

AUTOMATIC HEAT SEALERS TSAVG

SKU: TSAVG

ADDITIONAL INFORMATION

Power Kw	<u>2 kW (2,7HP)</u>
power supply	<u>230V/1N/50Hz</u>
Reel width and diameter	<u>380 mm - ø 200 mm- 150mt</u>
Vacuum pump	<u>12 m³/h</u>
Machine dimensions (l x l x h mm)	<u>500 x 680 x 780(h) mm</u>
net weight (kg)	<u>70</u>
gross weight (Kg)	<u>80</u>
packaging dimensions (l x l x h mm)	<u>485 x 750 x 700(h) mm</u>
packaging volume (m³)	<u>0,255 m³</u>

Machine for thermo sealing of foods inside the containers allowing to maintain fra-grance and taste. Made of stainless steel AISI 304, with internal sealing plate to avoid burns, automatic film dragging with no manual aid, electronic sealing temperature control to perfectly seal the containers - not equipped with a standard mould, you can choose one among optional. Containers available on request. The TSAVG model creates a vacuum inside the container and with the addition of inert gas (mixture of nitrogen and carbon dioxide) it further extends the food storage time - from 5 to 10 operating cycles per minute.



