

# Bench Top Vacuum Sealer

Model : WFFV60BGD27

Constructed from high-grade stainless steel and coupled to a high quality Vacuum Pump from Germany, this bench-top vacuum sealer is designed for heavy commercial use, and is the perfect balance between size and capacity. It features dual 420 mm sealing bars, an easy to read vacuum gauge and can store up to 20 sealing programmes.

Our entire vacuum sealer range is designed and constructed in Italy to the very highest standards. You will be delighted with the superior finish and reliability of this machine, which will give you years of trouble free use.

## FEATURES

- dual 420 mm sealing bars (front & back)
- high grade stainless steel construction
- easy to use digital controls
- 20 sealing programmes including soft vacuum for liquids
- 21 m<sup>3</sup> per hour vacuum pump
- piston welding bar for easy cleaning and longevity
- gas-flush function (MAP) to increase product shelf life and stability

## SPECIFICATIONS

Sealing Bar Width (mm): 420  
Overall Dimensions (mm): 515 (W) x 565 (D) x 510 (H)  
Power: single phase



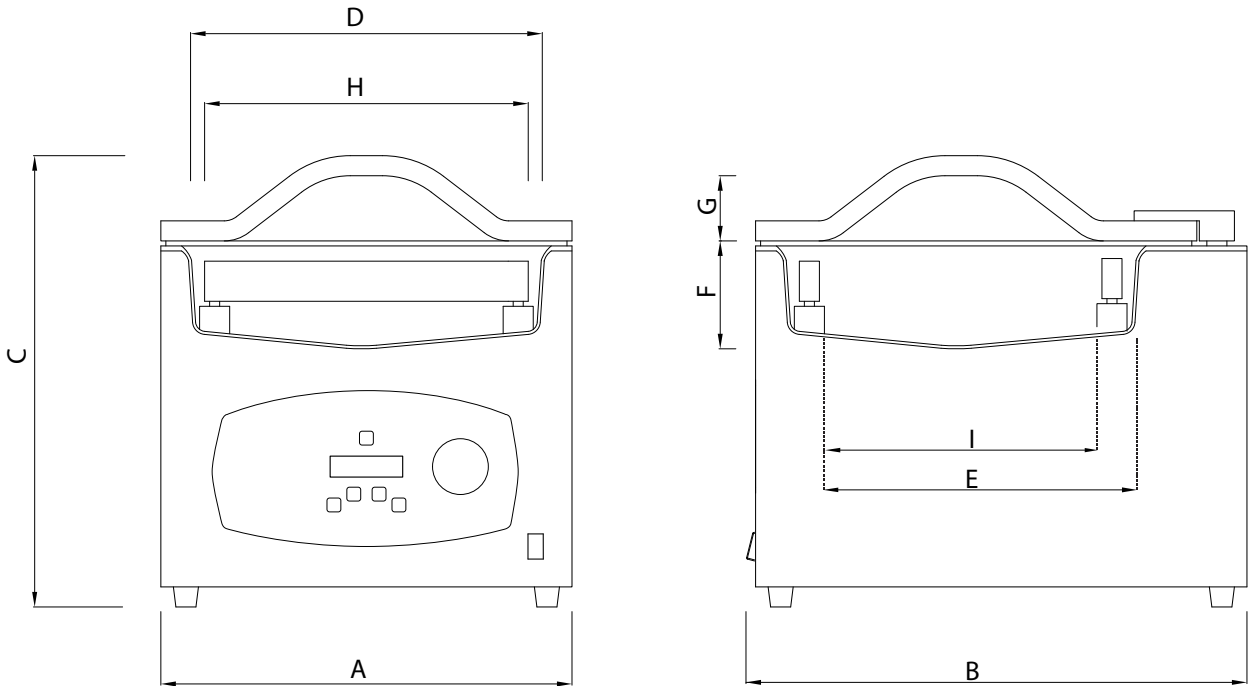


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## DIMENSIONS

Drawing Reference	Dimension Description	Size (mm)
A	Machine width excluding fittings	515
B	Machine depth including on/off switch	565
C	Machine height including feet and lid	510
D	Inside chamber width	427
E	Inside chamber depth	430
F	Inside chamber height excluding domed lid	140
G	Inside height domed lid	80
H	Sealing bar width	420
I	Inside chamber depth between sealing bars	333



Specifications may change without notice

### FOOD EQUIPMENT

LABELS | LABELLING EQUIPMENT | PACKAGING EQUIPMENT  
ESL & DIGITAL SIGNAGE | WEIGHING SCALES | POS SYSTEMS  
FOOD EQUIPMENT | MAINTENANCE & REPAIRS | HIRE

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