Tecnotrip
VACUUM PACK TECHNOLOGY

EV13

Single chamber vacuum packing machine



Factories

Packaging centers

Ideal for packing several bags simultaneously of medium length such as sausages, meats, hams, etc

Suitable for medium productions.

Recommended for factories of sausages, fish, cheese shops, packaging centers, catering.

The **EV-13** 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

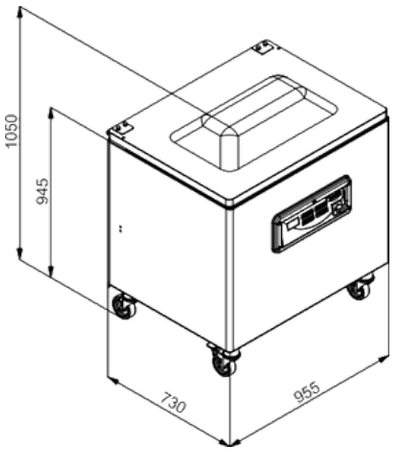
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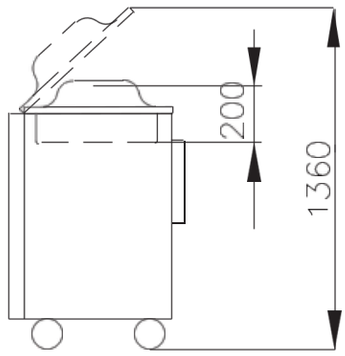
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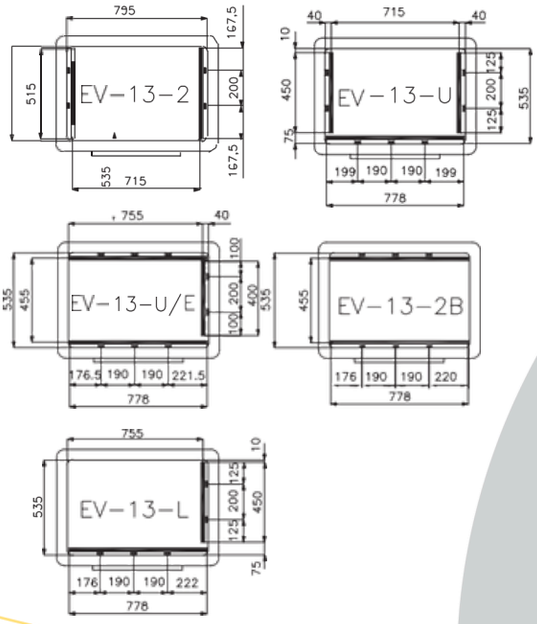
We design, manufacture and market.

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 individualy adjusted

SD Individually adjustable double sealing

Features

Easy maintenance and cleaning
Manufacture according to CE standard

Technical data

Exterior dimensions/mm: 955x730x1050
Chamber dimensions/mm: 795x595x200
Cycles/min: 2/3
Power/Kw: 1,5 / 2,7
Electrical connection: 220/380V 50/60Hz 3ph
Weight/kg: 215 / 235

Equipment

Pump/m3/h: 63 / 100
Digital programmer: CD System
Sealing: SS, SC, SD Gas

Information about the digital programmer

30programs to select
Vacuum control by sensor
Progressive vacuum program
Gas control by sensor
Progressive air inlet “SOFT-AIR”
Vacuum verification program
Manual stop vacuum
Test program
Cycle counter
Oil change control
Pump preheating program

Control sealing (SS) **seedescriptions on the web*

Accessories and consumables

Baggers and vacuum bags

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