COUNTER-TOP CHAMBER VACUUM PACKAGING MACHINE 40cm bar LAVEZZINI LAX 400 cm.51x56x45H - SINGLE-PHASE 220V kW 1. 15

LAVEZZINI LAX 400 Countertop Chamber Vacuum Sealer

vedi prodotto online

CODICE: **LAX400**
MARCA: **LAVEZZINI**

The Lavezzini LAX 400 is a professional countertop chamber vacuum packaging machine, designed for high performance, reliability, and ease of use. Ideal for restaurants, delicatessens, food processing facilities, and professional kitchens, it allows for optimal food preservation, preserving freshness, quality, and flavor.

Fully automatic and equipped with a 3.5" color touchscreen display, it allows intuitive management of all operating functions. The standard One Touch system allows for quick start-up of the work cycle, while the ability to store up to 5 customized programs makes the machine extremely versatile and suitable for any production need.

SPECIAL FUNCTIONS

CLEAN PUMP
Automatic pump regeneration
The Clean Pump cycle regenerates the pump oil by heating it to high temperatures, promoting the evaporation of moisture and impurities. This ensures consistent performance over time, longer pump life, and reduced maintenance.

MARINATING PROGRAM
A specific cycle that alternates vacuum phases and pressure restoration inside the chamber. During restoration, the pores of the food open, facilitating the rapid, thorough, and even absorption of seasonings. Ideal for meat, fish, and gourmet preparations.

GASTROVAC SYSTEM
Dedicated function for vacuuming external containers using a specific accessory and a set of Gastronorm vacuum containers, perfect for professional storage without bags.

TECHNICAL FEATURES:

 - Model: Lavezzini LAX 350
 - Type: Table-top bell vacuum packaging machine
 - Welding bar: 40 cm
 - Dimensions: 51 x 56 x 45 cm (H)
 - Power supply: Single phase 220V
 - Power: 1.15 kW
 - Display: 3.5" color touchscreen
 - User programs: 5 storable
 - Autostart
 - Automatic Clean Pump cycle
 - Marinating Program
 - GastroVac System