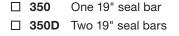
SLICING



350 SERIES VACUUM PACKAGE MACHINES



STANDARD FEATURES

- Tabletop models with a stainless steel housing and single 20" (508 mm) x 18" (457 mm) x 6.8" (172 mm) chamber.
- Model 350 includes a single 19" (485 mm) seal bar; Model 350D includes two 19" (485 mm) seal bars; provide high integrity double sealing with electric cut-off.
- Powerful, high quality 21 m³/h Busch pump and vacuum dial guage.
- 1-speed, 1¹/₄ H.P. motor, totally enclosed, permanently lubricated ball bearings, thermally protected.
- Model 350 furnished in 115/60/1, 14.2 amp, AC, ETL listed; Model 350D furnished in 115/60/1, 20.0 amp, AC, ETL listed.
- Variable vacuum setting with new vacuum sensor.
- Gas flush for the addition of an anaerobic gas mixture and/or pillow-pack seal.
- Vacuum cycle of 25-35 seconds.
- Simple to operate electronic, touch pad controls with up to 30 storable programs.
- Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle.

OPTIONS

☐ Liquid control system

Model 350D





Intertek

FEATURES

Berkel Models 350 and 350D are reliable tabletop vacuum package machines designed to meet most mid- to highvolume foodservice portion control, product storage and food retail needs. The units offer a spacious stainless steel chamber, powerful, high quality pump and single 19" (double on 350D) seal bar providing a high integrity double seal with electric cut-off. Both models offer an anaerobic gas flush to maintain product color in the vacuum package, extend shelf life and/or to provide a pillow-pack seal to protect the product. The units are simple to operate and maintain.

NEW LONGER 19" SEAL BARS





350 SERIES VACUUM PACKAGE MACHINES

SPECIFICATIONS

Finish/Construction: Tabletop models with stainless steel housing and single chamber.

Pump: Powerful, high quality 21 m³/h Busch pump and vacuum dial gauge.

Electrical: Model 350 furnished in 115/60/1, 14.2 amp, AC, ETL listed. Model 350D furnished in 115/60/1, 20 amp, AC, ETL listed.

Vacuum Chamber: Single, stainless steel 18" (457 mm) x 18" (457 mm) x 6.8" (172 mm) chamber. Vacuum intervals of 1 to 99 seconds.

Seal Bar(s): Model 350 includes a single 19" (485 mm) seal bar; Model 350 includes two, 19" (485 mm) seal bars; provide high integrity double sealing with electric cut-off.

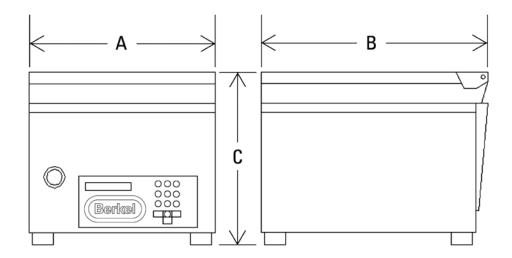
Gas Flush: Provides for the addition of an anaerobic gas mixture and/or pillow-pack seal.

Controls: Simple to operate electronic, touch pad controls with up to 30 storable programs.

Motor: 1-speed, 1¼ HP, totally enclosed, permanently lubricated ball bearings, thermally protected.

Cord and Plug: Attached 6-foot, flexible, 3-wire cord and plug for grounded receptacle.

Warranty: All parts, service and travel coverage for one year, excluding wear items.



MODEL NUMBER	CHAMBER SIZE			SEAL	SEAL BAR	PRODUCT DIMENSIONS		
	WIDTH	DEPTH	HEIGHT	BAR	LENGTH	WIDTH A	DEPTH B	HEIGHT C
350	20" (508 mm)	18" (457 mm)	6.8" (172 mm)	1	19" (485 mm)	23" (585 mm)	24" (610 mm)	20 ¹ / ₂ " (445 mm)
350D	20" (508 mm)	18" (457 mm)	6.8" (172 mm)	2	19" (485 mm)	23" (585 mm)	24" (610 mm)	20 ¹ / ₂ " (445 mm)

MODEL	PUMP			BOX DIMENSIONS			
NUMBER	m³/h	ELECTRICAL	WEIGHT	WIDTH	DEPTH	HEIGHT	
350	21	115/60/1	Net 171 lbs. (78 kg) Ship 231 lbs. (105 kg)	32" (813 mm)	25" (635 mm)	30" (686 mm)	
350D	21	115/60/1	Net 184 lbs. (84 kg) Ship 244 lbs. (111 kg)	32" (813 mm)	25" (635 mm)	30" (686 mm)	



a division of ITW Food Equipment Group LLC

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