



VACUUM MACHINE SMOOTH PLUS

€2,860.00

Compact, powerful, and professional – the Smooth Plus vacuum machine!



The Smooth Plus from Combisteel is a professional vacuum machine in a compact format – ideal for restaurants, delis, and caterers who want to keep food fresh for longer and work hygienically. Thanks to its durable stainless steel construction, transparent lid, and user-friendly digital control panel, this machine is perfectly suited for daily use. Dimensions: 450x330x295 mm (WxDxH) – Power: 0.4 kW – Vacuum capacity: 8 m³/h – Weight: 30 kg

Key features:

- **Fast cycle:** Efficient vacuum process with a cycle time of just 15–35 seconds
- **Stainless steel construction:** Housing and deep-drawn vacuum chamber are made of stainless steel – durable and easy to clean
- **User-friendly design:** Easily removable front sealing bar (280 mm) for quick cleaning
- **Digital control panel:** Equipped with a time-controlled panel with 1 preset program
- **Pump maintenance program:** For cleaning and optimal care of the vacuum pump
- **Versatile use:** Suitable for vacuum-packing meat, fish, vegetables, cheese, and liquids

With the Smooth Plus vacuum machine, you benefit from faster performance, reliability, and top quality in a compact design. Order now and experience the convenience of professional vacuum packaging!



EAN code	7435137848899	Width (mm)	450
Depth (mm)	330	Height (mm)	295
Material	Stainless steel	Color	Stainless steel
Parcel ready	Yes	Net weight(kg)	30
Voltage (Volt)	230	Frequency (Hz)	50
Electrical power (kW)	0.4	Model tabletop/ freestanding/drop-in	Tabletop
Cap. pump m3/hr	8	Seal Length (mm)	280
Room Dimensions WxDxH (mm)	280x310x85	Cycle Time (sec.)	15-35
Brand	COMBISTEEL	Plug and play (EU only)	Yes