Tecnotrip
VACUUM PACK TECHNOLOGY

EV29

Single chamber vacuum packaging 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-29** 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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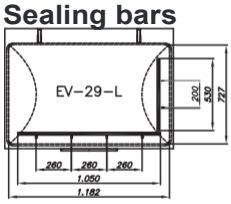
EV29

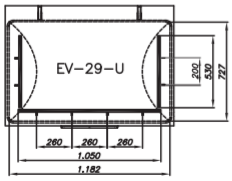
Single chamber vacuum packing machine

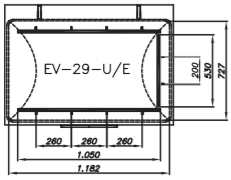
We design, manufacture and market.

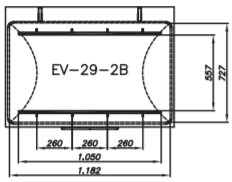
Seriousness, commitment, quality and service... loyalty to our customers.

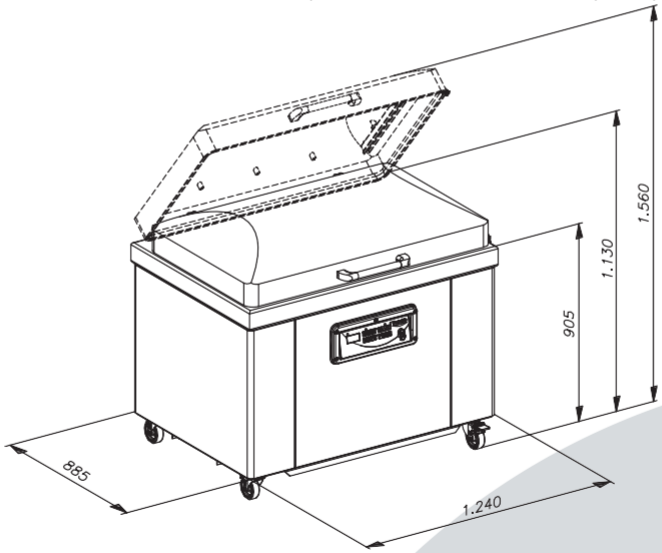
Sealing bars











Packaging programs

Sealed | vacuum | vacuum + gas

Gas

Sealing options



SS — Simple sealing

SC — Simple sealing + excess cut individually adjusted

SD — Individually adjustable double sealing

Features

Easy maintenance and cleaning
Manufacture according to CE standard

Technical data

External dimensions/mm: 1240x885x1130
Chamber dimensions/mm: 1180x725x220
Cycles/min: 2/3
Power/Kw: 4 / 5,5
Electrical connection: 220/380V 50/60Hz 3ph
Weight/kg: 420

Equipment

Vacuum pump: 100/150/200 m^3/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 the web

Accessories and consumables

Baggers and vacuum bags

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