



Equipment for the Foodservice Industry

value + quality + service

External Vacuum Sealing Machine

Model No:

VS-SUC-16



VS-SUC-16

Features

Features:

- Stainless steel housing constructed for long-lasting durability
- Dual vacuum pump creates high pressure
- Removes air and extends freshness up to 5 times longer than conventional storage bags
- Reliable sealing with a 5mm seal wire and 16" seal bar
- Electromagnetic lock and liquid tank for effortless operation and peace of mind
- Modes include automatic vacuum and seal,

pulse vacuum, seal only, and marinate (can be used with canisters)

Warranty:

- One year parts and labour. For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>.



VS-SUC-16**Specifications****Control Panel**

Start and Seal Button

Mode Buttons

LED Displays Seal Time



The VS-SUC-16 Vacuum Sealer is clean and simple with a lightweight, compact design.

Effectively removes air and extends freshness up to five times longer than normal preservation methods. Vacuum packaging helps preserve flavour and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to problems like mold, yeast and bacteria.

Versatile and convenient, it will never leave your countertop.

Model	Seal Wire Width	Seal Bar Width	Pump	Voltage	Amps	Power	Overall Dimensions (mm) (inch)			Net Weight (KG) (LBS)
							W	D	H	
VS-SUC-16	5mm	406mm	Dual	110/60	5	550 W	490	262	142	5
							19.3	10.3	5.6	11

Equipped with one NEMA 5-15P plug 

Specifications subject to change without notice.