



T-135F

TABLETOP VACUUM SEALER FOR THE FOOD INDUSTRY

T-135F is an all stainless steel Table Top model with deep drawn vacuum chamber with rounded corners for optimum cleanliness and the least particle count. Transparent cover helps visual quality assurance. Sealing bars in the vacuum chamber are easy to remove for maintenance.

The deep chamber design gives you the flexibility in vacuum packing large profile products as well as the small, low profile items using a Space Filler that comes with the machine to adjust the net payload volume.

QUICK FACTS



TABLETOP SERIES
MODEL



TRANSPARENT COVER
FOR VISUAL QA



HIGHEST PRODUCTION
THROUGHPUT SEALER



AMAC SEALERS ARE WIDELY
USED IN THE FOOD INDUSTRY

T-135F

TABLETOP VACUUM SEALER FOR THE FOOD INDUSTRY

AMAC T-135F is a fast, compact and easy to use vacuum packaging machine for food industries, meat and chicken processors, fish and shell fish wholesalers, Cheese, Vegetables, Frozen Food packagers, Supermarket chains and Warehouse Sales; for Restaurants, Catering Services, Chefs' Kitchen, packing for Sous Vide.

Available Options

Trim off seal

Easily tear off the residual plastic bag with a trim off seal.



[AMAC's machines are] fast and robust vacuum packing machines with a world-wide reputation.

Accessories

- Filler plates
- Service kit

Additional Features

- Flexible for various-size product
- Made of stainless steel
- Optimal hygiene and low particle counts
- Robust table top chamber machine
- Filler plates for faster cycle & adjusting seal height

All features available in the series



Product Specs and Applications

Contact us to learn more about this and any other product in our series

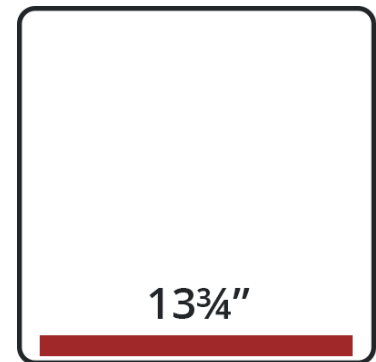
The robust, stainless steel AMAC T-135F vacuum packer is standard equipped with a Busch vacuum pump. The machine complies with CE standards and ETL listed as an option.

Specifications Table

Machine Dimensions (L x W x H)	20 ⁵ / ₈ x 17 ⁵ / ₈ x 15 ¹ / ₈ " (525 x 450 x 385 mm)
Chamber Dimensions (L x W x H)	14 ¹ / ₂ x 13 ³ / ₄ x 5 ⁷ / ₈ " (370 x 350 x 150 mm)
Seal Bar Length	13 ³ / ₄ " (350 mm)
Weight	106 lbs. (48 kg)
Vacuum Pump Capacity	11.18 CFM (19 m3/h)
Machine Cycle	15-30 sec.
Standard Power Requirement	110V-1-60HZ 0.75-1.0 kw



Seal Bar Configurations



STANDARD

01

FOOD SAFETY

Hermetically sealing the bag prevents cross-contamination of your products from external influences and improves food safety. Prevents dehydration, freezer burn and mold.

02

SOUS-VIDE COOKING

By using vacuum packaging machine, you ensure that your food product is packed correctly, so you can safely start and prepare food and meals sous-vide.