



# VACUUM PACKING MACHINE SE-208 230/50-60/1 AUS

Tabletop model. 8 m³/h. 280 mm.



P/N 1140633



## SALES DESCRIPTION

280 mm sealing bar.  
8 m³/h Busch vacuum pump.  
Vacuum controlled by sensor.

- ✓ Powered by Busch.
- ✓ Vacuum controlled by sensor.
- ✓ Vacuum PLUS.
- ✓ Digital keyboard.
- ✓ Control panel equipped with display indicating the exact vacuum percentage.
- ✓ "Pause" button to marinate food.
- ✓ Safe liquid packing thanks to sensor control.
- ✓ Double seal.
- ✓ Cordless sealing bar.
- ✓ Bag-sealing programme.
- ✓ Pulse-controlled 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.

- ✓ NSF-listed model.

## INCLUDES

- ✓ Sensor controls.
- ✓ Up to 10 seconds of extra vacuum pull.
- ✓ Soft air function.
- ✓ Dry oil cycle.
- ✓ BUSCH pump.
- ✓ NSF approved.
- ✓ Clear methacrylate lid.
- ✓ Filling plate.

## OPTIONAL

- ☐ Vacuum packing bags.
- ☐ External vacuum kit for Vac-Norm, containers and accessories.
- ☐ Additional filling plates.

## SPECIFICATIONS

Pump capacity: 8 m³/h  
Pump capacity (60 Hz): 10 m³/h  
Bar length: 280 mm  
Total loading: 450 W  
Vacuum pressure (maximum): 2 mbar  
Electrical supply: 230 V / 50-60 Hz / 1~ (3.1 A)  
Plug: AU/NZ (AS 3112 10A / 2P+G)

### Internal dimensions

- ✓ Width: 288 mm
- ✓ Depth: 333 mm
- ✓ Height: 110 mm

### External dimensions (W x D x H)

- ✓ Width: 337 mm
- ✓ Depth: 431 mm
- ✓ Height: 331 mm
- Net weight: 32 kg
- Noise level (1m.): 75 dB(A)
- Background noise: 32 dB(A)
- Crated dimensions  
400 x 525 x 390 mm
- Gross weight: 35 kg



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Project

Date

Item

Qty

Approved

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FOOD PRESERVATION AND SOUS-VIDE  
COMMERCIAL VACUUM PACKING MACHINES