

REGAL 1642

BENCHTOP VACUUM PACKER

The PureVac Regal 1642 is a powerful benchtop vacuum packaging machine. Made in Holland, the machines combine tightly crafted and functional design with ease of use and operation.

Vacuum packing with PureVac will improve your production and storage functions, save you money and contribute to your food safety and HACCP guidelines.

With a 16m3/h capacity Busch pump and a 420mm sealing bar, the PureVac Regal 1642 will vacuum pack a large range of food products in any medium-to-large sized business.



STANDARD FEATURES

- Stainless steel housing and deep-drawn vacuum chamber with round corners for optimal hygiene
- Easily removable wireless sealing bar
- Insert plates for fast vacuum cycle and product adjustment
- Gentle air flow return for better product protection
- Optimal final vacuum 99.80% (2 mbar)
- 2 x 3.5mm seal wires for an extra-strong double seal
- Time control Command in seconds for vacuum and seal
- STOP button for partial/full cycle interruption
- Digital maintenance program for pump
- Automatic reminder for oil replacement
- Service kit for user maintenance



Busch vacuum pumps, world leaders in vacuum pump technology



Two years parts and labour warranty

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

From the world of Concater!

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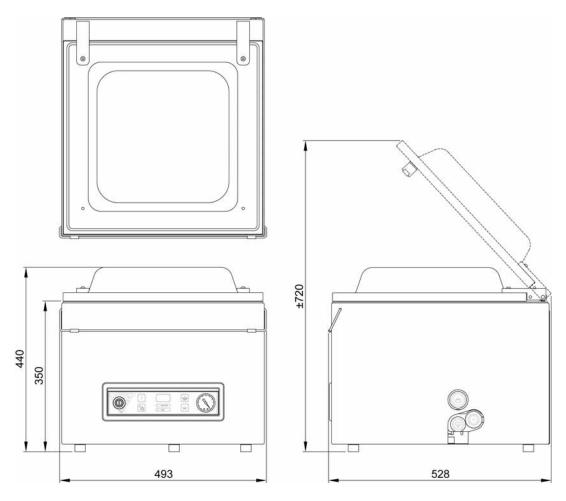
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REGAL 1642





DIMENSIONS

External: 493W x 528D x 440H mm

Chamber: 420W x 370D x 180H mm

Sealing Bar: 420mm

Weight: 56Kg

OPTIONS

Inclined insert plate for packing liquid products

Trolleys with 3 shelves and lockable castors

TECHNICAL DATA

Power Supply: 240V, 50Hz, Single Phase

Power Output: 0.55kW

Capacity pump: 16 m³/h

Machine cycle: 20-40 seconds

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