Tabletop Vacuum Sealers

Ideal for small spaces, small production volumes and start-ups

The tabletop vacuum sealer is the perfect solution to seal small foods. Whether you are a start-up or an established business, this model is well-suited for small production volumes. Compact and easy to use, it can be placed on a table or counter, maximizing space in your kitchen.

ETL Listed / ETL Sanitation Listed
Intertek

Basic Features

- Stainless steel construction, grade 304
- Twin seal element
- Transparent lid
- Lid lock
- Vacuum sensor in %
- Silencer for end-of-cycle aeration

Features

Reliable
Made of robust 304 grade high-quality stainless steel, our machines have a lifespan of over 25 years.

High Performance
Equipped with Busch pumps, our machines are designed to operate for hours of continuous production, offering the best performance in the industry.

Spacious
Our tabletop models have one of the largest chambers in their category with regard to height and width. You get more space for your products compared to other machines on the market.

Technical Specifications	250	350	350D	380T
Applications (ideal for)	Start-ups, hunting and fishing	Restaurants, hotels, cheese shops, grocery stores and ready-to-eat meals	Restaurants, hotels, cheese shops, grocery stores and ready-to-eat meals	Fish
Seal bars (Length)	1 x 12.5" (319 mm)	1 x 19.1" (485 mm)	2 x 19.1" (485 mm)	2 x 12.5" (319 mm) + 1 x 32.2" (817 mm)
Distance between bars	N/A	N/A	13.1" (333 mm)	36.1" (918 mm) + 12" (305 mm) for the crossbar
Machine dimensions (W x D x H)	17" x 20.7" x 17.2" (430 x 525 x 436 mm)	23" x 23.7" x 19.7" (585 x 602 x 500 mm)	23" x 23.7" x 19.7" (585 x 602 x 500 mm)	42.9" x 25.5" x 19.2" (1090 x 648 x 487 mm)
Chamber height	4" (102 mm)	6.8" (172 mm)	6.8" (172 mm)	6.8" (172 mm)
Pump	Busch 8 m³/h	Busch 20 m³/h	Busch 20 m³/h	Busch 20 m³/h
Estimated cycle time in seconds (99.5% vacuum)	40 to 45	30 to 40	30 to 40	30 to 45
Electricity	120 V / 1Ph / 60 Hz, 15A cable and plug	120 V / 1Ph / 60 Hz, 15A cable and plug	120 V / 1Ph / 60 Hz, 20A cable and plug	120 V / 1Ph / 60 Hz, 20A cable and plug
Microprocessor	MC-40	MC-40	MC-40	MC-40
Weight	172 lb	256 lb	264 lb	445 lb
#cycles/min (Variations possible depending on product type, size, humidity, condition, temperature and gas injection)	1.25	2	2	1.5
Seal bars	13.1" (333 mm) 12.5" (319 mm)	15.4" (391 mm) 19.1" (485 mm)	13.1" (333 mm) 19.1" (485 mm)	12.5" (319 mm) 12" (305 mm) 32.2" (817 mm) 36.1" (918 mm)

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Available Options

Electric cut off
Sealing system with round element; the top wire pre-cuts the excess part of the bag.

For improved visual presentation.

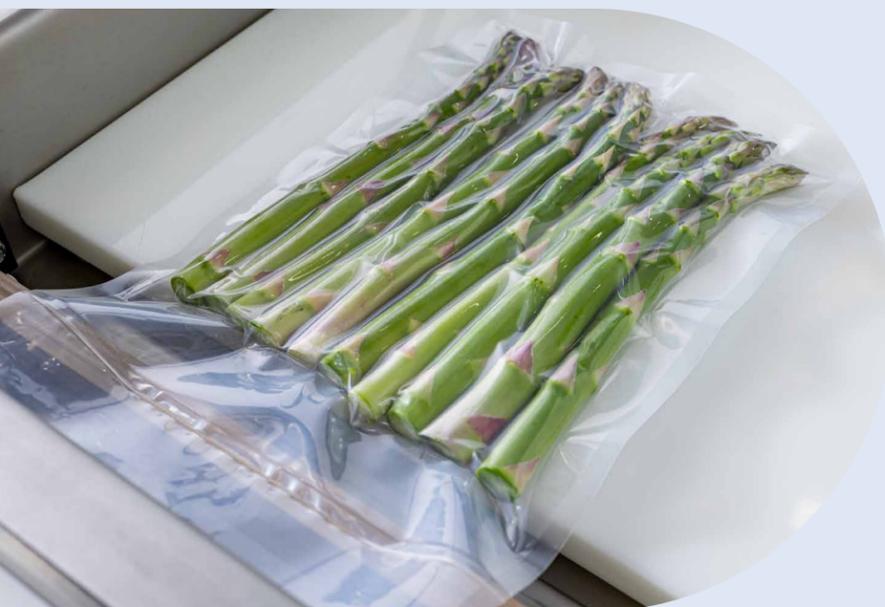### Air regulator (compressor not included)
Regulates the air pressure under the seal bars to ensure a tight seal (for MAP use only).

Soft air
This function allows to control the speed at which the air re-enters the machine after the bag has been sealed, thus preventing products from being crushed.

Stainless steel cart

Stainless steel tilted insert

Gas injection (MAP)

Gas injection (MAP) (except for model 250)
The ambient air in the pouch is modified by adding a food-grade gas to extend the shelf life of your food and optimize its appearance.

Stainless steel tilted insert
Prevents liquid products from spilling inside the machine. Ideal to pack pickled foods, soups and sauces.

Adjustable plate height.

Stainless steel cart
Ideal when the vacuum sealer needs to be moved frequently and for an ergonomic working height.

Other voltage options

SIPROMAC