



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|--------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|
| EM-JUNIORDISPLAY | EUROMATIC BELL VACUUM PACKAGING MACHINE for BENCH, CHAMBER mm.310x350x190h, WELDING BAR 300 mm, VACUUM PUMP 8 /, 9.6 meters / cubic / hour, V.230 / 1, Kw. 0.40, Pesp 38 Kg, dim.mm.410x460x420h | Delivery from 4 to 9 days |
| PROFESSIONAL DESCRIPTION | | |

BENCH BELL VACUUM PACKAGING MACHINE, with 300 mm SEALING BAR :

- **Made of stainless steel ;**
- **Vacuum chamber 310x350x190h mm** , made of stainless steel molded in a single piece with rounded corners for maximum hygiene and easy cleaning;
- **300 mm sealing bar , removable ;**
- Fast welding cycle with adjustable time;
- Vacuum 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;
- **Vacuum pump of 8 / 9.6 meters / cubic / hour ;**
- Transparent tank lid with automatic lifting;
- It boasts an **extremely detailed electronic board equipped with all the most useful functions to optimize performance :**
- **19 editable and customizable programs ;**
- **1 program for marinating meat ;**
- **Double " empty + liquid " sensor;**
- **Piston sealing bar**, completely devoid of wiring for an optimal and safe management of tank cleaning;
- **Pump self-cleaning / heating system** 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);
- **Reinforced sealing function** for sealing thick bags and / or bags containing liquid / wet products;
- **Quick stop / welding ;**
- Carter with 90 ° opening to facilitate access to the inside of the packaging machine;
- Standard filling platforms;
- Adjustable hinges;
- predisposition for inert gas kit (optional);
- possibility of extra vacuum up to 99.9% for very humid products;
- **Note** : Possibility of **external vacuum** with **the use of embossed envelopes** , (as shown in the photo).


OPTIONAL / ACCESSORIES

- possibility of **vacuuming in external containers** or **gastro-norm basins** by means of a special kit (Code EMTUBOGN).
- predisposition for **inert gas kit** (Code EMGAS INERT).
- **Label Printer** (Code EMST).
- Sealing **Bar with Piston Lifting** (Code EMBSP).
- Sealing **bar with envelope excess cut** (scrap), Code EMTS.
- Additional sealing bar (Code EMBS).
- Bell Stop Bar (EMBF).
- **Inclined top** for liquid packaging (Code EMPI).
- Support Trolley (Code EMCR).

CE mark**Made in Italy****TECHNICAL CARD**

| | |
|----------------------------------|----------|
| power supply | Monofase |
| Volts | V 230/1 |
| frequency (Hz) | 5060 |
| motor power capacity (Kw) | 0,4 |
| net weight (Kg) | 38 |
| breadth (mm) | 410 |
| depth (mm) | 460 |
| height (mm) | 420 |

TECHNICAL CARD

| CODE/PICTURES | DESCRIPTION | PRICE/DELIVERY |
|-----------------------------------------------------------------------------------------------------|----------------------------------------------------------|----------------------------------|
| EM-BF  | TECHNOCHEF - Bell holder, Mod.BF Bell stop bar | Delivery from 4 to 9 days |

EM-PI**Inclined plane, Mod.PI**

Inclined surface for liquid packaging, suitable for bell-shaped packaging machines

Delivery from 4 to 9 days

EM-TUBOGN**Tube with adapter sleeve in gastro containers**

Tube with adapter sleeve in gastro containers

Delivery

EM-BS**TECHNOCHEF - Additional sealing bar, Mod.BS**

Additional sealing bar

Delivery from 4 to 9 days

EM-GSR**Gas inert, Mod.GSR**

Inert gas kit for chamber vacuum machines

Delivery from 4 to 9 days

EM-CR**Machine Support Trolley, Mod.CR**

Support trolley

Delivery from 4 to 9 days

EM-ST**TECHNOCHEF - Label printer, ST mod**

Label printer for bell packaging machines

Delivery from 4 to 9 days

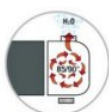


STANDARD FUNCTIONS PER CONFEZIONATRICI A CAMPANA

STANDARD FUNCTION ONLY FOR CHAMBER MACHINES



Pannello multifunzione digit
Multifunction digit panel



Sistema autopulizia olio
Oil made auto cleaning system



Pannello comandi a totale tenuta contro umidità
Waterproof control Panel



Carter apribile a 90°
90° openable carter



Saldatura con pistoni senza cavi
Sealing with cableless pistons



Vasca inox con angoli stondati senza saldature
Entirely printed stainless steel vacuum chamber, with internal round corners



Connessione per attacco gastrovac
Connection for the gastrovac system



Set tavole di riempimento in polietilene
Polyethylene filling squares set



Soft vacuum elettronico
Electronic soft vacuum



Saldatura con pistoni senza cavi / Cableless sealing with pistons







OPTIONAL PER CONFEZIONATRICI A CAMPANA
OPTIONALS ONLY FOR CHAMBER MACHINES



Installazione gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



Pompa Busch
Busch Pump



Sensore di vuoto
Vacuum sensor



Barra sigillante aggiuntiva
Extra Sealing Bar



Taglio Eccedenza
Exceeding cutting bar



Vacca doppia altezza per
confezionamento liquidi (BASICI)
Special double height vacuum chamber
to pack liquids (BASICI)



Sistema bloccaggio campana
Lid Hook



Carrello supporto macchina
Chariot on wheels



Piano inclinato per liquidi
Inclined plane for liquids



Tensione e frequenza speciale
Voltage and special frequency