VAC-STAR®
maxiVAC



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The maxiVAC is a professional grade chamber vacuum machine in a compact design. It is ideal for smaller kitchens and businesses with limited space, as well as private users who demand professional quality at home. The maxiVAC comes equipped with a timer-based control, vacuum gauge and keys for manual sealing and stop functions. This solid and reliable machine is the best of Swiss Engineering, made by Vac-Star.

Features:

- Adjustable sealing and vacuum time
- Function for manual sealing of delicate or humid goods
- 250 mm sealing bar with double sealing
- Compact design, can fit in any kitchen
- 2 insert plates to adjust height
- Angled insert for packing liquids
- High grade stainless steel body
- Professional high performance pump

Technical Specifications:

- Outer dimensions: 315 x 453 x 265 mm
- Chamber size: 275 x 320 x 135 mm
- Vacuum capacity: approx. 99.8%
- Sealing length: 250 mm
- Maximum bag size WxL: 250 x 350 mm
- Vacuum pump: 4 m^3/h
- Weight: 22 kg
- Voltage: 220-240V/50Hz
- Power consumption: 500 Watt

maxiVAC by Vac-Star

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