

VACUUM MACHINE ROYAL 52

€6,020.00

SKU:

7004.0040

Powerful and versatile: the Royal 52 vacuum machine

The Royal 52 from Combisteel is a professional vacuum machine that excels in power and flexibility. Thanks to its robust stainless steel construction and a spacious vacuum capacity of 21 m³/h, it is ideal for larger kitchens, restaurants, and catering companies. With two sealing bars of 410 mm each (left and right) and a cycle time of 20 to 40 seconds, you can efficiently and hygienically package various products. Dimensions: 700x530x440 mm (WxDxH) – Power: 0.75-1 kW – Vacuum capacity: 21 m³/h – Weight: 73 kg.



Key features:

- **Fast and efficient cycle:** Packages products within 20–40 seconds
- **Robust stainless steel construction:** Housing and vacuum chamber made of high-quality stainless steel for durability and easy maintenance
- **Two large sealing bars:** Left and right, each 410 mm, easy to remove for quick cleaning
- **User-friendly digital control panel:** Standard memory for 10 programs
- **Pump maintenance program:** For optimal cleaning and maintenance of the vacuum pump
- **Versatile application:** Suitable for meat, fish, vegetables, cheese, and liquids

With the Royal 52 vacuum machine, you choose a powerful and flexible partner that effortlessly vacuum packs large quantities of food. Order today and experience professional quality!



EAN code	6017457491460	Width (mm)	700
Depth (mm)	530	Height (mm)	440
Material	Stainless steel	Color	Stainless steel
Parcel ready	No	Net weight(kg)	73
Voltage (Volt)	230	Frequency (Hz)	50
Electrical power (kW)	0.75 - 1	Model tabletop/ freestanding/drop-in	Tabletop
Cap. pump m3/hr	21	Seal Length (mm)	2x 410
Room Dimensions WxDxH (mm)	520x410x185	Cycle Time (sec.)	20-40
Brand	COMBISTEEL	Plug and play (EU only)	Yes