

**COUNTER-TOP CHAMBER VACUUM PACKAGING MACHINE 41.5cm
bar VALKO FAVOLA T.415/20 cm.
51x65x52H - 1100W**

VALKO FAVOLA T.415/20 chamber vacuum sealer – 41.5 cm sealing bar



SOLUZIONI FOODSERVICE

The VALKO FAVOLA T.415/20 is a latest-generation benchtop chamber vacuum packaging machine, designed to offer maximum precision, versatility and digital control in packaging operations.

Equipped with a 5" touch screen, this machine allows for intuitive and complete management of all functions, making it ideal for restaurants, delicatessens, food laboratories and professional activities that require high performance and reliability.

Thanks to the 20 m³/h vacuum pump and advanced functions such as extra vacuum, marinating and liquid packaging, it guarantees excellent results even with delicate or complex preparations.

MAIN FEATURES:

- Scratch-resistant and waterproof 5" touch screen for simple and immediate control.
- Vacuum up to 99% with extra vacuum function for up to 9 seconds, for optimal food preservation.

- Dedicated programs for:
 - liquid packaging
 - degassing
 - quick marinating
 - packaging in ATM (modified atmosphere)

- Electronic and manual Soft-Air as standard, for the gradual return of air and the protection of delicate products.
- 41.5 cm sealing bar with double curved plate, for a safe and resistant closure.
- Absolute vacuum sensor, which guarantees precision and repeatability in work cycles.
- Dehumidification system, to protect the pump and improve the life of the machine.
- Maintenance countdown, for scheduled and safe management of technical interventions.

The VALKO FAVOLA T.415/20 is designed to work continuously and reliably, offering rapid cycles and professional results even in high-intensity contexts.

Advanced features allow you to:

- preserve food for longer
- improve the quality of preparations (e.g. quick marinades)
- package liquid or delicate products without the risk of leaks

TECHNICAL DATA:

- Model: VALKO FAVOLA T.415/20
- Type: Table-top bell vacuum packaging machine
- Welding bar length: 415 mm
- Dimensions (L×W×H) 51.2 × 65.4 × 51.7 cm
- Single-phase power supply: 220 V
- Power: 900 W
- Vacuum pump: 20 m³/h
- 5" Touch screen control system
- Maximum vacuum Up to 99%
- Extra vacuum function Up to 9 seconds
- Electronic and manual Soft-Air

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- Absolute vacuum sensor
- Special functions Liquids, marinating, degassing, ATM
- Stainless steel structure

STRENGTHS:

- Total control thanks to the intuitive touch display
- Advanced functions for professional processing (ATM, marinating, liquids)
- Precise vacuum with absolute sensor
- Protection of delicate products with Soft-Air
- Longer life thanks to the dehumidification system
- Scheduled maintenance with integrated countdown