

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973 $\,$



CODE	DESCRIPTION	PRICE/DELIVERY
EM-MAXI	PROFESSIONAL BELL VACUUM PACKAGING MACHINE EUROMATIC on CABINET with WHEELS, CHAMBER mm.920x570x220h, 2 SEALING BARS of 500 and 900 mm, VACUUM PUMP of 100/120 meters / cubic / hour, V.380 / 3, Kw.2,4, Weight 200 Kg, dim.mm.1040x680x1050h	€ 5.465,74 VAT escluded Shipping to be calculed Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

BELL VACUUM PACKAGING MACHINE on CABINET with WHEELS, with 2 SEALING BARS of 500 and 900 mm:

- made of stainless steel;
- vacuum chamber 920x570x220h mm, made of stainless steel molded in a single piece with rounded corners for maximum hygiene and easy cleaning;
- o 2 sealing bars of 500 and 900 mm, removable;
- \circ vacuum pump of 100/120 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;
- STEPVAC function for creating the vacuum of liquid products inside traditional vacuum bags;
- GASTROVAC function 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 reinforced sealing function for sealing thick bags and / or bags containing liquid / wet products;
- quick stop / weld;
- o carter with 90 opening to facilitate access to the inside of the packaging machine;
- standard filling platforms;
- o adjustable hinges;
- empty cycle at choice: by time or by percentage with automatic start at closing of the bell and automatic reopening at the end of the cycle;
- transparent tank lid with automatic lifting;
- o possibility of extra vacuum up to 99.9% for very humid products;
- Step Vac for emulsifiable products (vacuum cycle in stages).

ACCESSORIES / OPTIONALS:

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

CE mark Made in Italy

TECHNICAL CARD		
power supply	Trifase	
frequency (Hz)	5060	
motor power capacity (Kw)	2,4	
net weight (Kg)	200	
breadth (mm)	1040	
depth (mm)	680	
height (mm)	1050	
TECHNICAL CARD		

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY



TECHNOCHEF - Bell holder, Mod.BF Bell stop bar € 24,99

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

EM-PI

Inclined plane, Mod.PIInclined surface for liquid packaging, suitable for bellshaped packaging machines

€ 85,74 VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

EM-TUBOGN



Tube with adapter sleeve in gastro containers Tube with adapter sleeve in gastro containers

€ 102,01

VAT escluded Shipping to be calculed

Delivery

EM-GASINERTEURANO



TECHNOCHEF - Inert gas, Mod. GASINERTE Inert gas kit for vacuum chamber machines

€ 288,20

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

EM-ST



TECHNOCHEF - Label printer, ST mod Label printer for bell packaging machines

€ 363,26 VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days







