



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>EM-POCKETDISPLAY</b>	EUROMATIC BELL VACUUM PACKAGING MACHINE for BENCH, CHAMBER mm.260x300x160h, WELDING BAR 250 mm, VACUUM PUMP 6 / 7.2 meters / cubic / hour, V.230 / 1, Kw. 0,35, Weight Kg. 32, dim.mm.360x400x400h	<b>Delivery</b> from 4 to 9 days
PROFESSIONAL DESCRIPTION		

**BENCH BELL VACUUM PACKAGING MACHINE, with 250 mm SEALING BAR :**

- **Made of stainless steel ;**
- **Vacuum chamber 260x300x160h mm** , made of **stainless steel** molded in a single piece with rounded corners for maximum hygiene and easy cleaning;
- **Sealing bar 250 mm, removable ;**
- **Fast welding cycle with adjustable time ;**
- empty 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;
- **6 / 7.2 meters / cubic / hour vacuum pump ;**
- 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 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** using 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**

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	5060
<b>motor power capacity (Kw)</b>	0,35
<b>net weight (Kg)</b>	32
<b>breadth (mm)</b>	360
<b>depth (mm)</b>	400
<b>height (mm)</b>	400

**TECHNICAL CARD**

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

<p><b>EM-PI</b></p> 	<p><b>Inclined plane, Mod.PI</b> Inclined surface for liquid packaging, suitable for bell-shaped packaging machines</p>	<p><b>Delivery</b> from 4 to 9 days</p>
<p><b>EM-TUBOGN</b></p> 	<p><b>Tube with adapter sleeve in gastro containers</b> Tube with adapter sleeve in gastro containers</p>	<p><b>Delivery</b></p>
<p><b>EM-BS</b></p> 	<p><b>TECHNOCHEF - Additional sealing bar, Mod.BS</b> Additional sealing bar</p>	<p><b>Delivery</b> from 4 to 9 days</p>
<p><b>EM-GSR</b></p> 	<p><b>Gas inert, Mod.GSR</b> Inert gas kit for chamber vacuum machines</p>	<p><b>Delivery</b> from 4 to 9 days</p>
<p><b>EM-CR</b></p> 	<p><b>Machine Support Trolley, Mod.CR</b> Support trolley</p>	<p><b>Delivery</b> from 4 to 9 days</p>
<p><b>EM-ST</b></p> 	<p><b>TECHNOCHEF - Label printer, ST mod</b> Label printer for bell packaging machines</p>	<p><b>Delivery</b> from 4 to 9 days</p>

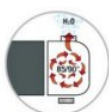


## STANDARD FUNCTIONS PER CONFEZIONATRICI A CAMPANA

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





VUOTO ESTERNO CON BUSTE GOFFRATE





**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 speciale frequency