Tecnotrip
VACUUM PACK TECHNOLOGY

TSM50-C

Manual tray sealer (with skin effect)



Factories

Packaging centers

Catering

Ideal and Economic for all kinds of products and especially pre-cooked.

Suitable for small productions with the possibility of a constant mold change.

Recommended for all sectors, where product preservation, good presentation and ease of storage and cleaning is required.

The **TSM-50-C** is ideal for:

Cheeses

Sausages

Meats

Fish and seafood

Vegetables

Pastas and pizzas

Nuts

Sauces

Coffee

Pastries

Non-Food

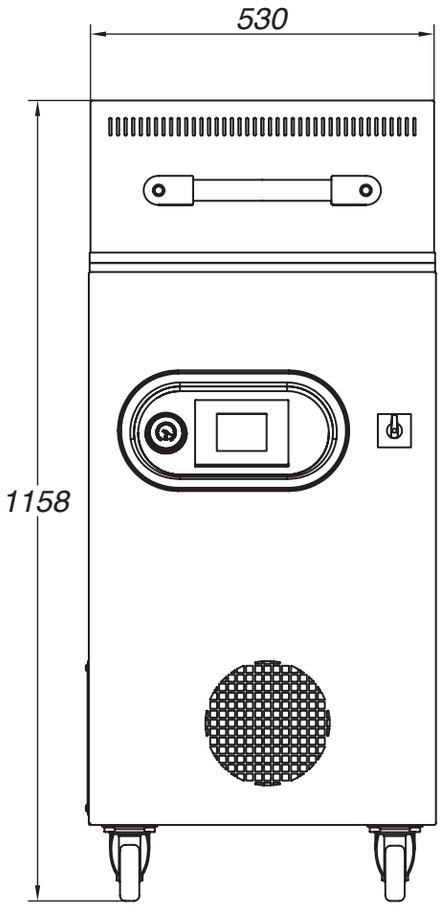
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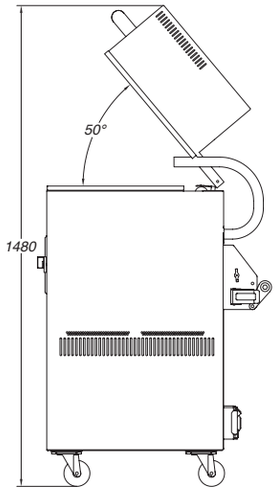
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We design, manufacture and market.

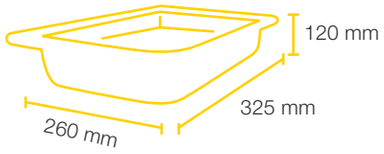
Seriousness, commitment, quality and service... loyalty to our customers.





For preformed trays

Maximum tray size



Packaging programs

Gas

GAS

Molds

standard
1 cavity:
1x 325x260 mm

skin
1 cavity:
1x 180x250 mm

standard
2 cavities:
2x 160x260 mm

skin
2 cavities:
2x 229x143 mm
2x 161x235 mm

standard
4 cavities:
4x 165x120 mm

Posibility of special molds

Features

Easy maintenance and cleaning
Manufacture according to CE standard
Change of mold without tools

Technical data

Exterior dimensions/mm: 530x704x1158
Maximum tray dimensions/mm: 325x260x120
Maximum film coil dimensions/mm: Ø300x400mm
Cycles/min: 2/5
Power/Kw: 2,9
Electrical connection: 220V 50/60Hz 1ph
Weight/kg: 169

Equipment

Pump: 60 m^3/h
Digital programmer: CD system
Gas

Information about the digital programmer

10 programs to select
Vacuum control by sensor (%)
Supplementary vacuum function
Gas control by sensor (%)
Complementary function gas
Sealing control
Pump connection and disconnect key
**see descriptions on the web*

Accessors and consumables

Trays and film

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