Tecnotrip
VACUUM PACK TECHNOLOGY

EVD22 /16

Double chamber manual



Factories

Packaging centers

Catering

Ideal for packaging several bags simultaneously of great length and volume of products such as sausages, meats, hams...

Suitable for very small and medium productions.

Recommended for factories of sausages, fish, cheese making factories, packaging centers...

The **EVD-22 /16** 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

Tecnotrip
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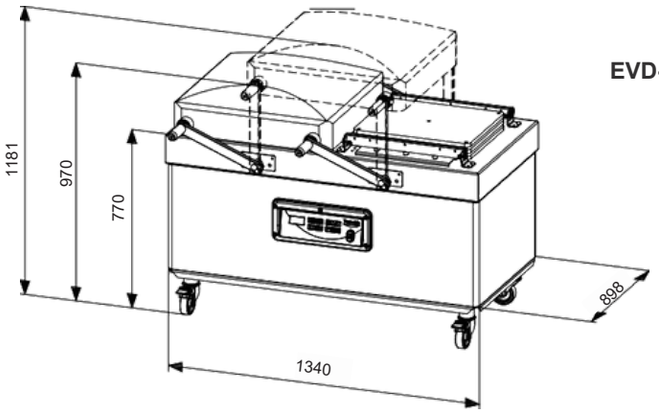
EVD22 /16

Double chamber manual

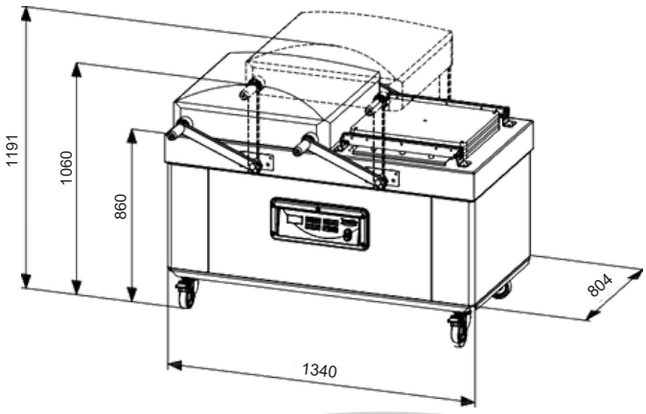
We design, manufacture andymarket.

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

EVD-22



EVD-16



Sealing bars

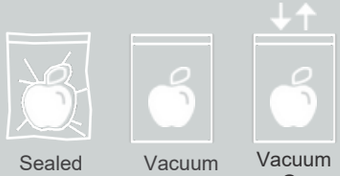


EVD-22



EVD-16

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

Easymaintenance and cleaning
Manufacture according to CE standard

Technical data

Model:	EVD-22	EVD-16
Exterior dimensions/mm: Chamber	1340x898x1181	1340x804x1191
dimensions/mm:	2x 640x615x195	2x 820x825x225
Power/Kw:	2,2	4 / 7,5
Electrical connection:	220/380V 50/60Hz 3ph	220/380V 50/60Hz 3ph
Weight/kg:	325	720

Equipment

Pump:	100 m3/h	150 / 250 m3/h
Digital programmer:	CD system	CD system
Sealing:	SS, SC, SD	SS, SC, SD
Gas:	Yes	Yes

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
Cycle Counter
Test program
Oil change Control
Pump preheating program
Control sealing (SS) **seedescriptions on the web*

Accessors and consumables

Baggers and vacuum bags

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