



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>EM-TRAY600</b>	Vacuum / gas thermosealer, for PREFORMED TRAYS, AUTOMATIC BENCH with DIGITAL CONTROLS, for CONTAINERS MAX MEASURES of 265x325 mm, V 230/1, Kw 1,8, Weight 120 Kg, external dimensions mm 610x600x560h	<b>€ 4.847,31</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		



#### Automatic vacuum thermosealer for bench-top trays:

- **made of stainless steel** ;
- **possibility of varying temperature and welding time** ;
- seals **trays with maximum gastro-norm 1/2 size (mm 325x260)** ;
- **availability of molds (not included)** with **1 impression** for gastro-norm 1/2 trays, with **2 impressions** for gastro-norm 1/4 trays and with **4 impressions** for gastro-norm 1/8 trays;
- automatic work cycle;
- **tank lid with automatic opening** ;
- **LCD + sensor-VAC digit commands** ;
- **sensor in the chamber** for **detecting the percentage of vacuum and gas** ;
- **inert gas inlet** predisposition;
- **vacuum pump** of **20 meters / cubic / hour** ;
- press. max:  $\pm 3$  BAR;
- lateral support for **transparent film reel** ;
- **manual** film dragging;
- ideal for the store and for the laboratory.
- **IMPORTANT:** - to operate, **the machine requires an air compressor** with a minimum tank of 16/18 liters with an operating pressure of 1.5 atmospheres; - Should, in the processing of **products such as MEAT ... require** for the packaging **the use of oxygen-rich gaseous mixtures** (percentage **greater than 20%** ) is **STRONGLY RECOMMENDED** the use of an **EXPLOSION-PROOF vacuum pump** for safety reasons, - available as an option on request.

#### OPTIONAL - ACCESSORIES :

- **1-mold** aluminum **mold** ;
- **2-mold** aluminum **mold** ;
- **4-mold** aluminum **mold** ;
- Air / gas inlet **adjustment** pressure **gauge** ;

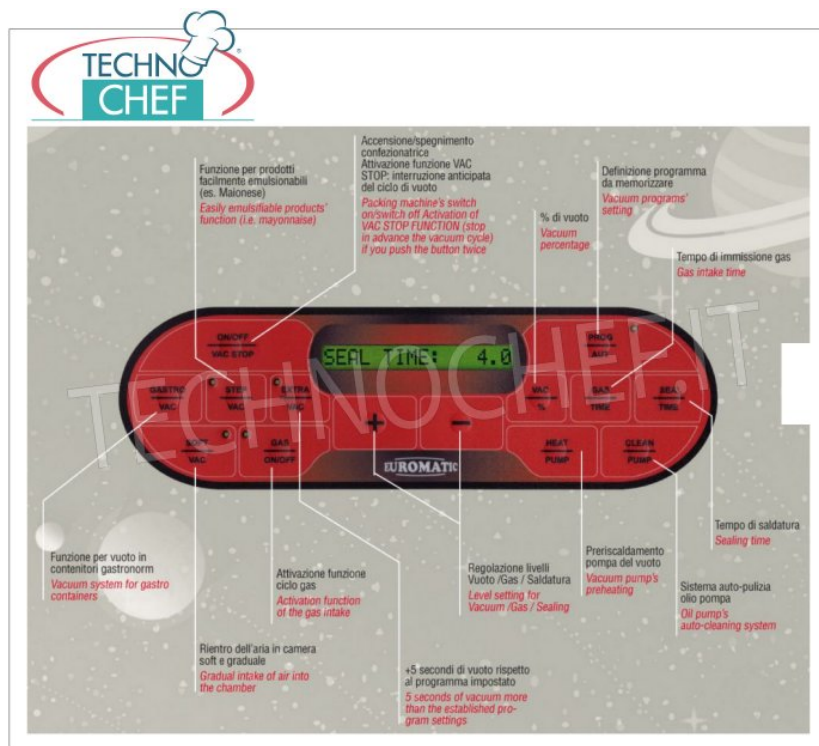
**CE MARK**  
**MADE IN ITALY**

TECHNICAL CARD		
	<b>power supply</b>	Monofase
	<b>Volts</b>	V 230/1
	<b>frequency (Hz)</b>	5060
	<b>motor power capacity (Kw)</b>	1,8
	<b>net weight (Kg)</b>	120
	<b>breadth (mm)</b>	610
	<b>depth (mm)</b>	600
	<b>height (mm)</b>	560
TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>EM-TRAYGN1/2</b> 	<b>TECHNOCHEF - Anticoradal aluminum mold, Mod.GN1 / 2</b> Anticoradal aluminum mold for Mod.TRAY600 and TRAY800, with 1 impression for Gastro-norm 1/2 containers, 265x320 mm	<b>€ 288,20</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
<b>EM-TRAYGN1/4</b> 	<b>TECHNOCHEF - Anticoradal aluminum mold, Mod.GN1 / 4</b> Anticoradal aluminum mold for Mod.TRAY600 and TRAY800, with 2 imprints for Gastro-norm trays 1/4, 265x160 mm	<b>€ 312,22</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days

STAMPO GN 1/8 mm 160x130  
MOULD GN 1/8 mm 160x130

Anticoradial aluminum mold for Mod. TRAY600 and TRAY800, with 4 imprints for Gastro-norm trays 1/8, 160x130 mm

**Delivery** from 4 to 9 days





STAMPO GN 1/2 mm 265x320  
MOULD GN 1/2 mm 265x320



STAMPO GN 1/4 mm 265x160  
MOULD GN 1/4 mm 265x160



STAMPO GN 1/8 mm 160x130  
MOULD GN 1/8 mm 160x130