Tecnotrip
VACUUM PACK TECHNOLOGY

EV25

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 and big productions.
Indicated for factories of sausages, fish, cheese shops, packaging centers, catering.

The **EV-25** is ideal for:

Cheeses
Sausages
Meats
Fishes and seafood
Vegetables
IV & V Range
Pasta &pizzas
Nuts
Sauces
Canning jars
Coffee
Nougat
Pastries
Non-Food

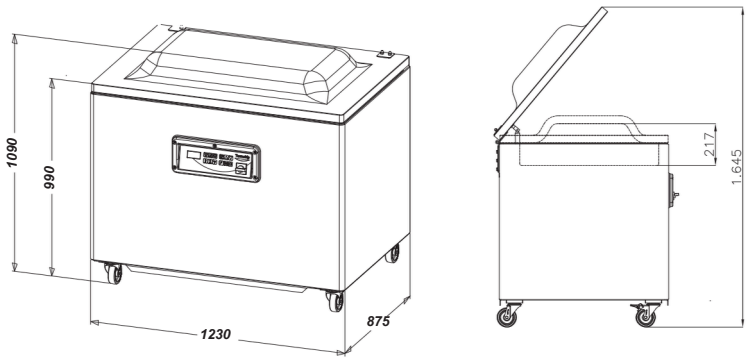
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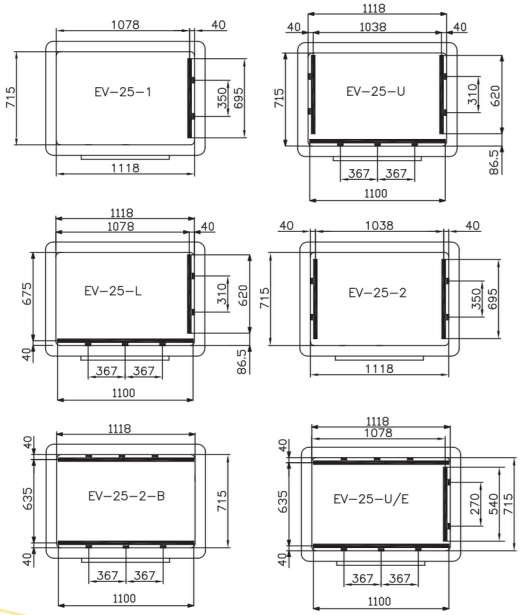
Single chamber vacuum packing machine

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 Simple sealing + excess cut individualy adjusted

Features

Easy maintenance and cleaning

Manufacture according to CE standard

Technical data

Exterior dimensions/mm: 1230x875x1090
Chamber dimensions/mm: 1118x715x218
Cycles/min: 2/3
Power/Kw: 2,7 / 4
Electrical connection: 220/380V 50/60Hz 3ph
Weight/kg: 380

Equipment

Vacuum pump: 100 / 150 m3/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
Cycle Counter
Test program
Oil change Control
Pump preheating program
Control sealing(SS) *See descriptions on web

Accessories and consumables

Baggers and vacuum bags

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