

## VAX/33



### Vacuum machine

- Table model with frame in stainless steel
- Vacuum pump, capacity 0.8 m<sup>3</sup>/h
- Welding of the bags, till 330 mm
- Analogous control, electronic cycle control



mm	kW	V	kg	m <sup>3</sup>
360x290xh150	0,11	230/1	7	0,05

## VAX/45



### Vacuum machine

- Table model with frame in stainless steel
- Vacuum pump 1.9 m<sup>3</sup>/h
- Welding of the bags, up to 450 mm
- Analogue control, electronic cycle control



mm	kW	V	kg	m <sup>3</sup>
480x240xh140	0,15	230/1	14	0,06

## PX/3



### **Vacuumpump for GN GastroVacuum bins**

- Table model with frame made of stainless steel
- Vacuum pump capacity 3m3/hour
- Analogic control



mm	kW	V	kg	m³
400x240xh250	0,5	230/1	15	0,07

## VPX/43



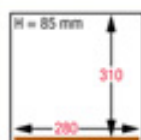
### **Vacuum machine with pump to empty GN GastroVacuum bins**

- Table model with frame made of stainless steel
- Vacuum pump capacity 3m3/hour
- Hermetic closing of the pockets till 430mm
- Analogic control, electronic cycle control



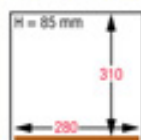
mm	kW	V	kg	m³
550x230xh370	0,7	230/1	16	0,11

## GA-80/N



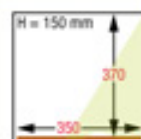
mm	kW	V	kg	m <sup>3</sup>
317x438xh293	0,3	230/1	32	0.1

## GA-80P/N



mm	kW	V	kg	m <sup>3</sup>
317x438xh293	0,8	230/1	41	0.1

## GA-102/N



mm	kW	V	kg	m <sup>3</sup>
450x510xh420	1,1	230/1	67	0.17

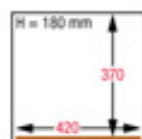
## Serie "Plus"

### General characteristics :

- Professional machines - table model, for vacuum packaging, innovative concept, allowing a longer conservation of products.
- Enormous choice, answering all the demands of gastronomy, bakery, cheese, meat, as well as fruit and vegetables, etc.,
- Produces specially for smaller businesses, space saver,
- Ergonomy, robust, and newest technologies, are the most important advantages.
- Interior room with largely rounded angles. Easy maintenance, guaranteeing perfect hygiene.
- Removable joint trim.



## GA-104/N



mm	kW	V	kg	m <sup>3</sup>
480x515xh440	1,1	230/1	70	0.20

	GA_80	GA-80P	GA-103	GA-104
Frame in stainless steel <i>Caroseria en inox</i>	✓	✓	✓	✓
Vacuum room in stainless steel <i>Camara de vacuo en inox</i>	✓	✓	✓	✓
Flat transparant cover <i>Tapa transparente lisa</i>	✓	✓		
High transparant cover <i>Tapa transparente abombada</i>			✓	✓
Digital control <i>Mando digital</i>	✓	✓	✓	✓
Simple welding 3,5mm <i>Soldura simple 3,5 mm</i>	✓	✓	✓	✓
Less vacuum <i>Less vacuum</i>	✓	✓	✓	✓
Slow "soft-air" <i>Extracion lenta "soft air"</i>				
Pump vacuum m3/h <i>Bomba m3/u</i>	<b>4</b>	<b>8</b>	<b>16</b>	<b>16</b>
Auantity of joint trims <i>Barras de soldura</i>	<b>1</b>	<b>1</b>	<b>1</b>	<b>1</b>

#### Less vacuum

To use with delicat products or non-food products, that need partial vacuum, without conservation through gas injection

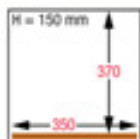
#### Slow "Soft-air"

Gradual vacuum, to avoid delicat products to get damaged (ex : fish) or when the products are hard and pointy (ex : spare ribs) To combine with IDG System (gas injection).

- When packin with vacuum, you suck out all the air present in the package, to protect the food inside against the negative characteristics of oxygen. More even, the food is conserved in a natural way and stay fresh for a longer time.



## TA-85/N



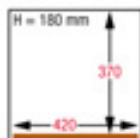
mm	kW	V	kg	m <sup>3</sup>
450x510x420	1,1	230/1	67	0.20

## Table model

### General characteristics :

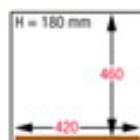
- Professional machines - table model, for vacuum packaging, innovative concept, allowing a longer conservation of products.
- Enormous choice, answering all the demands of gastronomy, bakery, cheese, meat, as well as fruit and vegetables, etc.,
- Produces specially for smaller businesses, space saver.
- Ergonomy, robust, and newest technologies, are the most important advantages.
- Interior room with largely rounded angles. Easy maintenance, guaranteeing perfect hygiene.
- Removable joint trim.

## TA-90/N



mm	kW	V	kg	m <sup>3</sup>
480x515x440	1,6	230/1	72	0.23

## TA-90B/N

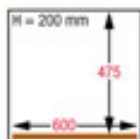


mm	kW	V	kg	m <sup>3</sup>
480x610x440	1,6	230/1	80	0.27

	TA-85/N	TA-90/N	TA-90B/N
Frame in stainless steel	✓	✓	✓
Vacuum room in stainless steel	✓	✓	✓
High transparent cover	✓	✓	✓
Analogous control	✓	✓	✓
Simple welding 3,5mm	✓	✓	✓
Less vacuum	✓	✓	✓
Slow "soft-air"	✓	✓	✓
Pump vacuum m3/h	<b>16</b>	<b>21</b>	<b>21</b>
Auantity of joint trims	<b>2</b>	<b>2</b>	<b>2</b>

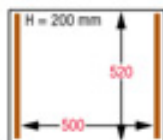
•When packin with vacuum, you suck out all the air present in the package, to protect the food inside against the negative characteristics of oxygen. More even, the food is conserved in a natural way and stay fresh for a longer time.

## SC-120/N



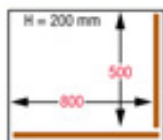
mm	kW	V	kg	m <sup>3</sup>
680x630xh1020	2,5	400/3*	181	0.8

## SC-123T/N



mm	kW	V	kg	m <sup>3</sup>
680x630xh1020	2,5	400/3*	181	0.8

## SC-124T/N



mm	kW	V	kg	m <sup>3</sup>
910x740xh1120	3,5	400/3*	317	1,5

## Floor model

### General characteristics :

- Professional machines - table model, for vacuum packaging, innovative concept, allowing a longer conservation of products.
- Enormous choice, answering all the demands of gastronomy, bakery, cheese, meat, as well as fruit and vegetables, etc.,

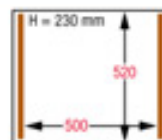
- Ideal for every activity that needs a high production, thanks to a modern and functional concept, perfectly integrated in every production process

- Ergonomy, robust, and newest technologies, are the most important advantages.

- Interior room with largely rounded angles. Easy maintenance, guaranteeing perfect hygiene.

- Removable joint trim.

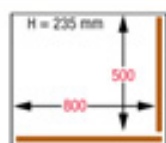
## SC-123V/N



mm	kW	V	kg	m <sup>3</sup>
680x630xh1060	2,5	400/3*	181	1

	SC-125B/N	SC-120/N	SC-123T/N	SC-124T/N	SC-123V/N	SC-124V/N
Frame in stainless steel	✓	✓	✓	✓	✓	✓
Vacuum room in stainless steel	✓					
Vacuum room in aluminium					✓	✓
Cover in stainless steel		✓	✓			
High transparent cover	✓					
Aluminium cover with window					✓	✓
Digital control panel 10 programmes	✓	✓	✓	✓	✓	✓
Double seal	✓	✓	✓	✓	✓	✓
Less vacuum	✓	✓	✓	✓	✓	✓
Slow "soft-air"	✓	✓	✓			
Pump vacuum m3/h	<b>63</b>	<b>63</b>	<b>100</b>		<b>63</b>	<b>100</b>
Quantity of joint trims	<b>1</b>	<b>2</b>	<b>2</b>		<b>1</b>	<b>2</b>

### SC-124V/N

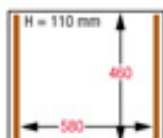


mm	kW	V	kg	m <sup>3</sup>
910x740xh1060	3,5	400/3*	273	1,35

\* Voltage 230V/3 on request

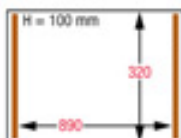


## SP-230/N



mm	kW	V	kg	m <sup>3</sup>
760x630xh960	2	400/3*	200	0.64

## SP-300/N



mm	kW	V	kg	m <sup>3</sup>
1040x465xh950	2,5	400/3*	203	1

## Model "Special"

### General characteristics :

- Professional machines - table model, for vacuum packaging, innovative concept, allowing a longer conservation of products.
- Enormous choice, answering all the demands of gastronomy, bakery, cheese, meat, as well as fruit and vegetables, etc.,
- Specific models, result of a collaboration between different markets
- Ergonomy, robust, and newest technologies, are the most important advantages.
- Interior room with largely rounded angles. Easy maintenance, guaranteeing perfect hygiene.
- Removable joint trim.

	SP-230/N	SP-300/N
Frame in stainless steel	✓	✓
Vacuum room in stainless steel	✓	✓
Flat transparent cover		
High transparent cover	✓	✓
Analogous control	✓	✓
Simple welding 3,5mm	✓	✓
Less vacuum	✓	✓
Slow "soft-air"	✓	✓
Pump vacuum m3/h	<b>40</b>	<b>63</b>
Quantity joint trims	<b>2</b>	<b>2</b>

#### Slow "Soft-air"

Gradual vacuum, to avoid delicat products to get damaged (ex : fish) or when the products are hard and pointy (ex : spare ribs)  
To combine with IDG System (gas injection).

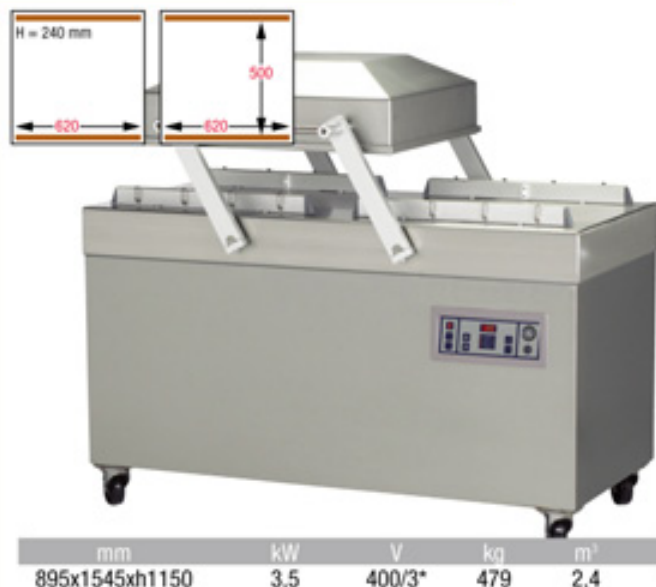
#### Sensor control

Complementary control system for 99,98 % vacuum packaging

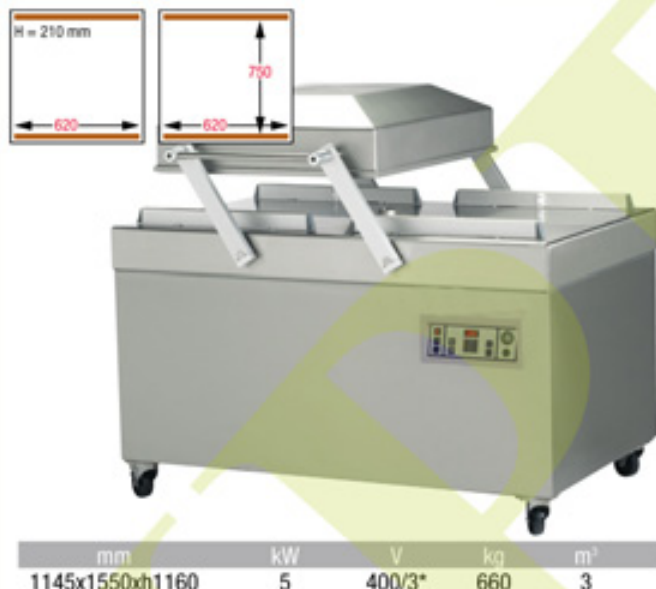
#### Less vacuum

To use with delicat products or non-food products, that need partial vacuum, without conservation through gas injection

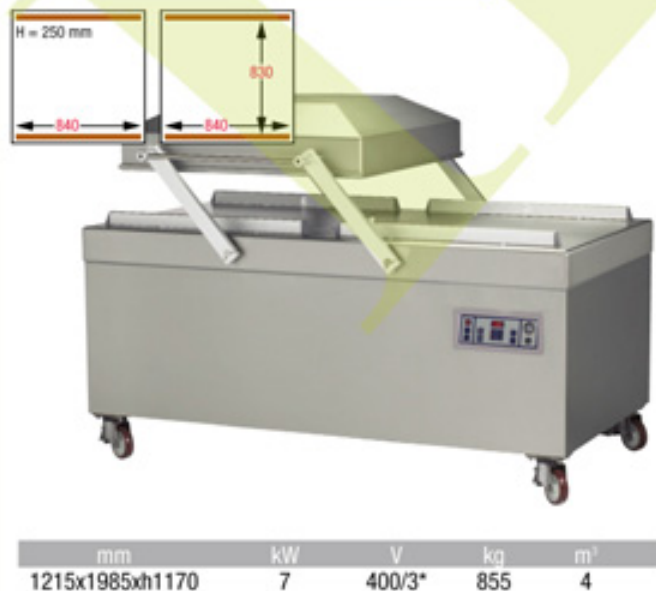
## CF-165T/N



## CF-175T/N



## CF-180T/N



## Model double room

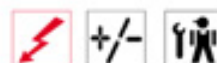
### General characteristics :

- Professional machines - table model, for vacuum packaging, innovative concept, allowing a longer conservation of products.
- Specially produced to answer all the demands in the industrial domain of agro-alimentation.
- Ergonomy, robust, and newest technologies, are the most important advantages.
- Removable joint trim.

### Slow "Soft-air"

Gradual vacuum, to avoid delicate products to get damaged (ex : fish) or when the products are hard and pointy (ex : spare ribs)

To combine with IDG System (gas injection).

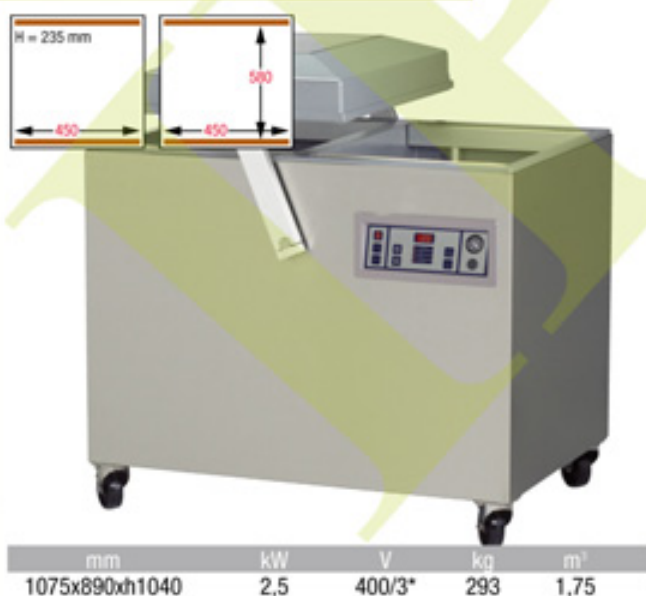


## CF-195T/N

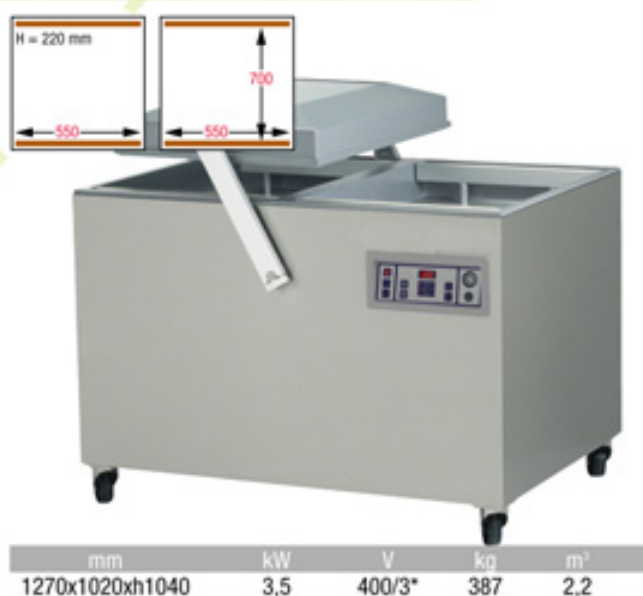


	CF-165T/N	CF-175T/N	CF-180T/N	CF-195T/N	CF-150/N	CF-170/N
Frame in stainless steel	✓	✓	✓	✓	✓	✓
Flat working top in stainless steel	✓	✓	✓	✓		
Vacuum room in aluminium					✓	✓
Stainless steel cover	✓	✓	✓	✓		
Aluminium cover with window					✓	✓
Digital control panel 10 programmes	✓	✓	✓	✓	✓	✓
Double seal	✓	✓	✓	✓	✓	✓
Less vacuum	✓	✓	✓	✓	✓	✓
Slow "soft air"	✓	✓	✓	✓		
Pump vacuum m3/h	<b>100</b>	<b>160</b>	<b>300</b>	<b>300</b>	<b>63</b>	<b>100</b>
Quantity of joint trims	<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>4</b>

### CF-150/N



### CF-170/N



\* Voltage 230V/3 on request