

Apuro DK208-A Chamber Vac Pack Machine 9Ltr



Product Description

Whether you're sealing up foods for storage or sous vide cooking, the Apuro chamber vac pack machine is a fantastic commercial solution for the pro kitchen. Offering a quick and easy way to seal your food in vacuum pack bags, it's a simple and highly efficient way of extending the lifespan of your ingredients by up to 5 days, while also reducing food waste. The whole process is effortless - and is guaranteed to preserve the taste and textures of your delicious dishes for longer.

Plus, the machine can also be used as a dedicated sealer too, without removing any air from the bag. So there's no need for a separate sealer machine taking up space in your kitchen. And as it's got an adjustable, 3-9 second seal time, produce is quick and easy to pack.

Product Features

- Dimensions 366(H) x 425(W) x 359(D) mm
- Material Stainless Steel
- Voltage 220-240V
- Warranty 2 Years Parts & Labour
- Weight 22.3kg
- Simple way to seal food, extending its lifespan by 3-5 days and reducing waste
- Adjustable 3-9 second seal time - seal with accuracy
- Direct pump pressure: 29.7±0.5%
- Seals bags up to 300mm width
- User-friendly pressure gauge and viewing window - instantly see vacuum progress
- Intuitive digital control pad and timer
- Suitable for use alongside flat or embossed vacuum pack bags. For compatible vacuum pack bags, please see the accessories tab below
- Internal chamber dimensions: 135(H) x 300(W) x 350(D)mm
- High vacuum capacity helps you pack food quickly
- Easy-fix bag clamp ensures secure bag placement