



MODEL : RaZer TSV28

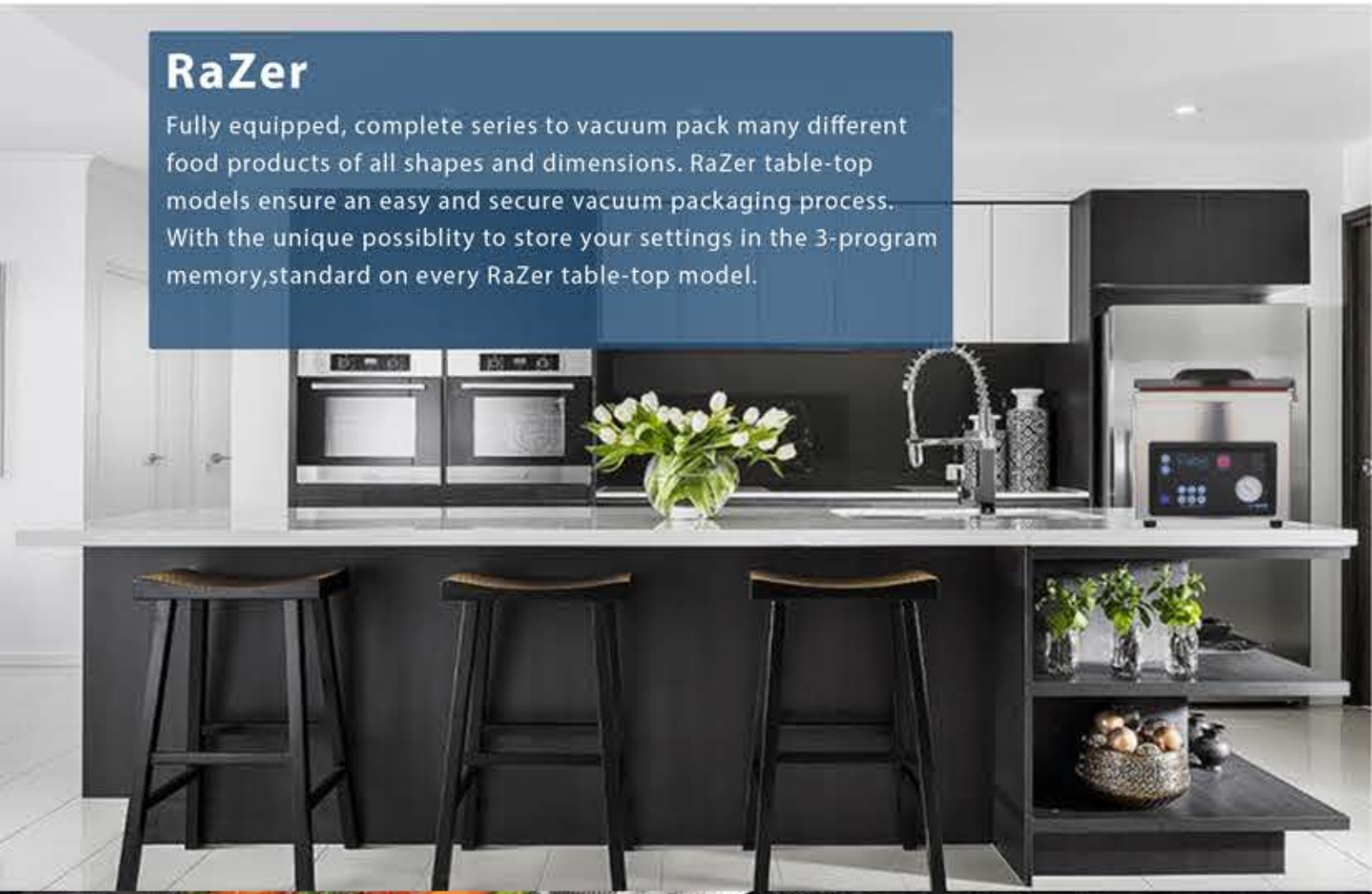


CHAMBER VACUUM SEALER



RaZer

Fully equipped, complete series to vacuum pack many different food products of all shapes and dimensions. RaZer table-top models ensure an easy and secure vacuum packaging process. With the unique possibility to store your settings in the 3-program memory, standard on every RaZer table-top model.



AIRTIGHT SEAL KEEPS FOOD
FRESH UP TO 5X LONGER
THAN TRADITIONAL STORAGE BAGS

FREEZER

	CONVENTIONAL SAVING	VACUUM SAVING
Beef & Poultry	6 months	2-3 years
Fish	6 months	2 years
Soups & Stews	3-6 months	1-2 years
Coffee Beans	6-9 months	2-3 years
Vegetables	8 months	2-3 years
Bread	6-12 months	1-3 years

FRIDGE

	CONVENTIONAL SAVING	VACUUM SAVING
Cheese	1-2 weeks	4-8 months
Lettuce	3-6 days	2 weeks
Berries	1-6 days	1-2 weeks

PANTRY

	CONVENTIONAL SAVING	VACUUM SAVING
Flour & Sugar	6 months	1-2 years
Rice & Pasta	6 months	1-2 years
Cookies	1-2 weeks	3-6 weeks

Technical specifications:

- Brand : Quiware
- Serier : RaZer
- Model : TSV28
- Machine dimensions W x D x H in mm : 350 x 480 x 390
- Chamber dimensions W x D x H in mm : 300 x 350 x 65
- Sealing bar arrangement/dimensions : 1 x 280mm
- Pump output in m³/h : 10
- Standard voltage : 240V - 50Hz
- Machine cycle : 20-40sec
- Power Consumption(kw) : 0.37
- Net Weight : 31kg
- Machine Type : Tabletop Chamber
- Gas Flush : N/A
- Maximum Bag/Pouch Size : 28cm x 40cm
- Condition : New
- Plug : Malaysia Standard 3pin

Features:

- Standard with 1 seal bar (front): 1x280 mm
- Seal bars easily removable for cleaning and maintenance purposes
- Pump capacity: 10 m³/h vacuum pump
- Machine cycle: 20-40 sec
- Digital control with time control and a 3 program memory
- Deep drawn stainless steel vacuum chamber
- Stainless steel exterior and transparent lid
- Function for vacuum quick-stop
- Simple cleaning -reliable hygiene
- Better packaging with QUIWARE

