Tecnotrip
VACUUM PACK TECHNOLOGY

TSM50

Manual tray sealer



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** is ideal for:

Cheeses

Sausages

Meats

Fish and seafood

Vegetables

Pastas and pizzas

Nuts

Sauces

Coffee

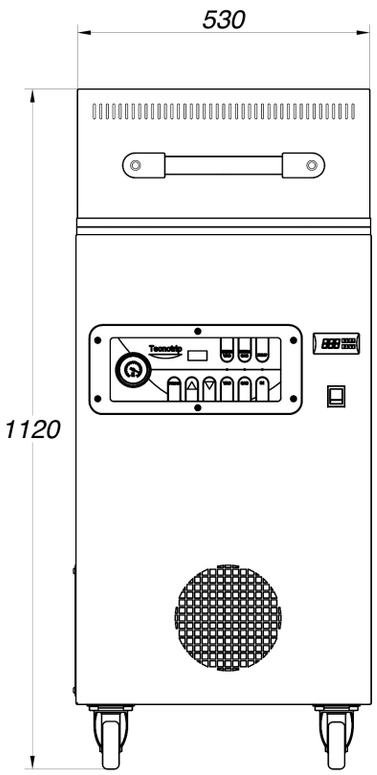
Pastries

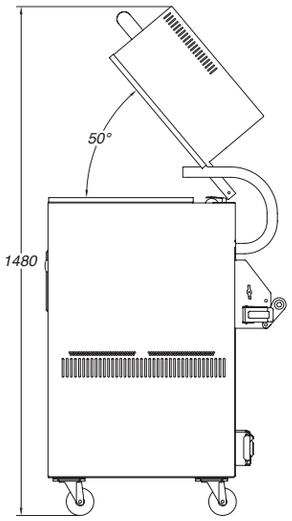
Non-Food

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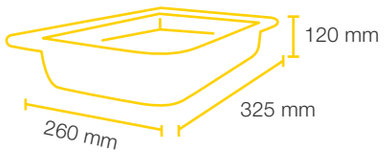
We design, manufacture and market.
Seriousness, commitment, quality and service... loyalty to our customers.





For preformed trays

Maximum tray size



Packaging programs

Gas

Molds

Posibility of special molds

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

Technical data
Exterior dimensions/mm: 530x704x1120
Maximum tray dimensions/mm: 325x260x120
Maximum film coil dimensions/mm: Ø300x400mm
Cycles/min: 2/5
Power/Kw: 2,3
Electrical connection: 220V 50/60Hz 1ph
Weight/kg: 118

Equipment
Pump: 21 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

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

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