



T-165F

TABLETOP VACUUM SEALER FOR THE FOOD INDUSTRY

T-165F 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. 10 program capability offers the ultimate in process control.

QUICK FACTS



TABLETOP SERIES
MODEL



TRANSPARENT COVER
FOR VISUAL QA



HIGHEST PRODUCTION
THROUGHPUT SEALER



AMAC SEALERS ARE WIDELY
USED IN THE FOOD INDUSTRY

T-165F

TABLETOP VACUUM SEALER FOR THE FOOD INDUSTRY

AMAC T-165F 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

Gas injection

After vacuum packing and before the bag is sealed, there is an option to add gas. This is often used to extend the shelf life, as extra protection for fragile products and to prevent discolouring of specific products.

Sensor control

Instead of the number of seconds, the required end vacuum is set in percentage (0 to 99%) with this sensor. The vacuum pump extracts air until the exact pre-set end vacuum has been reached. Regardless of the volume the pre-set end vacuum will always be reached.

Trim off Seal

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

1-2 Trim off Seal

Consists of one 3.5 mm convex seal wire and one 1.1 mm round wire.

Cushion Protection Control

Precision Control System with 20 programs



[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

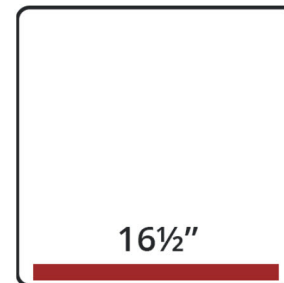
The robust, stainless steel AMAC T-165F vacuum packer is standard equipped with a Busch vacuum pump. The machine complies with CE standards and ETL listed as an option.

Specifications Table

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|---------------------------------------|--|
| Machine Dimensions (L x W x H) | 20 $\frac{3}{8}$ x 18 $\frac{7}{8}$ x 17 $\frac{3}{8}$ " (520 x 480 x 450mm) |
| Chamber Dimensions (L x W x H) | 14 $\frac{1}{2}$ x 16 $\frac{1}{2}$ x 7" (370 x 420 x 180mm) |
| Seal Bar Length | 16 $\frac{1}{2}$ " (420 mm) |
| Weight | 137 lbs (62 kg) |
| Vacuum Pump Capacity | 14.71 CFM (25 m ³ /h) |
| Machine Cycle | 15-35 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.