

VACUUM SEALER

SVP16











STANDARD FEATURES

Vacuum sealers are incredibly versatile tools with a wide range of applications, primarily centered around food preservation, followed by extending shelf life, preventing freezer burn, marinating food and sous vide cooking. By removing air, vacuum sealers significantly slow down oxidation, which is a major cause of food spoilage, freezer burn, and loss of flavor and nutrients. This allows you to store food for much longer in the refrigerator, freezer, or pantry. Our SVP16 Vacuum Sealer is a high performance machine designed for demanding users who require a powerful vacuum, reliable sealing, and the ability to handle larger items.

- Heavy-duty stainless steel housing is suitable for commercial use
- 16 in. long x 9/16" wide seal bar creates a strong and secure seal
- Clear lid provides visibility of product
- Filler plates included for small products result in faster cycle times and increased efficiency
- Easy to operate control panel with LED lights that indicate what process the unit is in
- Convenient oil reservoir clear window allows users to quickly and easily monitor the oil level
- Maintenance kit included



Skyfood Equipment LLC 175 SW 7th Street, Ste 2416 Miami, FL 33130

Toll Free: 1-800-503-7534

www.skyfood.us





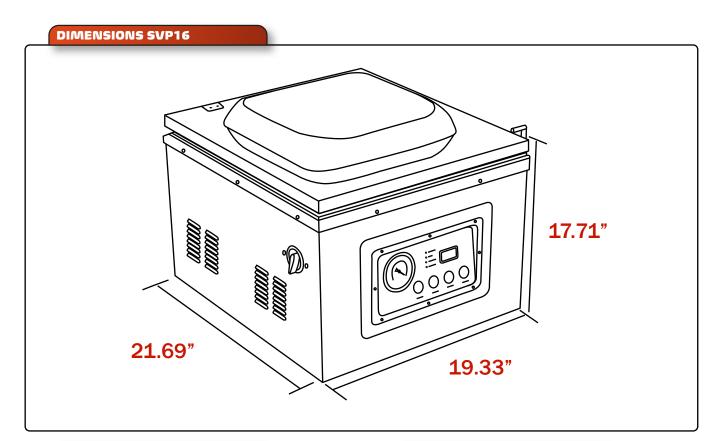




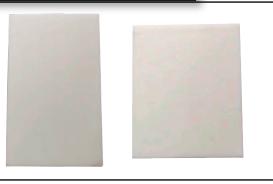
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MAINTENANCE KIT



Storage bags in different sizes available for purchase.









Item	Electrical	Power Rating	Dimensions (L x W x H)	Weight (Net x Ship)	Chamber Size (L x W x H)	Seal Bar	Vacuum Range	Pump Capacity
SVP16	120V, 60Hz	1150W	19.3" x 21.7" x 17.7"	97 lb / 117 lb	16.8" x 17.8" x 4"	1 bar 16" long 9/16" wide	29.8" Hg	20 m3/h



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