

SOLUZIONI FOODSERVICE

**COUNTER-TOP CHAMBER VACUUM PACKAGING MACHINE 40cm
bar VALKO PLUS mod. 20/400 cm.47x60x33H - SINGLE-PHASE
220V POWER 900W**

VALKO PLUS 20/400 bell vacuum sealer – 40 cm sealing bar



vedi prodotto online

CODICE: 1410V368
MARCA: VALKO

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The VALKO PLUS 20/400 is a countertop chamber vacuum packaging machine designed to deliver professional performance in small spaces. Ideal for small restaurants, delicatessens, butcher shops, and food businesses, it extends food shelf life while maintaining freshness, flavor, and quality.

Made entirely of stainless steel, this machine combines robustness, ease of use, and great operational flexibility thanks to the programmable electronic board with vacuum control and 20 customizable programs. The Soft-Air system allows for gradual return of air into the chamber, protecting delicate products and bags during the final phase of the cycle.

Main features:

- Robust and hygienic stainless steel structure, ideal for professional environments.
- Programmable electronic board with precise vacuum level control.
- 20 customizable programs to adapt to different types of food.
- Standard Soft-Air system for controlled air return and protection of fragile products.
- Lid fixing device for easy maintenance and cleaning.
- Removable 40cm cordless sealing bar for quick and easy cleaning.
- Double curved plate for a safer and more resistant sealing of the bag.
- Set of volume reducers supplied, useful for optimising working times with small quantities of product.

Performance:

Thanks to the 20 m³/h vacuum pump, the machine guarantees rapid cycles and a constant vacuum level, ideal for the sous vide preservation of fresh foods, delicatessen products, meat, fish and ready-made products.

The compact yet spacious work chamber allows you to work comfortably with bags of different sizes, keeping the space on the work surface small.

Technical data:

- Model: VALKO PLUS 20/400
- Type: Table-top bell vacuum packaging machine
- Welding bar length: 40 cm
- Machine dimensions (L×W×H): 47 × 60 × 33 cm
- Room dimensions: 40.6 × 42 × 16.5 cm
- Power supply: Single phase 220 V
- Power: 900 W
- Vacuum pump: 20 m³/h
- Programs: 20 customizable
- System: Soft-Air Standard
- Material: Stainless steel
- Weight: 70 kg

Strengths:

- Ideal for small catering and delicatessen businesses
- Digital programming with 20 customizable cycles

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- Professional welding with double curved strip
- Soft-Air for the protection of delicate foods
- Removable sealing bar for quick cleaning
- Powerful pump for fast and reliable cycles