



VACUUM SEALER SU-540P CC 230/50-60/1 KSA - UK

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



P/N 1141168



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
Electrical supply: 230 V / 50-60 Hz / 1~ (6.3 A)
Plug: UK (BS 1363 13A / 2P+G)

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
- Net weight: 94.5 kg
- Noise level (1m.): 75 dB(A)
- Background noise: 32 dB(A)

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.

INCLUDES

- ✓ Filling plate
- ✓ Printer connection
- ✓ Bluetooth connectivity

OPTIONAL

- Printer
- Bag cutting kit
- Vacuum packing pouches
- Support for liquids
- Vac-Norm external vacuum kit, containers and accessories
- Additional filling plates



FOOD PRESERVATION AND SOUS-VIDE
COMMERCIAL VACUUM PACKING MACHINES

product sheet
updated 10/12/2024



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		Item	Qty
		Approved	

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