

TECNOSERVICE'21 srl

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



CODE	DESCRIPTION	PRICE/DELIVERY
EM-MIXERDUO	EUROMATIC VACUUM PACKAGING MACHINE with PROFESSIONAL BENCH HELL, CHAMBER mm.500x460x220h, 2 SEALING BARS of 450 mm, VACUUM PUMP of 20/24 metres/cubic/hour, V.230/1, Kw. 0,95, Weight 70 Kg, dim.mm.600x560x450h	€ 2.495,16 VAT escluded Shipping to be calculed Delivery from 4 to 9 days
PROFESSIONAL DESCRIPTION		

BENCH VACUUM PACKAGING MACHINE, with 2 SEALING BARS of 450 mm:

- made of stainless steel;
- empty chamber mm 500x460x220h, made of stainless steel pressed in one piece with rounded corners for maximum hygiene and ease of cleaning;
- 2 sealing bars of 450 mm, removable;
- o rapid 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 25 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;
- o 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;
- fast stop/weld;
- o carter with 90° opening to facilitate access inside the
- o packaging machine;
- o 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.
- 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)	0,95	
net weight (Kg)	70	
breadth (mm)	600	
depth (mm)	560	
height (mm)	450	

TECHNICAL CARD

CODE/PICTURES DESCRIPTION PRICE/DELIVERY

EM-BF



TECHNOCHEF - Bell holder, Mod.BFBell stop bar

€ 24,99

VAT escluded

Shipping to be calculed

Delivery from 4 to 9 days

EM-PI

Inclined plane, Mod.PI

Inclined 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-GSR



Gas inert, Mod.GSR

Inert gas kit for chamber vacuum machines

€ 242,57

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

EM-CR



Machine Support Trolley, Mod.CR

€ 282,20

VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

EM-ST



Support trolley

€ 363,26

VAT escluded Shipping to be calculed

Delivery from 4 to 9 days

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















