

TECNOSERVICE'21 srl

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



CODE	DESCRIPTION	PRICE/DELIVERY
EM-MIXER	EUROMATIC VACUUM PACKAGING MACHINE with BENCH HELL, CHAMBER mm.460x500x220h, SEALING BAR of 450 mm, VACUUM PUMP of 20/24 metres/cubic/hour, V.230/1, Kw. 0,90, Weight 68 Kg, dim.mm.560x610x450h	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

BENCH VACUUM PACKAGING MACHINE, with 450 mm SEALING BAR:

- made of stainless steel;
- empty 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 sealing bar, removable;
- o fast welding cycle with adjustable time;
- o choice of empty cycle: by time or as a percentage with automatic start when the bell is closed and automatic reopening at the end of the cycle;
- vacuum pump of 20/24 metres/cubic/hour;
- transparent bowl lid with automatic lifting;
- boasts an extremely detailed electronic board equipped with all the most useful functions to optimize performance:
- 19 modifiable and customizable programs;
- 1 program for marinating meat;
- double "empty + liquid" sensor;
- piston sealing bar, completely free of wiring for 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 vacuuming liquid products inside traditional vacuum bags;
- GASTROVAC function 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);
- function of the reinforced seal for sealing thick bags and/or bags containing liquid/wet products;
- quick stop/weld;
- o carter with 90° opening to facilitate access inside the packaging machine;
- stock filler trays;
- o adjustable hinges;
- predisposition for inert gas kit (optional);
- o possibility of extra vacuum up to 99.9% for very humid products;

OPTIONS/ACCESSORIES:

- possibility of vacuuming in external containers or gastro-norm trays using the special kit (Cod. EMTUBOGN).
- predisposition for inert gas kit (Code EMGAS INERTE).
- Label Printer (Code EMST).
- Sealing **Bar** with **Piston Lifting** (Cod. EMBSP).
- Sealing bar with excess bag cut (waste), Cod. EMTS.
- Additional sealing bar (Code EMBS).
- Bell Stop Bar (EMBF).
- Inclined plane 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)	0,90	
net weight (Kg)	68	
breadth (mm)	560	
depth (mm)	610	
height (mm)	450	

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

Delivery from 4 to 9 days



TECHNOCHEF - Bell holder, Mod.BF

Bell stop bar



















