

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL 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

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

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

- vacuum cycle of your choice: timed or percentage-based with automatic start when the bell closes and automatic reopening at the end of the cycle;
- transparent tub lid with automatic lifting;
- $\circ~$ possibility of extra vacuum up to 99.9% for very moist products;
- Step Vac for emulsifiable products (step vacuum cycle).

ACCESSORIES/OPTIONAL:

- possibility of vacuum in external containers or Gastro-Norm trays using a special kit Cod.EMATUBOGN.
- provision for inert gas kit Cod.EMGASINERTE.
- label printer Cod.EMST.
- vacuum sensor in chamber Cod.EMSV.
- welding bar with piston lift Cod.EMBSP.
- sealing bar with excess bag cutting (waste) Cod.EMTSU.
- additional welding bar Cod.EMBS.
- bell stop bar Cod.EMBF.
- inclined plane for liquid packaging Cod.EMPI.

CE mark Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
EM-MIXER/L	EUROMATIC PROFESSIONAL BELL VACUUM PACKAGING MACHINE on CABINET with WHEELS, CHAMBER mm.460x500x220h, SEALING BAR 450 mm, VACUUM PUMP 20/24 cubic meters/hour, V.230/1, Kw.0.90, Weight 90 Kg, dim.mm.560x610x1050h	€ 2.846,63 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
EM-BF TORS TORS	TECHNOCHEF - Bell holder, Mod.BF	€ 26,51 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
EM-BSU TOUS Berry statem sparine Gers facing for	TECHNOCHEF - Additional sealing bar, Mod.BSU	€ 271,89 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
EM-GASINERTEURANO TORNA Westigned as north Arrangement for de just	TECHNOCHEF - Inert gas, Mod. GASINERTE	€ 288,89 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
EM-ST	TECHNOCHEF - Label printer, ST mod	€ 365,36 VAT escluded Shipping to be calculed Delivery from 4 to 9 days







