

# Bench Top Vacuum Sealer

Model : WFV78BGD27

Constructed from high-grade stainless steel and coupled to a high quality German Vacuum Pump, this bench-top vacuum sealer is designed for heavy commercial use, and is the perfect compromise between size and capacity. It features dual 520 mm sealing bars, a large chamber, 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 520 mm sealing bars (front & back)
- high grade stainless steel construction
- easy to use digital controls
- 20 programmes
- 25 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): 520  
Overall Dimensions (mm): 620 (W) x 665 (D) x 500 (H)  
Power: 15 A, single phase

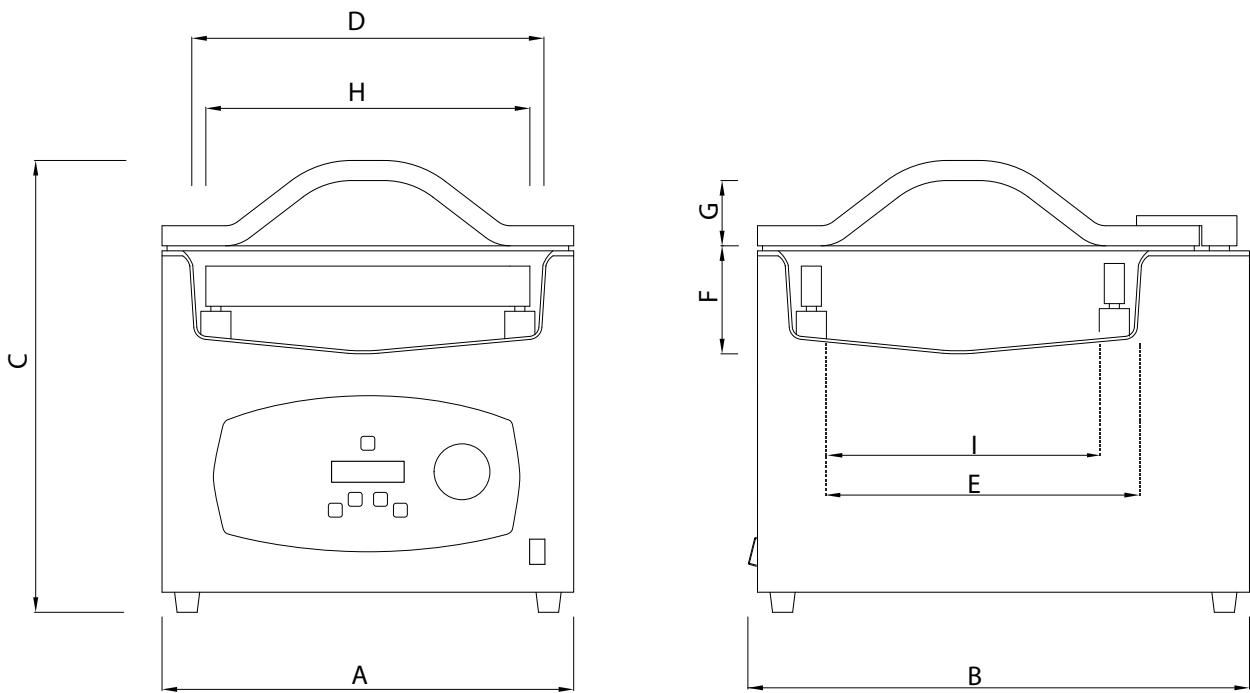


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## DIMENSIONS

Drawing Reference	Dimension Description	Size (mm)
A	Machine width excluding fittings	620
B	Machine depth including on/off switch	665
C	Machine height including feet and lid	500
D	Inside chamber width	530
E	Inside chamber depth (inside front sealing bar to back of the chamber)	480
F	Inside chamber height excluding domed lid	155
G	Inside height domed lid	80
H	Sealing bar width	520
I	Inside chamber depth between sealing bars	420



Specifications may change without notice

### FOOD EQUIPMENT

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

1300 970 111  
enquiries@wedderburn.com.au  
www.wedderburn.com.au