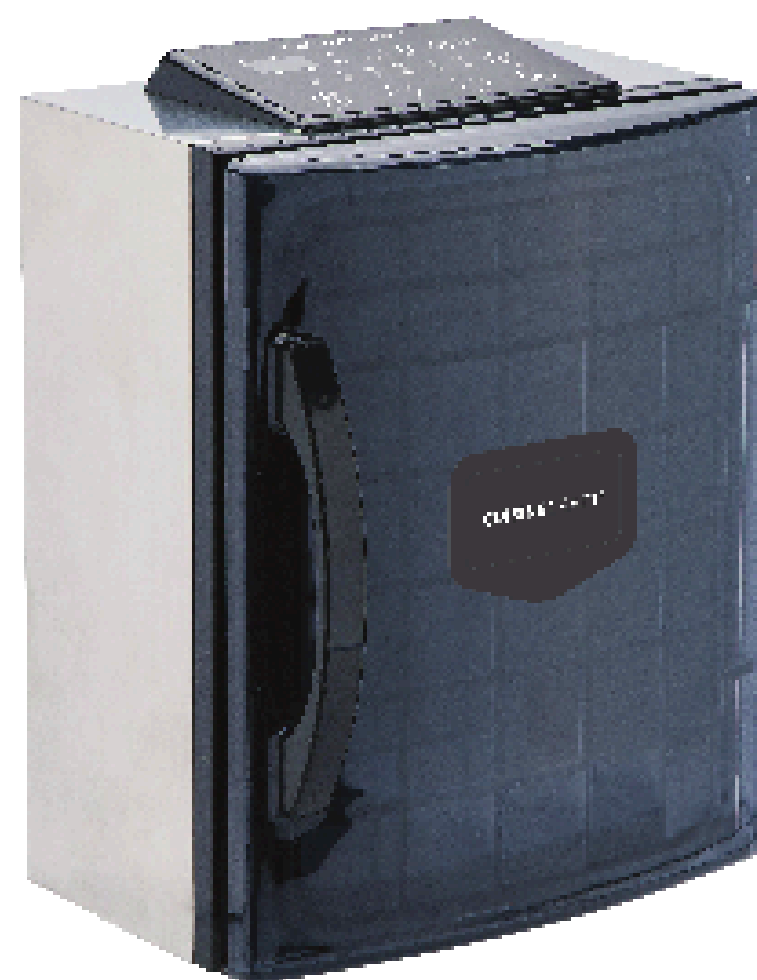
Adjustable seal time and marinate time.

Instant seal function

Digital display shows the vacuum level and working status, which is more readable to the users.

MATERIAL

01
COLOR



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