

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNIC	AL CARD
power supply	Monofase
Volts	V 230/1
frequency (Hz)	5060
motor power capacity (Kw)	0,90
net weight (Kg)	90
breadth (mm)	560
depth (mm)	610
height (mm)	1050

PROFESSIONAL DESCRIPTION

BELL VACUUM PACKAGING MACHINE on CABINET with WHEELS, with 450 mm SEALING BAR:

- $\circ \,$ made of stainless steel ;
- vacuum chamber 460x500x220h mm , made of stainless steel molded in a single piece with rounded corners for maximum hygiene and easy cleaning;
- 450 mm sealing bar, removable;
- vacuum pump of 20/24 meters / cubic / hour ;
- 19 editable and customizable programs;
- 1 program for marinating meat;
- double sensor "empty + liquids";
- piston sealing bar, completely devoid of wiring for optimal and safe management of tank cleaning;
- self-cleaning / heating system of the pump for optimal management of the packaging machine, with relative reduction of maintenance times and costs;
- $\circ \ \ \textbf{STEPVAC function} \ \text{for creating the vacuum of liquid products inside traditional vacuum bags};$
- $\circ \ \ \textbf{GASTROVAC function} \ \text{for creating external vacuum in GN containers;}$
- EXTRAVAC function , which offers a second vacuum phase lasting 5 seconds (particularly suitable for minced and boned meat);
- $\circ \ \ \textbf{reinforced sealing function} \ \text{for sealing thick bags and / or bags containing liquid / wet products};$
- quick stop / weld;
- $\circ~$ carter with 90 $^{\circ}$ opening to facilitate access to the inside of the packaging machine;
- standard filling platforms;
- o adjustable hinges;

- empty cycle at choice: by time or in percentage with automatic start when the hood is closed and automatic reopening at the end of the cycle;
- transparent tank lid with automatic lifting;
- $\circ~$ possibility of extra vacuum up to 99.9% for very humid products;
- $\circ \ \ \textbf{Step Vac for emulsifiable products} \ (\text{vacuum cycle in stages}).$

ACCESSORIES / OPTIONALS:

- possibility of vacuuming in external containers or Gastro-Norm basins by means of a special kit Code EMATUBOGN.
- predisposition for inert gas kit Code EMGASINERTE.
- label printer Code EMST.
- $\circ\;$ vacuum sensor in the chamber Code EMSV.
- $\circ~$ sealing bar with piston lifting Code EMBSP.
- sealing bar with envelope excess cut (scrap) Code EMTSU.
- additional sealing bar Code EMBS.
- bell stop bar Code EMBF.
- inclined plane for liquid packaging Code EMPI.

EM-GASINERTEURANO

CE mark Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
EM-MIXER/L	PROFESSIONAL BELL VACUUM PACKAGING MACHINE EUROMATIC on CABINET with WHEELS, CHAMBER mm.460x500x220h, WELDING BAR 450 mm, VACUUM PUMP 20/24 meters / cubic / hour, V.230 / 1, Kw.0.90, Weight 90 Kg , dim.mm.560x610x1050h	€ 2.595,69 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
	TECHNICAL CARD	
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
EM-BF	TECHNOCHEF - Bell holder, Mod.BF	€ 24,99 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
EM-PI	Inclined plane, Mod.PI	€ 85,74 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
EM-TUBOGN	Tube with adapter sleeve in gastro containers	€ 102,01 VAT escluded Shipping to be calculed
THIS COMMINICATE ASSETTION PRIVATES IN COST ASSET	TECHNOCUES Additional applications for Mod PCU	Delivery
EM-BSU	TECHNOCHEF - Additional sealing bar, Mod.BSU	€ 270,19 VAT escluded Shipping to be calculed
		Delivery from 4 to 9 days

TECHNOCHEF - Inert gas, Mod. GASINERTE

€ 288,20

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days





€ 363,26

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days







