



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,05
<b>net weight (Kg)</b>	40
<b>breadth (mm)</b>	460
<b>depth (mm)</b>	520
<b>height (mm)</b>	420

#### PROFESSIONAL DESCRIPTION

##### COUNTER-TOP VACUUM PACKAGING MACHINE WITH BELL, 350 mm SEALING BAR, PROFESSIONAL LINE :

**PROFESSIONAL LINE** : is the line dedicated to professionals, with a 4.3" color display, fully automatic and piston welding. Possibility of storing 20 user programs, One Touch system as standard and Chef programs to support each preparation.

##### TECHNICAL FEATURES :

- **CHEF PROGRAMS** : specifically designed for all professionals in the HoReCa sector, they simplify complex operations and processes that would otherwise involve a great waste of time and energy in a kitchen. These are pre-programmed vacuum cycles, the result of careful research aimed at satisfying the needs and requirements of all operators in the sector
- **CLEAN PUMP CYCLE** : The "Clean Pump" function is the regeneration of the oil inside the pump. It allows the oil to reach high temperatures, so as to allow the evaporation of humidity and any impurities present in the oil itself.
- **ONE TOUCH SYSTEM** : the technology that allows you to keep the vacuum chamber clean and, at the same time, extend the life of the gas spring, saving you money on spare parts.
- **GASTROVAC SYSTEM** : Function for suction in external containers using the appropriate connection accessory and a set of gastronorm vacuum containers.
- **AUTOMATIC START**
- **20 PROGRAMS**
- **PISTON WELDING**
- **STEP VAC**
- **SOFT VAC**
- **EXTRA VAC**





##### TECHNICAL DATA :

- DIMENSIONS 460x520x420H mm
- CHAMBER DIMENSIONS 360x400x190H mm
- WELDING BAR 350 mm
- VACUUM PUMP FLOW Q=10 m³h-OIL
- POWER SUPPLY V/Hz/Kw: 230/50/1.05
- WIRELESS WELDING (pistons)
- WEIGHT 40 kg

**ACCESSORIES/OPTIONALS :**

- Inclined plane
- Support Cart
- Busch pump
- Inert gas
- Cutting excess
- Double height tub
- Additional bar

**CE MARK**  
**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
EM-E-PRO35	PROFESSIONAL LINE CHAMBER VACUUM PACKAGING MACHINE, CHAMBER mm. 360x400x190h, SEALING BAR 350 mm. VACUUM PUMP 10 cubic meters/hour, V.230/1, Kw. 1.05, Weight Kg. 40, external dimensions mm. 460x520x420h	<b>€ 1.680,12</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
EM-TGL 	Cutting excess	<b>€ 58,34</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
EM-PI 	Inclined plane for liquids	<b>€ 89,55</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
EM-GSR 	Inert gas	<b>€ 246,01</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
EM-BAG 	Additional welding bar	<b>€ 266,23</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
EM-PI	Machine support trolley	<b>€ 283,22</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days





## CARATTERISTICHE TECNICHE



programmi chef



gastrovac system



avvio automatico



step vac



clean pump



soft vac



one touch system



20 programmi



saldatura a pistoni



extra vac

## DISPOSIZIONE BARRE SALDANTI

STANDARD



OPTION

