



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>EM-TRAY800</b>	Vacuum / gas heat sealer, for PREFORMED TRAYS, AUTOMATIC on WHEELED FURNITURE, digital controls, for CONTAINERS MAX MEASURES of 265x325 mm, V 230/1, Kw 1.8, Weight 180 Kg, external dimensions mm 610x600x1100h	<b>€ 5.117,50</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 trays made on wheeled furniture :

- 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;
- **LCD + sensor-VAC digit commands** ;
- automatic work cycle;
- tank lid with **automatic opening** ;
- **vacuum sensor** ;
- inert gas inlet predisposition;
- **vacuum pump** of **40 meters / cubic / hour** ;
- press. max:  $\pm 3$  BAR;
- lateral support for **transparent film reel** ;
- **manual** film drag.
- **IMPORTANT:** - to operate, **the machine needs an air compressor** with a minimum tank of 16/18 liters with an operating pressure of 1.5 atmospheres; - if the **packaging of products such as MEAT ... requires** 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** ;

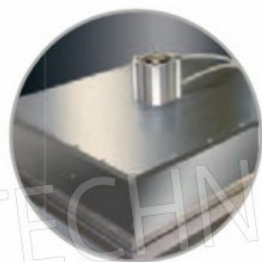
**CE MARK**  
**MADE IN ITALY**

#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	1,8
<b>breadth (mm)</b>	610
<b>depth (mm)</b>	600
<b>height (mm)</b>	1100

#### 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
<b>EM-TRAYGN1/8</b> 	<b>TECHNOCHEF - Anticoradal aluminum mold, Mod.GN1 / 8</b> Anticoradal aluminum mold for Mod.TRAY600 and TRAY800, with 4 imprints for Gastro-norm trays 1/8, 160x130 mm	<b>€ 351,24</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days



Fustellatura manuale  
delle vaschette  
*Manual trays cutting*



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