



Points of sale



Factories



Restaurants

Ideal for all types of products.

Economic and suitable for small productions.

Recommended for restaurants, supermarkets and point of sales with small space, small factories...

The **EVT-7-TD** is ideal for:



Cheeses



Sausages



Meats



Fishes and
seafood



Vegetables



IV and V
Range



Pasta
& pizzas



Nuts



Sauces



Canning jars



Coffee



Nougat



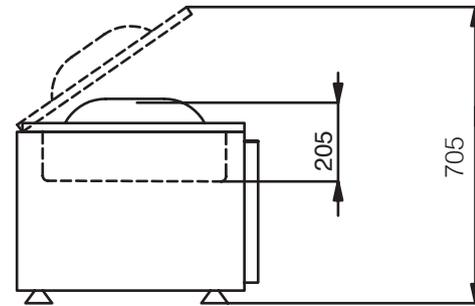
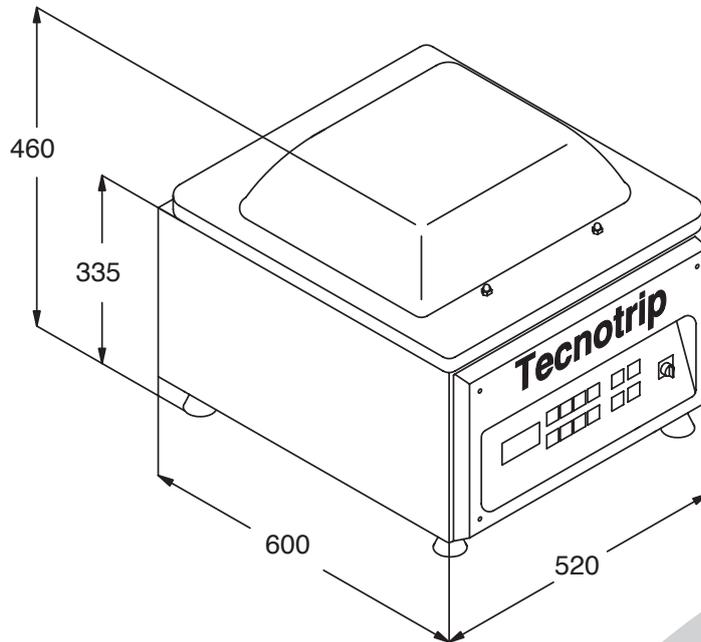
Pastries



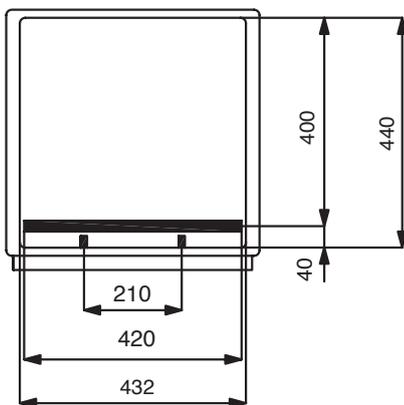
Non-Food

We design, manufacture and market.

Seriousness, commitment, quality and service... loyalty to our customers.



Sealing bars



Packaging programs



Sealed



Vacuum



Vacuum
+ Gas



GAS

Sealing options



SS
Simple sealing



SC
Simple sealing
+ excess cut
individually adjusted



SD
Individually
adjustable double
sealing

Features

Easy maintenance and cleaning
Manufacture according to CE standard

Technical data

Exterior dimensions/mm: 520X600X460
Chamber dimensions/mm: 430X440X205
Cycles/min: 2/3
Power/Kw: 0,75
Electrical connection: 220V 50H/60Hz 1ph
Weight/kg: 60

Equipment

Pump: 21m³/h
Digital programmer: CD system
Sealing: SS, SC, SD
Gas

Information about the digital programmer

30 programs to select
Vacuum control by sensor
Supplementary vacuum function
Progressive vacuum program
Gas control by sensor
Progressive air inlet "SOFT-AIR"
Vacuum verification program
Manual stop vacuum
Programa de test
Cycle Counter
Test program
Oil change Control
Pump preheating program
Sealing control (SS) *see descriptions on the web

Accessories and consumables

Baggers and Vacuum bags