Tecnotrip
VACUUM PACK TECHNOLOGY

EVCA-30/32

Automatic loading and unloading vacuum packing machine



Factories

Packaging centers

Ideal for small and medium packs, all kind of products, such as slashing, nougat, vegetables, seafood...

Suitable for big productions.

Recommended for sausage swelling, nougats, pastries and other low-volume products.

The **EVC-A-30 / 32** are ideal for:

Cheeses

Sausages

Fish and seafood

Vegetables

Pastas and pizzas

Nuts

Sauces

Coffee

Nougat

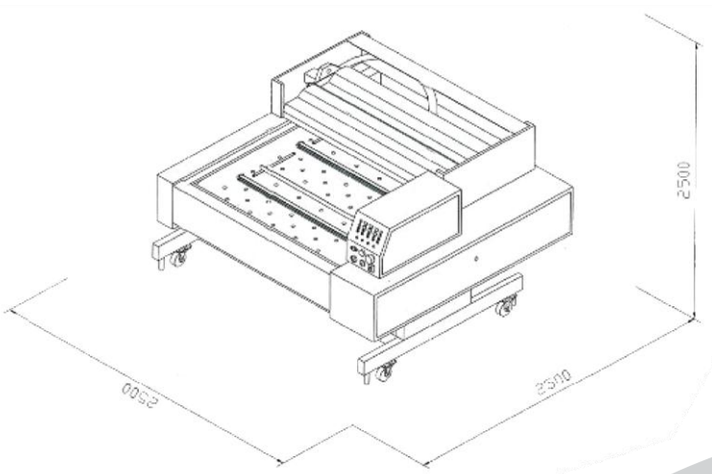
Tecnotrip
VACUUM PACK TECHNOLOGY

EVCA-30 /32

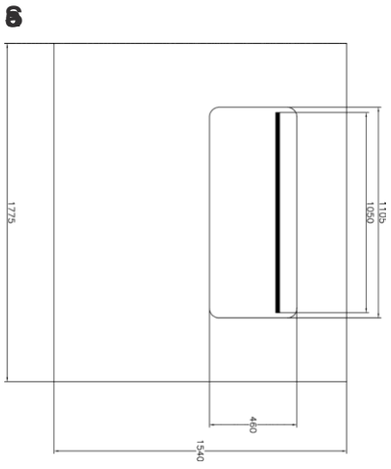
Automatic loading and unloading
vacuum packing machine

We design, manufacture and market.

Seriousness, commitment, quality and service… loyalty to our costumers



EVC-A-30



Packaging programs

Sealed Vacuum Vacuum + gas

Gas

Sealing options

SD

Individually adjustable
doble sealing

Features

Easy maintenance and cleaning.

Manufacture according to CE standard.

Product position, height adjustable.

Continuous conveyor belt, 5 sections.

Working mode, horizontally and inclined to prevent spillage of liquid products.

The conveyor belt features automatic washing that is conveniently done by simply connecting it to a water hose.

After the vacuum process, the injection printing device can print data such as the date of manufacture in the packages.

Complete packaging and printing at the same time

Technical data

Model:	EVC-A-30	EVC-A-32
Exterior dimensions/mm:	1775x1540x1470	1775x1670x1470
Chamber dimensions/mm:	1105x460x80/120/150h	1105X530x80h
Electrical connection:	220/380V 50/60Hz 3ph	380V 50/60Hz 3ph

Equipment

Pump:	100 m³/h	200 m³/h
Programmer:	Digital	Digital
Sealer:	SD	SD
Gas:	Yes	Yes

Information about the digital programmer

10 programs to select
Vacuum time
Nitrogen time entry
Welding time
Cooling time
Emergency stop
**see descriptions on the web*

Tecnotrip, S.A. C/ L'Alguer, 22 · Pol. Ind. Nord 08226 Terrassa (Barcelona) Spain
Tel.: +34 93 735 69 69 · WhatsApp: 695 781 799 · tecnotrip@tecnotrip.com

youtube tecnotrip.com