

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

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



CODE	DESCRIPTION	PRICE/DELIVERY
EM-MIXER/L	PROFESSIONAL BELL VACUUM PACKAGING MACHINE EUROMATIC on CABINET with WHEELS, CHAMBER mm.460x500x220h, WELDING BAR 450 mm, VACUUM PUMP 20/24 meters / cubic / hour, V.230 / 1, Kw.0.90, Weight 90 Kg , dim.mm.560x610x1050h	Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

BELL VACUUM PACKAGING MACHINE on CABINET with WHEELS, with 450 mm SEALING BAR:

- made of stainless steel;
- vacuum chamber 460x500x220h mm, made of stainless steel molded in a single piece with rounded corners for maximum hygiene and easy cleaning;
- 450 mm sealing bar, removable;
- vacuum pump of 20/24 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);
- reinforced sealing function for sealing thick bags and / or bags containing liquid / wet products;
- o quick stop / weld;
- o carter with 90 opening to facilitate access to the inside of the packaging machine;
- standard filling platforms;
- o adjustable hinges;
- o 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;
- transparent tank lid with automatic lifting;
- possibility of extra vacuum up to 99.9% for very humid products;
- $\circ~$ Step Vac for emulsifiable products (vacuum cycle in stages).

ACCESSORIES / OPTIONALS:

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

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)	90	
breadth (mm)	560	
depth (mm)	610	
height (mm)	1050	

TECHNICAL CARD

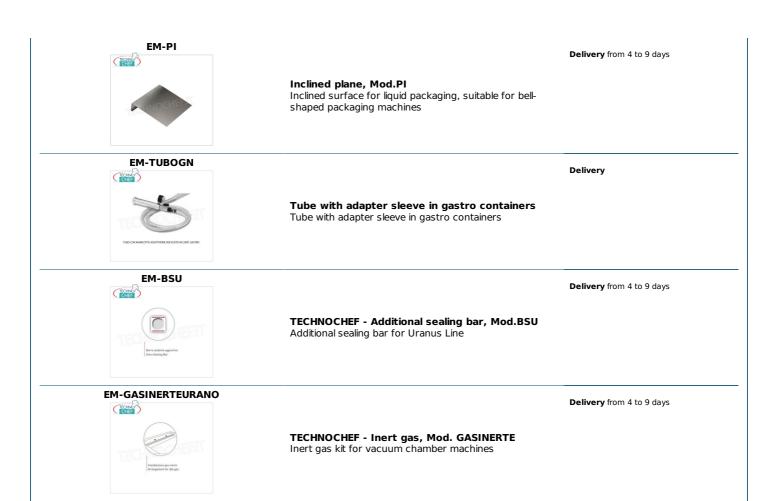
CODE/PICTURES DESCRIPTION PRICE/DELIVERY

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TECHNOCHEF - Bell holder, Mod.BF

Bell stop bar





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

Delivery from 4 to 9 days







