



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>EM-ECO40</b>	EUROMATIC BENCH VACUUM PACKAGING MACHINE, ECOVAC Line, CHAMBER mm.410x450X220h, SEALING BAR 400 mm, VACUUM PUMP 20/24 metres/cubic/hour, DIGITAL CONTROLS, V.230/1, Kw. 0.35, Weight Kg.62, dim. external mm. 510x590x450h	<b>€ 1.784,05</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 4 to 9 days</b>
PROFESSIONAL DESCRIPTION		

**BENCH VACUUM PACKAGING MACHINE, ECOVAC Line :**

- **made of stainless steel;**
- **empty chamber of 410x450x220h mm** , made of **stainless steel pressed in one piece** with rounded corners for maximum hygiene and ease of cleaning;
- **400 mm sealing bar** , removable;
- fast welding cycle with adjustable time;
- **digital control panel** with 9 storable programs;
- **vacuum pump of 20/24 metres/cubic/hour** ;
- **transparent tank lid** with automatic lifting by means of pistons;
- **1 program for marinating meat** ;
- **Sealing bar** with completely removable wiring;
- **Pump self-cleaning/heating system** for optimal management of the packaging machine, with relative reduction of maintenance times and costs;
- **Cycle counter system** for general appliance maintenance management;
- **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);
- Fast Stop/Weld;
- **Carter with 90° opening** to facilitate access inside the packaging machine;
- Filling trays as standard;
- Adjustable hinges.
- **Note** : Possibility of **external vacuum** with **the use of embossed envelopes** (as visible in the photo).

**OPTIONALS/ACCESSORIES:**

- Possibility of **vacuuming in external containers** or **gastro-norm trays** using the special kit - Code EMATUBOGN.
- Arrangement for **inert gas kit** - Code EMGASINERTE.
- Sealing **Bar with Piston Lifting** - Cod. EMBSP.
- Sealing **bar with bag surplus cut (scrap)** - Code EMTS.
- Bell stop bar - Cod.EMBF.
- Inclined plane for liquid packaging - Cod.EMPI.
- Trolley for machine support - Cod.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>net weight (Kg)</b>	62
<b>breadth (mm)</b>	510
<b>depth (mm)</b>	590
<b>height (mm)</b>	450



**VUOTO ESTERNO CON BUSTE GOFFRATE**

