

# VACUUM FOOD SEALER

Discover a new way to preserve your food while saving time and money. Thanks to the H.Koenig SSV24 vacuum sealer, preserve the nutritional values, flavors and freshness of the food. By evacuating the air and closing hermetically, you avoid the oxidation.

As a result, the bacteria proliferation is stopped and you can then preserve your food longer in the freezer, fridge or in your kitchen cupboard.

Forget food waste: you can store your end of meals. You can also prepare in advance all your meals for a time saving. All your food like vegetables, meat or again fish can be vacuum packed.

The SSV24 is supplied with 20 hand washable bags.

**With the vacuum sealer SSV24, fully enjoy your food!**



## Features

- Time for a vacuum seal: 6 seconds
- Instant welding
- 2 levels of welding: Dry or wet food
- Wide 30cm welding strip
- 2 speeds
- 20 washable welding bags of 20X30cm
- 1 suction roll of 20cm x 2m
- Control panel
- Stainless steel body
- Power: 120W max
- Power of heating: 100W max

## Logistical details

- QTY container: TBC
- QTY pallet: TBC
- QTY master carton: TBC
- Packaging dimensions: 41 x 19.5 x 11.5cm (L\*H\*D)
- Product dimensions: 35 x 7 x 15.4cm (L\*H\*D)
- Gross weight master carton: TBC
- Gross weight product: 2.1kg
- Net weight product: 1.4kg

## Packaging overview



## EAN Code



## Informations

Customs code: TBC  
DEEE: 0.15 euro HT