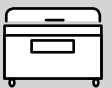
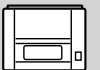


# КАТАЛОГ ПРОДУКЦИИ



|                             |                            |                                 |                                |                          |
|-----------------------------|----------------------------|---------------------------------|--------------------------------|--------------------------|
| Архангельск (8182)63-90-72  | Иваново (4932)77-34-06     | Магнитогорск (3519)55-03-13     | Пермь (342)205-81-47           | Сургут (3462)77-98-35    |
| Астана (7172)727-132        | Ижевск (3412)26-03-58      | Москва (495)268-04-70           | Ростов-на-Дону (863)308-18-15  | Тверь (4822)63-31-35     |
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| Екатеринбург (343)384-55-89 | Курск (4712)77-13-04       | Пенза (8412)22-31-16            | Ставрополь (8652)20-65-13      | Ярославль (4852)69-52-93 |
|                             | Липецк (4742)52-20-81      |                                 |                                |                          |

Киргизия (996)312-96-26-47    Казахстан (772)734-952-31    Таджикистан (992)427-82-92-69



**CONFEZIONATRICI AD  
ASPIRAZIONE ESTERNA**

**EXTERNAL ASPIRATION**

**MACHINES SOUS VIDE À  
ASPIRATION EXTÉRIEURE**

**ENVASADORAS  
ASPIRACIÓN EXTERIOR**

**HOME Series - Pag 6**

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FRESH



**MINI Series - Pag 8**

---

MINI MINI / MINI BIG



**ECONOMY Series - Pag 10**

---

SMALL / ELIX / MEDIUM



**PROFESSIONAL Series - Pag 14**

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EASY PACK / MINI PACK



**PROFESSIONAL PLUS Series - Pag 16**

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1000 B / 2000 / 2000 S



**THERMOSEALER Series - Pag 20**

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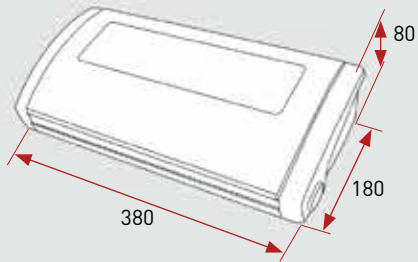
LX 320 / LX 420




MADE IN ITALY



# HOME Series



 230 V/50-60 Hz

ABS



## FRESH

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**380x180x80 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 300**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 10/12 LTmin**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso  
Impulse**

Peso  
Weight  
Poids  
Peso

**Kg 2.3**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 190**





## HOME Series

### principali "plus tecnici" di questa linea

MAIN TECHNICAL ADVANTAGES OF THIS LINE



#### SENSORE DI VUOTO:

la macchina rileva il vuoto totale e passa direttamente alla fase di saldatura

Vacuum Sensor: the machine detects the total vacuum and goes directly to the sealing phase

Capteur du vide: la machine détecte le vide total et elle passe directement à la phase de mise sous vide

Sensor de vacío: la maquina mide el vacío total y pasa de manera automática al sellado



#### TAGLIERINA INTERNA:

per utilizzo sacchetti in rotoli

Internal cutter for bags in rolls

Cutter interne pour l'usage de sachets en rouleau

Cuchillo interno para utilizar bolsas en rollos



#### Possibilità di fare il vuoto in appositi contenitori

Possibility to do vacuum in the appropriate containers

Possibilité de faire le vide dans des bocaux appropriés

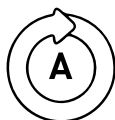
Posibilidad de hacer el vacío en vasos especiales

### perché scegliere una confezionatrice sottovuoto di questa linea?

WHY CHOOSING A VACUUM PACKER OF THIS LINE?



**1** **Perfetta per la casa. Pratica e veloce**  
Perfect for the house: fast and practical



**2** **Ciclo di lavoro totalmente automatico. Max semplicità**  
Fully automatic working cycle: very simple



**3** **Ogni macchina è dotata di 2 rotoli di sacchetti in omaggio**  
Each machine is equipped with 2 complementary rolls of vacuum bags



## Taglierina interna: cos'è?

INTERNAL CUTTER. WHAT IS IT? / CUTTER INTERNE. QU'EST-CE QUE C'EST? / ¿QUÈ ES EL CUCHILLO INTERNO?

La macchina è dotata di un alloggiamento per il rotolo di sacchetti e da una taglierina interna che consente di tagliare la busta alla lunghezza desiderata, evitando ogni spreco di materiale.

Internal cutter: the machine is equipped with a slot/space for the roll of bags and an internal cutter that allows to cut the bag to the desired length, avoiding any waste of material.

Chaque machine est équipée d'un boîtier pour la bobine et d'un cutter interne qui permet le découpage des sachets à la longueur désirée pour limiter le gaspillage du matériel.

La maquina està equipada con un alojamiento para los rollos y con un cuchillo que permite cortar la bolsa del largo que se necesita, evitando pérdidas de material.







## MINI Series



### MINI MINI

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**370x260x130 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

---

**mm 350**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

---

**Q= 20/24 LTmin**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

---

**Impulso  
Impulse**

Peso  
Weight  
Poids  
Peso

---

**Kg 8**

Assorbimento  
Absorption  
Absorption  
Consumo

---

**W 280**

230 V/50-60 Hz

INOX | CE

ROHS

NO LIQUID

### MINI BIG

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**470x260x130 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

---

**mm 450**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

---

**Q= 20/24 LTmin**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

---

**Impulso  
Impulse**

Peso  
Weight  
Poids  
Peso

---

**Kg 10**

Assorbimento  
Absorption  
Absorption  
Consumo

---

**W 300**

230 V/50-60 Hz

INOX | CE

ROHS

NO LIQUID





## MINI Series

### principali "plus tecnici" di questa linea

MAIN TECHNICAL ADVANTAGES OF THIS LINE



**STRUTTURA IN ACCIAIO:**  
adatta ad ogni ambiente  
di lavoro

Stainless steel structure  
suitable for any environment

Conception en acier inox: adaptée  
à tout environnement de travail

Estructura de acero:  
adapta a cualquier lugar  
de trabajo



**RESISTENZA 5 mm:**  
per una perfetta saldatura  
del sacchetto

Electrical resistance 5 mm for  
a perfect seal of the bag

Résistance de 5 mm  
pour une soudure parfaite

Resistencia de grosor 5 mm:  
para un sellado perfecto  
de la bolsa



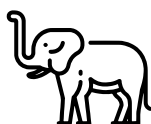
CONF. AD ASPIRAZIONE ESTERNA  
vacuum sealers

### perché scegliere una confezionatrice sottovuoto di questa linea?

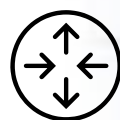
WHY CHOOSING A VACUUM PACKER OF THIS LINE?



**1** **Semplicissima da usare**  
Very easy to use



**2** **Robusta nella struttura**  
Robust in its structure



**3** **Ingombro limitato**  
Limited space



### Pannello comandi "user friendly"

"USER FRIENDLY" CONTROL PANEL  
PANNEAU DE COMMANDE "CONVIVAL"  
PANEL DE MANDOS "FÁCIL DE USAR"

Pannello comandi "user friendly" con due tasti: vuoto e saldatura... Impossibile sbagliare!

Panneau de commande "convivial" avec deux boutons: vide et soudure... impossible de se tromper.

User friendly control panel with two buttons: vacuum and sealing... Impossible to make mistakes.

Panel de mandos "fácil de usar" con dos teclas: vacío y sellado: ¡imposible equivocarse!

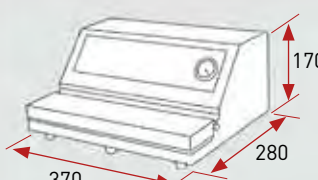






# ECONOMY Series





370  
280  
170

## SMALL

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**370x280x170 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

---

**mm 350**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

---

**Q= 20/24 LTmin**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso  
Impulse**

Peso  
Weight  
Poids  
Peso

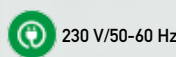



---


**Kg 8**

Assorbimento  
Absorption  
Absorption  
Consumo

---

**W 280**





420  
280  
170

## ELIX

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**420x280x170 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

---

**mm 400**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

---

**Q= 20/24 LTmin**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso  
Impulse**

Peso  
Weight  
Poids  
Peso

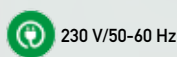
---

**Kg 9**

Assorbimento  
Absorption  
Absorption  
Consumo

---

**W 300**



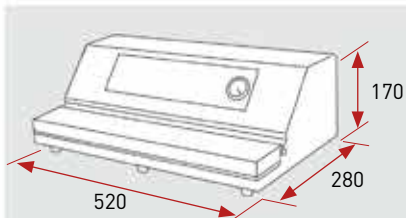








# ECONOMY Series



230 V/50-60 Hz

INOX | CE



## MEDIUM

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**520x280x170 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 500**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacio

**Q= 40/48 LTmin**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso  
Impulse**

Peso  
Weight  
Poids  
Peso

**Kg 12**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 400**







**ECONOMY Series**



## principali “plus tecnici” di questa linea

MAIN TECHNICAL ADVANTAGES OF THIS LINE



### Pannello comandi con ciclo di lavoro manuale e automatico

Control panel with manual and automatic working cycle

Panneau de commande avec cycle de travail manuel et automatique

Panel de mandos con ciclo de trabajo manual y automatico

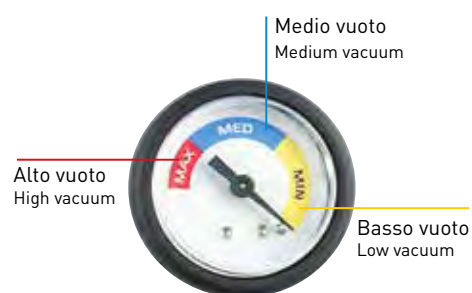


### VUOTOMETRO ESTERNO: per visionare il livello di vuoto raggiunto in busta

External vacuum gauge: to view the vacuum level reached in the bag

Manomètre externe pour mieux Controller le niveau du vide atteint

Vacuometro externo: para ver el nivel de vacío logrado en la bolsa



Pompa del vuoto  
Vacuum pump





**ECONOMY Series**

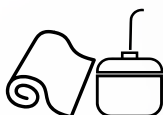
## perché scegliere una confezionatrice sottovuoto di questa linea?

WHY CHOOSING A VACUUM PACKER OF THIS LINE?



### 1 Robuste ed affidabili nel tempo

Robust and reliable over time



### 2 E' possibile fare il vuoto in sacchetti e contenitori

It's possible to do vacuum in vacuum bags and containers



### 3 Totalmente automatica adatta a cicli di lavoro continuativi

Totally automatic, suitable for continuous working cycles



## Pannello comandi dotato di 3 cicli di lavoro:

CONTROL PANEL EQUIPPED WITH 3 CYCLES:

PANNEAU DE COMMANDE ÉQUIPÉ DE 3 CYCLES DE TRAVAIL:

PANEL DE MANDOS EQUIPADO CON 3 CICLOS DE TRABAJO:

**MAN**

Programma manuale  
Manual program

**AUT 1**

Programma automatico per sacchetti piccoli

Automatic program for small vacuum bags

**AUT 2**

Programma automatico per sacchetti mediograndi

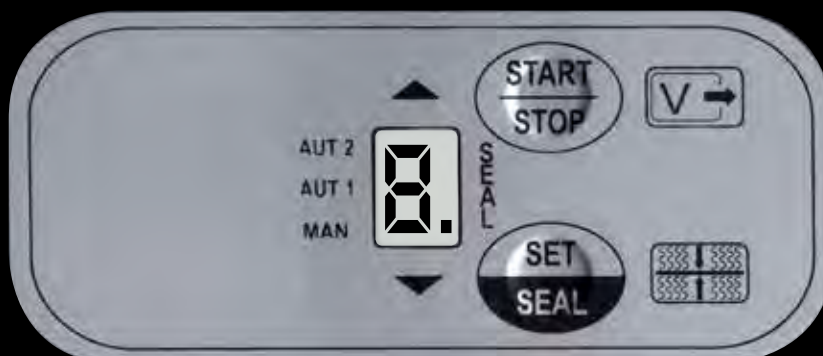
Automatic program for medium-large bags

- Programma automatico per sacchetti grandi e piccoli
- Programma manuale: scegli tu quando passare in saldatura

- Automatic program for big-small bags
- Manual program: you choose when you want to pass to the sealing phase

- Programme automatique pour sachets grands et petits
- Programme manuel: choisissez le moment de la soudure

- Programa automatico para bolsas grandes y pequeñas
- Programa manual: tu eliges cuando accionar el sellado





# PROFESSIONAL Series



## EASY PACK



Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**370x280x180 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 350**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 40/48 LTmin**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso**  
Impulse

Peso  
Weight  
Poids  
Peso

**Kg 11**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 300**



230 V/50-60 Hz

INOX | CE

ROHS

NO LIQUID

## MINI PACK



Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**420x310x180 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 400**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 40/48 LTmin**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso**  
Impulse

Peso  
Weight  
Poids  
Peso

**Kg 13**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 400**



230 V/50-60 Hz

INOX | CE

ROHS

NO LIQUID







## PROFESSIONAL Series

### principali "plus tecnici" di questa linea

MAIN TECHNICAL ADVANTAGES OF THIS LINE



#### Apertura automatica della piastra saldante a fine ciclo e start automatico

Automatic opening of the sealing plate at the end of the cycle and "automatic start"

Démarrage et ouverture automatique de la plaque d'étanchéité à la fin du cycle

Reapertura automática de la plancha soldante a final del ciclo de trabajo y "Puesta en Marcha Automática"



#### Possibilità di programmare tempo di vuoto e saldatura

Possibility to program the vacuum and sealing time

Possibilité de programmer le temps du vide et de soudure

Posibilidad de programar tiempo de vacío y de sellado



#### Struttura inox solida e resistente

Stainless steel structure: solid and robust

Structure en acier inox: robuste et résistante

Estructura de acero solida y resistente

### perché scegliere una confezionatrice sottovuoto di questa linea?

WHY CHOOSING A VACUUM PACKER OF THIS LINE?



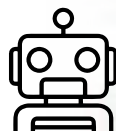
#### 1 Adatta a cicli di lavoro intensi

Suitable for intense working cycles



#### 2 Rapidità di esecuzione

Speedy execution



#### 3 Efficienza operativa

Operational efficiency



## Apertura della piastra saldante automatica

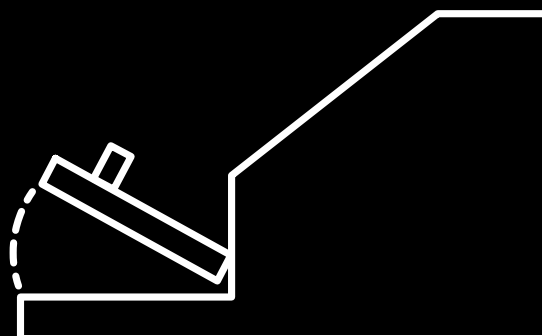
AUTOMATIC OPENING OF THE SEALING PLATE / OUVERTURE AUTOMATIQUE DE LA PLAQUE D'ÉTANCHÉITÉ / REAPERTURA AUTOMÁTICA PLANCHA SOLDANTE

L'apertura della piastra saldante a fine ciclo è automatica, questo consente all'operatore di risparmiare tempo.

The opening of the sealing plate at the end of the cycle is automatic, this allows the operator to save time.

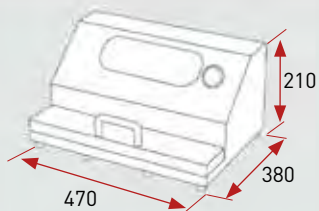
Ouverture de la plaque d'étanchéité à la fin du cycle, ce qui permet d'économiser le temps.

La plancha se abre automáticamente al final del ciclo de trabajo. Esto hace a caso que el operador ahorre tiempo.





# PROFESSIONAL PLUS Series



## 1000 B

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**470x380x210 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 450**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso**  
**Impulse**

Peso  
Weight  
Poids  
Peso

**Kg 22**

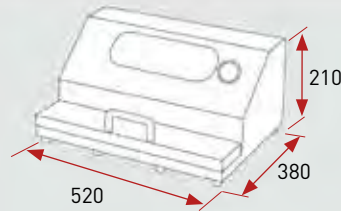
Assorbimento  
Absorption  
Absorption  
Consumo

**W 500**



230 V/50-60 Hz

INOX | CE



## 2000

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**520x380x210 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 500**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso**  
**Impulse**

Peso  
Weight  
Poids  
Peso

**Kg 23**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 550**



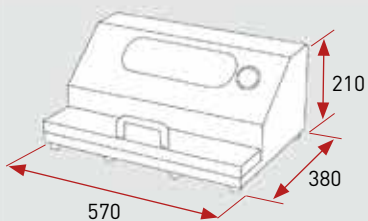
230 V/50-60 Hz

INOX | CE





# PROFESSIONAL PLUS Series



230 V/50-60 Hz

INOX | CE



## 2000 S

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**570x380x210 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 550**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso  
Impulse**

Peso  
Weight  
Poids  
Peso

**Kg 25**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 580**







## PROFESSIONAL PLUS Series

### principali "plus tecnici" di questa linea

MAIN TECHNICAL ADVANTAGES OF THIS LINE



#### Ciclo lavoro totalmente automatico

Fully automatic working cycle

Cycle de travail complètement automatique

Ciclo de trabajo totalmente automatico



#### Pompa del vuoto ad olio

Oil vacuum pump

Pompe à huile

Bomba de vacío lubricada con aceite hidráulico



#### Struttura esterna super rinforzata

Super reinforced outer structure

Châssis bien renforcé

Mueble muy reforzado

### PANNELLO COMANDI / CONTROL PANEL

Accensione / Spegnimento confezionatrice  
Switch on / switch off of the vacuum packaging machine

Modifica parametri vuoto / saldatura  
Used to modify vacuum / sealing parameters

Settaggio parametri tempo di vuoto e saldatura  
Vacuum and seal time setting



Funzione di vuoto in continuo, per aspirazione in contenitori gastronomici  
Nonstop vacuum function done with suction in gastro bowls

Definizione tempo di vuoto pre impostato  
Set vacuum time

Definizione tempo di saldatura (espresso in secondi)  
Sealing time (in seconds)



PROFESSIONAL PLUS Series

## perché scegliere una confezionatrice sottovuoto di questa linea?

WHY CHOOSING A VACUUM PACKER OF THIS LINE?



1

**L'eccellenza di performance tra le linee di aspirazione esterna**

The excellence of performance between the models of external vacuum packers



2

**Affidabilità nel tempo garantita**

Reliability guaranteed over time



3

**Elevata resistenza a cicli di lavoro intensi e frequenti**

Highly resistant to intense and frequent working cycles



## Sapete quali sono i vantaggi di una pompa ad olio?

DO YOU KNOW WHAT THE ADVANTAGES ARE OF AN OIL VACUUM PUMP? /  
CONNAISSEZ-VOUS LES AVANTAGE D'UNE POMPE À HUILE? /  
¿UDS SABEN CUALES SON LAS VENTAJAS DE UNA BOMBA DE VACÍO CON ACEITE?

1

**Maggiore resistenza a cicli di lavoro frequenti**

Higher resistance to frequent working cycles

2

**Migliore qualità e velocità del vuoto raggiunto**

Better quality and speed of the vacuum reached

3

**Maggiore tolleranza all'aspirazione di impurità**

Better tolerance of the suction of impurities



Filtro aria  
Air filter



Livello Olio  
Oil Level



## LX 320 / LX 420

### Termosaldatrici per sacchetti

Thermosealers to be used with bags

Termoschelleuses pour sachets

Termosoldadora para bolsas



### LX 320

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**450X80X260 (OPEN)**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

---

**mm 320**

Peso  
Weight  
Poids  
Peso

---

**KG 3,7**

Assorbimento  
Absorption  
Absorption  
Consumo

---

**W 300**

### LX 420

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**550X80X260 (OPEN)**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

---

**mm 420**

Peso  
Weight  
Poids  
Peso

---

**KG 4,4**

Assorbimento  
Absorption  
Absorption  
Consumo

---

**W 400**



#### LX320/420

Termosigillatrici per sacchetti di differenti tipologie di materiali. Ideali per la sigillatura di prodotti nell'ambito food (ortofrutta, panifici, pasticcerie) e non food (ferreteria, ricambistica, settore elettronico).

#### LX320/420

Manual sealers for all kind of bags in both "Food" (Groceries, bakeries and confectioneries) and "Non-food" (ironware, spare parts, electronic components) sectors.

LX320/420 soudeuses manuelles pour des sachets de n'importe quel matériel. Ce sont la solution idéale soit pour le secteur « Food » (Fruits et légumes, boulangeries, pâtisseries) soit pour celui « Non-food » (Quincailleries, pièces détachées, composants électroniques)

#### LX320/420

Termoselladoras para bolsas de diferentes materiales. Ideales para empaquetar productos en el sector Food (hortofrutta, panaderías, pastelerías) y No Food (ferreteria, repuestos, sector electrónico)





## CONFEZIONATRICI A CAMPANA DA BANCO

### TABLE TOP VAC PACKERS

### MACHINES SOUS VIDE À CLOCHE DE TABLE

### ENVASADORAS A CAMPANA SOBREMESA

#### NEW Series - Pag 22

MYCRA / UNIVERSAL / OPTIMA / UNICA / SUPREMA



#### PRESTIGE Series - Pag 26

DG 30 / DG 35 / DG 40 / DG 45



#### TOP Series - Pag 30

START / BABY / SPEEDY / JOLLY / BOXER 45  
BOXER DUO / BIG BOXER / BOXER 80



#### COMBI COOK Series - Pag 38

COMBI COOK



#### VACUUM TESTER

Rilevatore digitale di vuoto  
in campana

Vacuum digital detector  
Décteur digitale du vide  
dans la chambre

Aparato digital para medir  
el vacío en campana

Dimensioni d'ingombro / overall dimension  
dim. d'encombremet / dimensiones

mm 65X23X110 H

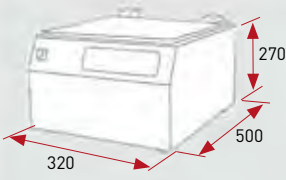
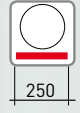


MADE IN ITALY





# NEW Series



230 V/50-60 Hz

INOX | CE

## MYCRA

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremment  
Dimensiones

**320x500x270 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**260x300x120 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 250**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

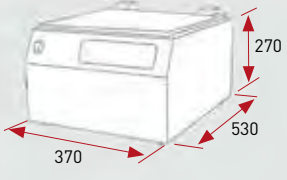
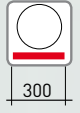
**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 25**



Assorbimento  
Absorption  
Absorption  
Consumo

**W 500**

230 V/50-60 Hz

INOX | CE

## UNIVERSAL

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremment  
Dimensiones

**370x530x270 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**310x350x120 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 300**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**kg 32**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 500**



## OPTIMA

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**420x530x400 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**360x400x190 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 350**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

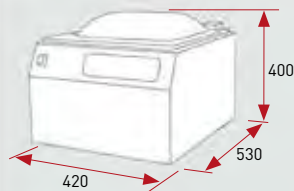

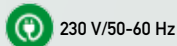



**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**kg 40**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 600**

## UNICA

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**470x550x430 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**410x450x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 400**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 12/14.4 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

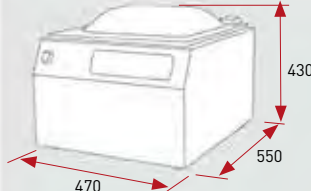

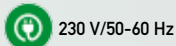



**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**kg 50**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 900**

## SUPREMA

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**560x610x410 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**500x460x200 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 500**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 20/24 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

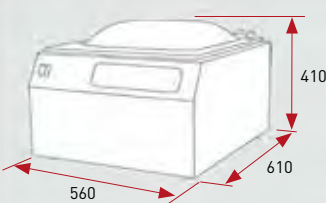

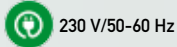



**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 58**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 950**






## NEW Series



### STANDARD



#### VAC STOP:

arresto forzato del ciclo

Vac Stop: forced interruption of the cycle

Vac stop: arrêt forcé du cycle de soudure

Vac stop: para en seguida el ciclo de trabajo



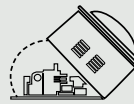
#### SALDATURA RAPIDA:

forzatura anticipata del ciclo di saldatura

Quick sealing: forced anticipation of the sealing cycle

Soudure rapide: forçage précoce du cycle de soudage

Forzamiento adelantado del ciclo de sellado



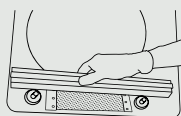
#### CARTER APRIBILE A 90°:

agevola la manutenzione post-vendita

Openable carter at 90°: helps the after sales maintenance

Ouverture du châssis à 90°: maintenance après-vente plus aisée

Mueble que se puede abrir a 90°: ayuda al servicio tecnico para la atención post venta



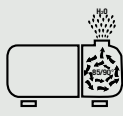
#### BARRE SALDANTI REMOVIBILI:

per facilitare la pulizia

Removeable sealing bar to facilitate cleaning the chamber

Barre de soudure amovible pour faciliter le nettoyage de la cuve

Barras de soldadura extraibles para facilitar la limpieza



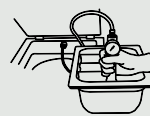
#### CLEAN PUMP:

olio in pompa sempre pulito

Clean pump: always clean oil inside the pump

Clean pump: l'huile de la pompe est toujours propre

Clean pump: aceite de la bomba siempre limpio



#### ATTACCO GASTRO:

consente il vuoto in contenitori

Gastro attack: allows vacuum in containers

Branchement gastro: permet de faire du vide dans des bacs gastro

Conexión para la manguera gastro: permite hacer el vacío en cubetas



#### VASCA ANGOLI STONDATI:

pulizia interna più agevole

Chamber with rounded corners: easier to clean the chamber

Cuve avec coins rebondis: nettoyage interne plus facile

Cuba con angulos redondeados: ayuda la limpieza interna de la camara

## Auto cleaning pump: cos'è?

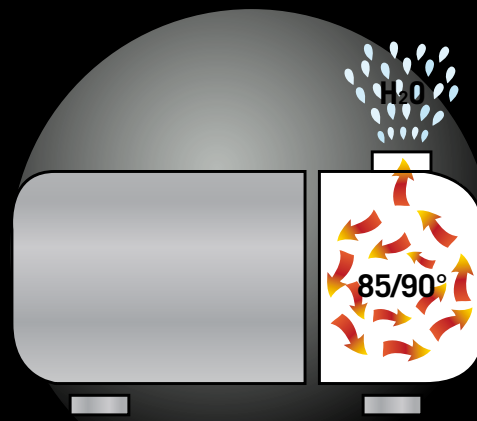
AUTO CLEANING PUMP: WHAT IS IT? / AUTO-CLEARING PUMP: C'EST QUOI? / AUTOLIMPIEZA BOMBA DE VACIO: ¿QUÈ ES?

È un ciclo di lavoro dedicato, attivabile direttamente dall'utilizzatore finale, che consente alla macchina di far raggiungere all'olio in pompa temperature elevate che consentano l'evaporazione delle impurità presenti (durata ciclo 1 h).

It is a dedicated working cycle, which can be activated directly by the end user, which allows the oil in the pump of the machine reach high temperatures that enable the present impurities to evaporate (duration of the cycle 1 h).

C'est un cycle de travail délicat activé directement par l'opérateur et qui permet de réchauffer l'huile à l'intérieure de la pompe faisant ainsi évaporer toute humidité et mouillure (durée du cycle de travail: 1 heure).

Es un ciclo de trabajo particular, que el usuario puede poner en marcha según necesidad. Este ciclo permite a la máquina que el aceite de la bomba llegue a una temperatura muy elevada que permite la evaporación de las impurezas (ciclo de 1 h).



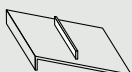


## New Series

### OPTIONAL



Carrello supporto macchina  
Inox trolley



Piano inclinato per liquidi  
Inclined plane for liquids



Tensione e frequenza speciale  
Voltage and special frequency



COME A CAMPANA DA BANCO  
table top vac packers

### PANNELLO COMANDI / CONTROL PANEL

Accensione / Spegnimento  
confezionatrice

Switch on / switch off of the  
vacuum packaging machine

Modifica parametri vuoto / saldatura

Used to modify vacuum / sealing parameters

1. Settaggio % di vuoto
2. Settaggio tempo di saldatura
3. Attivazione funzione saldatura rapida
4. Attivazione funzione VAC STOP:  
interruzione anticipata del ciclo di vuoto

1. Setting of the vacuum percentage
2. Setting of the sealing time
3. Activation of RAPID SEALING, if you push  
the button once
4. Activation of VAC STOP FUNCTION (stop  
in advance the vacuum cycle) if you push  
the button twice

Pulizia olio  
Clean pump

Definizione tempo di saldatura  
(espresso in secondi)

Sealing time (in seconds)



Funzione di vuoto in  
continuo, per aspirazione  
in contenitori gastronomici

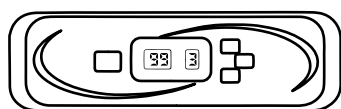
Nonstop vacuum function done  
with suction in gastro bowls

Definizione della percentuale  
di vuoto raggiunta in camera

Vacuum level reached in the  
chamber

## perché scegliere una confezionatrice sottovuoto di questa linea?

WHY CHOOSING A VACUUM PACKER OF THIS LINE?



### 1 Pannello comandi semplice e intuitivo

Simple and intuitive  
control panel



### 2 Ottimo livello di vuoto raggiunto

Excellent level of  
vacuum reached



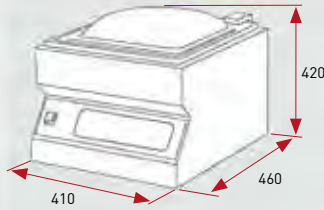
### 3 Ottima quotazione di mercato

Great pricing  
positioning





# PRESTIGE Series



## DG 30

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**410x460x420 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**310x350x190 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 300**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

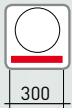
**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 38**

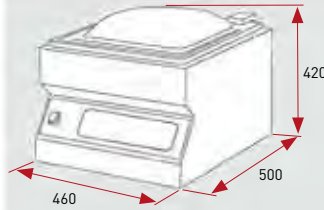
Assorbimento  
Absorption  
Absorption  
Consumo

**W 550**



230 V/50-60 Hz

|



## DG 35

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**460x500x420 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**360x400x190 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 350**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**kg 42**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 650**

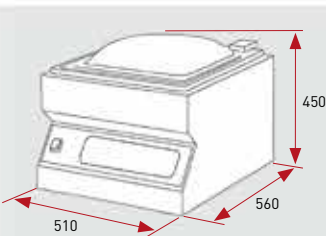


230 V/50-60 Hz

|







**DG 40**  
Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**510x560x450 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**410x450x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 400**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vació

**Q= 20/24 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 62**


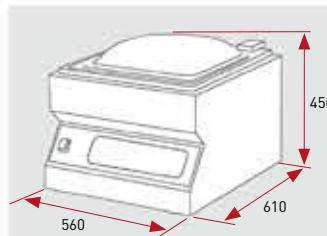
Assorbimento  
Absorption  
Absorption  
Consumo

**W 950**

230 V/50-60 Hz

INOX | CE

ROHS

**DG 45**  
Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**560x610x450 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**460x500x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 450**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vació

**Q= 20/24 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 68**


Assorbimento  
Absorption  
Absorption  
Consumo

**W 950**

230 V/50-60 Hz

INOX | CE

ROHS






## PRESTIGE Series



### STANDARD



#### VAC STOP:

arresto forzato del ciclo di vuoto

Vac Stop: forced interruption of the cycle

Vac stop: arrêt forcé du cycle de soudure

Vac stop: para en seguida el ciclo de trabajo



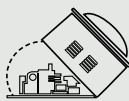
#### SALDATURA RAPIDA:

forzatura anticipata del ciclo di saldatura

Quick sealing: forced anticipation of the sealing cycle

Soudure rapide: forçage précoce du cycle de soudage

Forzamiento adelantado del ciclo de sellado



#### CARTER APRIBILE A 90°:

agevola la manutenzione post-vendita

Openable carter at 90°: helps the after sales maintenance

Ouverture du châssis à 90°: maintenance après-vente plus aisée

Mueble que se puede abrir a 90°: ayuda al servicio tecnico para la atención post venta



#### PROGRAMMA PER LA MARINATURA

di carne e pesce

Program for marinating meat and fish

Programme pour la marinade de la viande et du poisson

Programa para el escabeche de carne y pescado

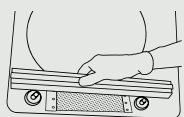


#### PANNELLO DIGITALE 3PG MEMORIZZABILI

Digital control panel with 3 memorisable programs

Panneau de commande digitale avec 3 programmes mémorisables

Panel de mandos digital con 3 programas memorizables



#### BARRE SALDANTI REMOVIBILI:

per facilitare la pulizia

Removeable sealing bar to facilitate cleaning the chamber

Barre de soudure amovible pour faciliter le nettoyage de la cuve

Barras de soldadura extraibles para facilitar la limpieza



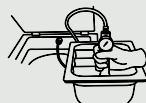
#### CLEAN PUMP:

olio in pompa sempre pulito

Clean pump: always clean oil inside the pump

Clean pump: l'huile de la pompe est toujours propre

Clean pump: aceite de la bomba siempre limpio



#### ATTACCO GASTRO:

consente il vuoto in contenitori

Gastro attack: allows vacuum in containers

Branchement gastro: permet de faire du vide dans des bacs gastro

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#### VASCA ANGOLI STONDATI:

pulizia interna più agevole

Chamber with rounded corners: easier to clean the chamber

Cuve avec coins rebondis: nettoyage interne plus facile

Cuba con angulos redondeados: ayuda la limpieza interna de la cámara

## Ciclo marinatura: cos'è?

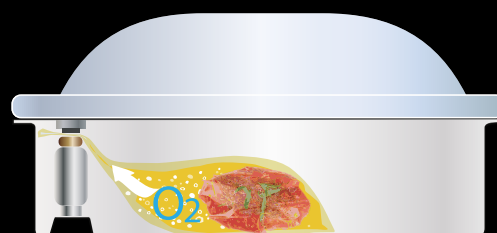
MARINATING CYCLE. WHAT IS IT? / CYCLE DE MARINADE. C'EST QUOI? / CICLO DE ESCABECHE ¿QUÈ ES ?

E' un ciclo di lavoro pre impostato, che consente alla macchina di alternare in modo automatico mini cicli di vuoto e di ripristino della pressione in campana. Attraverso quest'operazione i pori dei prodotti confezionati in busta con il loro condimento, subiscono una sollecitazione di apertura (in fase di ripristino pressione in campana) propedeutica al miglior assorbimento del condimento stesso.

It is a pre-set working cycle that allows the machine to automatically alternate mini cycles of vacuum and restorations of pressure in the chamber. Through this operation, the pores of the products packed in the vacuum bag along with their dressing undergo an opening process (the phase of restoration of the pressure in the chamber) causing a better absorption of the dressing/sauce itself.

C'est un cycle de travail pré-réglé qui permet à la machine d'alternier automatiquement des mini-cycles de vide et réintroduire la pression dans la chambre. Grâce à cette opération l'assaisonnement, qui se trouve à l'intérieure du sachet avec le produit, s'absorbe par les pores de ce dernier qui ont été déjà préparés et ouverts dans la phase de réintroduction de la pression dans la chambre.

Es un ciclo de trabajo ya memorizado que le permite a la maquina de alternar de manera automatica mini ciclos de vacío y restablecer la presión adentro de la cámara. A través de esta operación los poros de los productos envasados en las bolsas con su condimento se abren ( cuando en la cámara se vuelve a crear presión ), que ayuda una mejor absorción del condimento mismo.


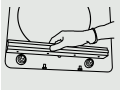

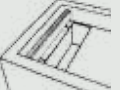

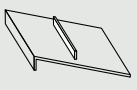

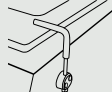





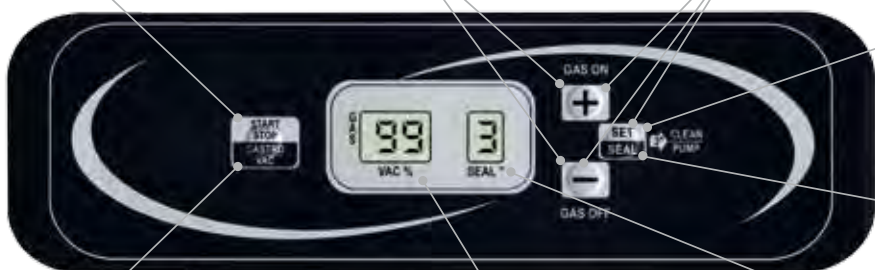
# PRESTIGE Series



## OPTIONAL

|   |   |   |  |   |  |
|---|---|---|--|---|--|
|  | Gas inerte<br>Inerte gas injection            |  | Saldatura con pistoni senza cavi<br>Cableless piston sealing |  | Carrello supporto macchina<br>Inox trolley                     |
|  | Vasca doppia altezza<br>Double height chamber |  | Taglio Eccedenza<br>Exceeding cutting bar                    |  | Piano inclinato per liquidi<br>Inclined plane for liquids      |
|  | Pumpa busch<br>Busch pump                     |  | Sistema bloccaggio campana<br>Lid Hook                       |  | Tensione e frequenza speciale<br>Voltage and special frequency |

## PANNELLO COMANDI / CONTROL PANEL



Accensione / Spegnimento confezionatrice  
Switch on / switch off of the vacuum packaging machine

Modifica parametri vuoto / saldatura  
Attivazione e disattivazione funzione Gas  
Used to modify vacuum / sealing parameters  
Activation and deactivation Gas Function

Attivazione Programmi di lavoro (PRG 1.2.3)  
Attivazione Programma Marinatura (PM)  
Vacuum programs activation (PRG 1.2.3)  
Marinating programs activation (PM)

1. Settaggio % di vuoto  
2. Settaggio tempo di saldatura  
3. Attivazione funzione saldatura rapida  
4. Attivazione funzione VAC STOP: interruzione anticipata del ciclo di vuoto

1. Setting of the vacuum percentage  
2. Setting of the sealing time  
3. Activation of RAPID SEALING, if you push the button once  
4. Activation of VAC STOP FUNCTION (stop in advance the vacuum cycle) if you push the button twice

Pulizia olio  
Clean pump

Funzione di vuoto in continuo, per aspirazione in contenitori gastronorm  
Nonstop vacuum function done with suction in gastro bowls

Definizione della percentuale di vuoto raggiunta in camera  
Vacuum level reached in the chamber

Definizione tempo di saldatura (espresso in secondi)  
Sealing time (in seconds)

## perché scegliere una confezionatrice sottovuoto di questa linea?

WHY CHOOSING A VACUUM PACKER OF THIS LINE?

**1** **Immediata nell'utilizzo**  
Immediate use

**2** **Robusta e affidabile nel tempo**  
Reliable and robust over time

**3** **Polivalente: ricca di funzioni adatta a tutti gli ambienti di lavoro**  
Multi-purpose: full of functions

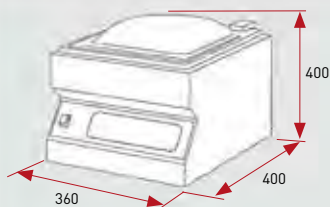






# TOP Series

Vacuum Sensor/Liquid Sensor



230 V/50-60 Hz

INOX | CE



## START

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremment  
Dimensiones

**360x400x400 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**260x300x160 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 250**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

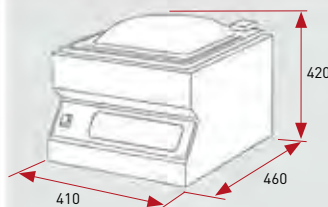
**Pistoni senza cavi  
Wireless Pistons**

Peso  
Weight  
Poids  
Peso

**Kg 32**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 500**



230 V/50-60 Hz

INOX | CE



## BABY

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremment  
Dimensiones

**410x460x420 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**310x350x190 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 300**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 8/9.6 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Pistoni senza cavi  
Wireless Pistons**

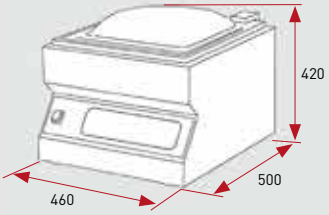
Peso  
Weight  
Poids  
Peso

**Kg 38**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 550**





## SPEEDY

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**460x500x420 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmera

**360x400x190 h**


Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 350**

230 V/50-60 Hz

INOX | CE

ROHS



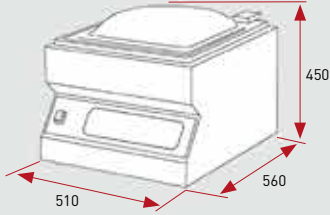
**Pistoni senza cavi  
Wireless Pistons**

Peso  
Weight  
Poids  
Peso

**Kg 42**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 650**



## JOLLY

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**510x560x450 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmera

**410x450x220 h**


Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 400**

230 V/50-60 Hz

INOX | CE

ROHS



**Pistoni senza cavi  
Wireless Pistons**

Peso  
Weight  
Poids  
Peso

**Kg 60**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 950**

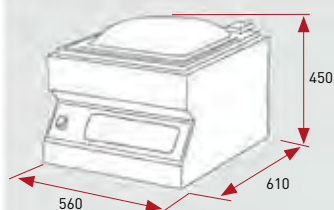






## TOP Series

Vacuum Sensor/Liquid Sensor



### BOXER 45

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**560x610x450 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**460x500x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 450**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 20/24 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Pistoni senza cavi  
Wireless Pistons**

Peso  
Weight  
Poids  
Peso

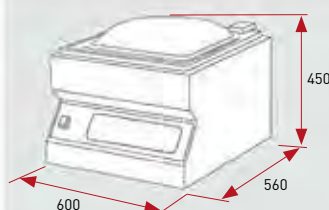
**Kg 63**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 950**



230 V/50-60 Hz



### BOXER DUO

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**600x560x450 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**500x460x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**2x(mm 450)**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 20/24 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Pistoni senza cavi  
Wireless Pistons**

Peso  
Weight  
Poids  
Peso

**Kg 63**

Assorbimento  
Absorption  
Absorption  
Consumo

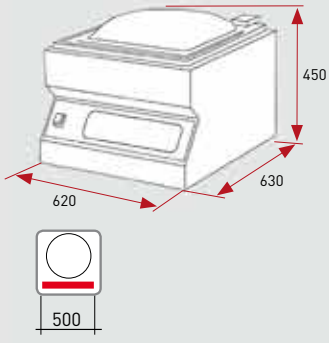
**W 1050**



230 V/50-60 Hz







## BIG BOXER

Dim. d'ingombro  
Overall dimension  
Dim. D'encembrement  
Dimensiones

**620x630x450 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**520x520x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 500**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 20/24 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Pistoni senza cavi  
Wireless Pistons**

Peso  
Weight  
Poids  
Peso

**Kg 68**


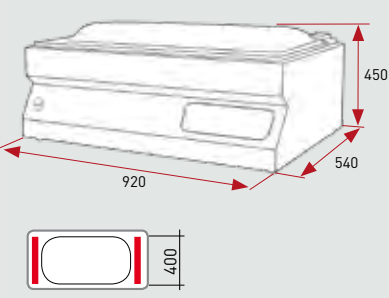
Assorbimento  
Absorption  
Absorption  
Consumo

**W 1050**

230 V/50-60 Hz

INOX | CE

ROHS

## BOXER 80

Dim. d'ingombro  
Overall dimension  
Dim. D'encembrement  
Dimensiones

**920x540x450 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**820x420x200 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**2x(mm 400)**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 20/24 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Pistoni senza cavi  
Wireless Pistons**

Peso  
Weight  
Poids  
Peso

**Kg 70**


Assorbimento  
Absorption  
Absorption  
Consumo

**W 1050**

230 V/50-60 Hz

INOX | CE

ROHS






## TOP Series

Vacuum Sensor/Liquid Sensor

### STANDARD



#### PANNELLO COMANDI 20PRG

CONTROL PANEL  
WITH 20 PROGRAMS

PANNEAU DE COMMANDE  
AVEC 20PRGS

PANEL DE MANDOS  
20 PROGRAMAS



#### VAC STOP:

arresto forzato del  
ciclo di vuoto

Vac Stop: forced  
interruption of the cycle

Vac stop: arrêt forcé du  
cycle de soudure

Vac stop: para en se-  
guida el ciclo de trabajo



#### SALDATURA RAPIDA:

forzatura anticipata  
del ciclo di saldatura

Quick sealing: forced  
anticipation of the sealing  
cycle

Soudure rapide: forçage  
précoce du cycle de  
soudage

Forzamiento adelantado  
del ciclo de sellado



#### CARTER APRIBILE A 90°:

agevola la manuten-  
zione post-vendita

Openable carter at 90°:  
helps the after sales  
maintenance

Ouverture du châssis à  
90°: maintenance  
après-vente plus aisée

Mueble que se puede abrir a  
90°: ayuda al servicio tecnico  
para la atención post venta



#### BARRE SALDANTI REMOVIBILI con pistoni senza cavi

Removable sealing bars with  
pistons and without wires

Barre de soudure amovible  
avec piston sans connexions  
électriques

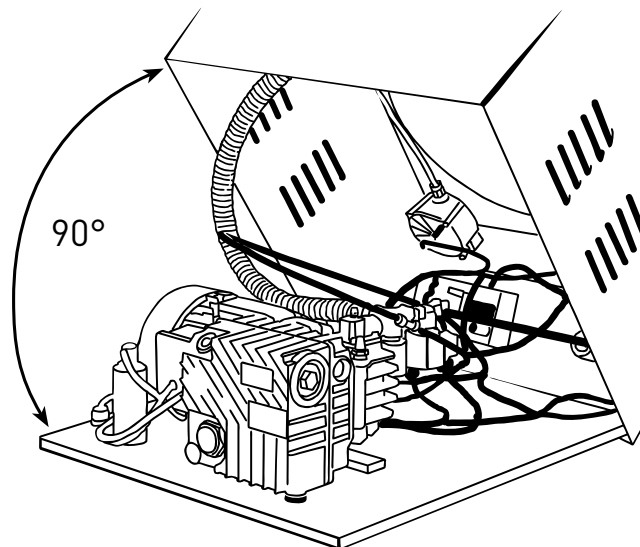
Barras de soldadura  
extraíbles con pistones,  
sin cables

**L'apertura a 90° del mobile** consente una di visione, senza impedimenti, tutte le parti componenti della macchina. L'individuazione di eventuali malfunzionamenti è così più immediata.

The 90 ° opening of the cabinet allows one to view, without hindrance, all the component parts of the machine. The identification of possible malfunctions is thus more immediate.

L'ouverture à 90 ° du châssis permet de visualiser sans entrave les composantes de la machine. L'identification des dysfonctionnements possibles est donc plus immédiate.

La apertura de 90 ° del gabinete permite ver, sin obstáculos, todos los componentes de la máquina. La identificación de posibles fallos es por lo tanto más inmediata.



## Vasca doppia altezza: cos'è?

(Optional)

DOUBLE HEIGHT CHAMBER WHAT IS IT? / CUVETTE (CUVE DOUBLE HAUTEUR) / CUBA DE DOBLE ALTURA: QUÉ ES?

Particolare vasca del vuoto, appositamente studiata per il confezionamento di prodotti liquidi. La struttura prevede un alloggiamento dove posizionare il sacchetto verticalmente in modo parallelo alla barra saldante. Questo sistema evita la fuoriuscita del liquido in fase di confezionamento.

Particular vacuum chamber, specially designed for vacuum packing liquids. The structure provides a vertical chamber where you place the bag vertically in parallel to the sealing bar. This system prevents the leakage of the liquid during the process.

Une cuvette spéciale: conçue spécialement pour le conditionnement des produits liquides, la structure contient un boîtier (une cuvette) où vous pouvez placer le sachet verticalement en parallèle avec la barre de soudure. Ce système empêche le déversement des liquides durant la phase du conditionnement.

Cuba doble altura: cuba al vacío específica, diseñado especialmente para el empaquetamiento de productos líquidos. La estructura incluye una carcasa donde colocar la bolsa verticalmente de forma paralela a la barra de soldadura. Este sistema evita que el líquido se escape durante el proceso de envasado.





## TOP Series

Vacuum Sensor/Liquid Sensor



CONF. A CAMPANA DA BANCO  
table top vac packers

## STANDARD



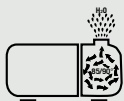
### SENSORE DI VUOTO:

senso di pressione volumetrica, autoregola il ciclo di vuoto

Vacuum Sensor: sensor of the volumetric pressure, self-regulated the vacuum cycle

Détecteur de pression volumétrique, autorégule le cycle de vide

Sensor de vacío: sensor de presión volumétrica, autorregula el ciclo de vacío



### CLEAN PUMP:

olio in pompa sempre pulito

Clean pump: always clean oil inside the pump

Clean pump: l'huile de la pompe est toujours propre

Clean pump: aceite de la bomba siempre limpio



### TASTO PER SALDATURA RINFORZATA

Button for reinforced sealing

fonction pour une soudure plus renforcé

Tecla para hacer el sellado más fuerte



### ATTACCO GASTRO:

consente il vuoto in contenitori

Gastro attack: allows vacuum in containers

Branchement gastro: permet de faire du vide dans des bacs gastro

Conexión para la manguera gastro: permite hacer el vacío en cubetas



### VASCA ANGOLI STONDATI:

pulizia interna più agevole

Chamber with rounded corners: easier to clean the chamber

Cuve avec coins rebondis: nettoyage interne plus facile

Cuba con angulos redondos: ayuda la limpieza interna de la cámara



### SENSORE LIQUIDI:

evita la fuoriuscita del liquido in fase di confezionamento

Liquid sensor: measures the boiling phase activating the sealing cycle

Détecteur des liquides: relève la phase d'ébullition en activant la soudure

Sensor para líquidos: lee la etapa de ebullición y pone en marcha el sellado



### PROGRAMMA PER LA MARINATURA

di carne e pesce

Program for marinating meat and fish

Programme pour la marinade de la viande et du poisson

Programa para el escabeche de carne y pescado



### SOFT VAC: rientro graduale dell'aria in campana (prodotti friabili)

Soft Vac: gradual re-entry of the air in the chamber (friable products)

Indentation progressive de l'air dans la chambre (produits friables ou pointus)

Soft vac: reingresso más lento del aire adentro de la campana (productos friables)



### STEP VAC: ciclo di vuoto ad intervalli (prodotti emulsionabili)

Step Vac: vacuum cycle divided in intervals (emulsifiable products)

Step vac: Cycle de vide à intervalles (produits émulsifiants)

Step vac: ciclo de vacío con pausas (productos líquidos y salsas)



### EXTRA VAC:

+5 secondi di vuoto rispetto al prg indicato

Extra Vac: + 5 seconds of vacuum respect to the program indicated

Extra vac: +5 seconde de vide de plus par rapport au programme indiqué

Extra vac: +5 segundos de vacío respecto al programa elegido

## Sensore liquidi: cos'è?

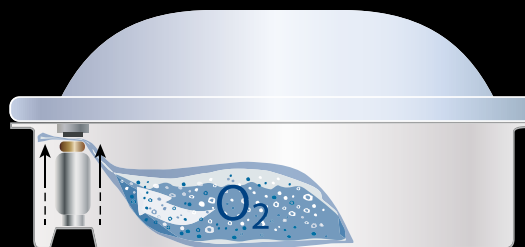
LIQUID SENSOR. WHAT IS IT ? / QU'EST-CE QU'UN DÉTECTEUR DES LIQUIDES ? / SENSOR DE LÍQUIDOS: QUÉ ES?

E' una funzione gestita da apposito sensore che garantisce la sigillatura del sacchetto all'inizio della fase di ebollizione del prodotto liquido.

It is a function inserted in the electronic board that guarantees the sealing of the vacuum bag at the beginning of the boiling phase of the liquid (product).

C'est une fonction insérée dans la carte électronique et qui garantit la soudure du sachet au début de la phase d'ébullition du produit liquide.

Sensor de vacío: Es una función incluida en la carta electrónica que garantiza la soldadura de la bolsa cuando el producto líquido empieza a hervir.







## TOP Series

Vacuum Sensor/Liquid Sensor

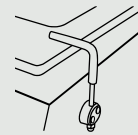
### OPTIONAL



Gas inerte  
Inerte gas injection



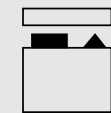
Barra saldante aggiuntiva  
Extra Sealing Bar



Sistema bloccaggio campana  
Lid Hook



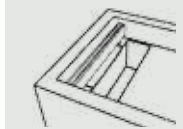
Stampante per etichette  
Labels printer  
Tastiera LCD esterna con  
programmatore  
Programming Keyboard



Taglio Eccedenza  
Exceeding cutting bar



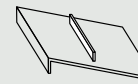
Carrello supporto macchina  
Inox trolley



Vasca doppia altezza  
Double height chamber



Pumpa busch  
Busch pump



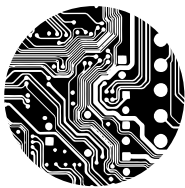
Piano inclinato per liquidi  
Inclined plane for liquids



Tensione e frequenza speciale  
Voltage and special frequency

## perché scegliere una confezionatrice sottovuoto di questa linea?

WHY CHOOSING A VACUUM PACKER OF THIS LINE?



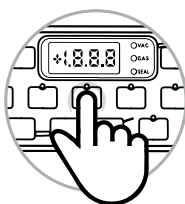
**1** E' la linea più completa:  
- tecnologia,  
- elettronica,  
- possibili applicazioni

It is the most complete line:  
technology, electronics,  
possible applications



**2** La sottovuoto ideale per praticare la cottura in sottovuoto

The ideal vacuum for sousvide cooking



**3** Per ogni tuo prodotto potrai impostare un ciclo di lavoro "ad hoc" (20 prg)

For each product you can set a specific work cycle



## PANNELLO COMANDI / CONTROL PANEL

- 20 PRG+
- MARINATE
- SOFT VAC
- EXTRA VAC
- CLEAN PUMP
- STEP VAC
- SENSOR VAC
- LIQUID SENSOR

Accensione/spengimento confezionatrice

Attivazione funzione VAC STOP: interruzione anticipata del ciclo di vuoto

Packing machine's switch on/switch off Activation of VAC STOP FUNCTION (stop in advance the vacuum cycle) if you push the button twice

Rientro dell'aria in camera soft e graduale

Gradual intake of air into the chamber

+5 secondi di vuoto rispetto al programma impostato

5 seconds of vacuum more than the established program settings

Regolazione livelli Vuoto /Gas / Saldatura  
Level setting for Vacuum /Gas / Sealing



Funzione per vuoto in contenitori gastronomici

Vacuum system for gastro containers

% di vuoto

Vacuum percentage

Tempo di immissione gas

Gas intake time

Tempo di saldatura

Sealing time

Attivazione funzione ciclo gas

Activation function of the gas intake

Sistema auto-pulizia olio pompa

Oil pump's auto-cleaning system

Saldatura rinforzata  
Reinforced sealing

Definizione programma da memorizzare

Vacuum programs' setting

Funzione per prodotti facilmente emulsionabili (es. Maionese)

Easily emulsifiable products' function (i.e. mayonnaise)







# COMBI COOK Series



INOX | CE

## COMBI COOK

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**610x480x270 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la câmara

H totale vasca  
Total chamber height  
Hauteur total de la cuve  
Altura total de la cuba

**260x300x120 h**

**mm 150**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

H livello h2o  
Effective water level  
Hauteur niveau h2o (eau)  
Altura nivel h2o

**mm 250**

**mm 120**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

Capacità max vasca  
Maximum chamber capacity  
Capacité max de la cuve  
Maxima capacidad cuba

**Q= 8/9.6 m³h-OIL**

**9 LITRI**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

Temperatura di lavoro  
Working temperature  
Température de travail  
Temperatura de trabajo

**Impulso Membrana  
Impulse Diaphragm**

**45° - 100°**

Peso  
Weight  
Poids  
Peso

**mm 250**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 900**

### Combi Cook: Due tecnologie in una stessa attrezzatura

Macchina sottovuoto + sistema di cottura in sottovuoto si combinano in un'unica rivoluzionaria attrezzatura, fornendo all'utilizzatore finale la possibilità di avere all'interno della propria cucina professionale entrambe le attrezzature in uno spazio estremamente contenuto.

### Combi Cook: Two different technologies in the same appliance

Vacuum packing machines + sous-vide cooker combined together in a single, revolutionary equipment, thus providing the final user with both items inside his professional kitchen, yet with a limited volume.

### Combi Cook: Deux technologies dans le même appareil

Machine sous vide + système de cuisson sous vide combinés dans le même équipement révolutionnaire, ce qui assure à l'utilisateur final la possibilité d'avoir - à l'intérieur de sa propre cuisine professionnelle - ces deux appareils avec un encombrement limité.

### Combi Cook: 2 tecnologías en el mismo aparato

Envasadora al vacío + aparato para cocinar al vacío se unen en un único equipo revolucionario, ofreciendo al usuario la posibilidad de tener en su cocina profesional los 2 equipos compactos, ocupando poco lugar.







**COTTURA SOTTOVUOTO  
A BASSA TEMPERATURA**

**LOW TEMPERATURE VACUUM  
COOKING SYSTEM**

**CUISSON SOUS-VIDE À BAISSÉ  
TEMPÉRATURE**

**COCCIÓN AL VACÍO DE  
BAJA TEMPERATURA**

COTTURA A BASSA TEMPERATURA  
sousvide water baths

**CVS Series - Sous vide cooking - Pag 40**

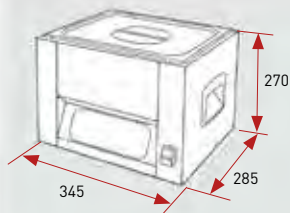
CVS 200 / CVS 400 / CVS 800



**MADE IN ITALY**



## CVS Series - Sous vide cooking



### CVS200

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**345x285x270 h**

H totale vasca  
Total chamber height  
Hauteur total de la cuve  
Altura total de la cuba

**mm 150**

H livello h2o  
Effective water level  
Hauteur niveau h2o (eau)  
Altura nivel h2o

**mm 120**

Capacità max vasca  
Maximum chamber capacity  
Capacité max de la cuve  
Maxima capacidad cuba

**9 LITRI**

Temperatura di lavoro  
Working temperature  
Temperature de travail  
Temperatura de trabajo

**45° - 100°**

Peso  
Weight  
Poids  
Peso

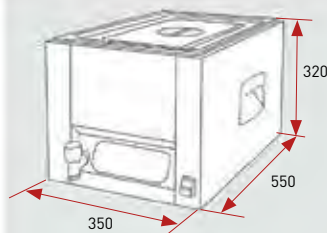
**Kg 6,5**

Potenza  
Puissance  
Power  
Potencia

**W 400**

230 V/50-60 Hz

INOX | CE



### CVS400

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**350x550x320 h**

H totale vasca  
Total chamber height  
Hauteur total de la cuve  
Altura total de la cuba

**mm 200**

H livello h2o  
Effective water level  
Hauteur niveau h2o (eau)  
Altura nivel h2o

**mm 170**

Capacità max vasca  
Maximum chamber capacity  
Capacité max de la cuve  
Maxima capacidad cuba

**25 LITRI**

Temperatura di lavoro  
Working temperature  
Temperature de travail  
Temperatura de trabajo

**45° - 100°**

Peso  
Weight  
Poids  
Peso

**Kg 12**

Potenza  
Puissance  
Power  
Potencia

**W 1000**

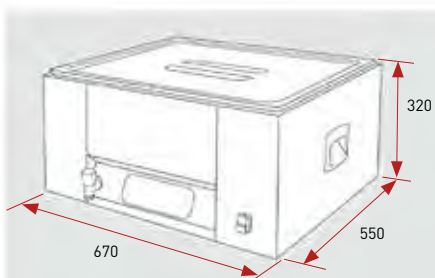
230 V/50-60 Hz


INOX | CE





## CVS Series - Sous vide cooking



 230 V/50-60 Hz

 INOX | CE



### CVS800

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**670x550x320 h**

H totale vasca  
Total chamber height  
Hauteur total de la cuve  
Altura total de la cuba

**mm 200**

H livello h2o  
Effective water level  
Hauteur niveau h2o (eau)  
Altura nivel h2o

**mm 170**

Capacità max vasca  
Maximum chamber capacity  
Capacité max de la cuve  
Maxima capacidad cuba

**50 LITRI**

Temperatura di lavoro  
Working temperature  
Temperature de travail  
Temperatura de trabajo

**45° - 100°**

Peso  
Weight  
Poids  
Peso

**Kg20**

Potenza  
Puissance  
Power  
Potencia

**W 2000**



COTTURA A BASSA TEMPERATURA  
sousvide water baths



THE ITALIAN VACUUM MAKERS





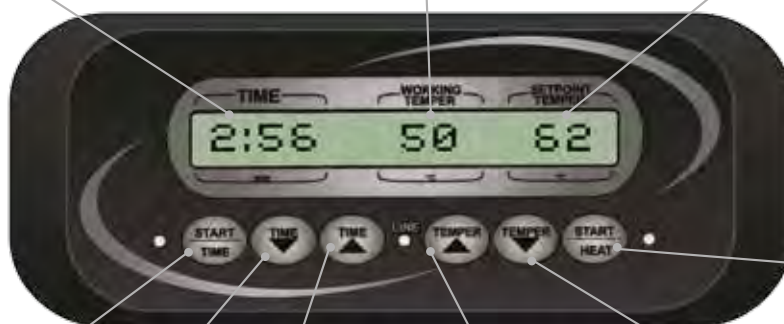
## CVS Series - Sous vide cooking

### PANNELLO COMANDI / CONTROL PANEL

Indicatore tempo di cottura  
Cooking Time

Indicatore temperatura acqua in fase di riscaldamento  
Temperature of the heating water

Indicazione temperatura acqua impostata  
Set water temperature



Set water temperature

Attivazione / disattivazione ciclo di riscaldamento acqua  
Cooking cycle activation / deactivation

Attivazione / disattivazione ciclo di cottura  
Activation / deactivation cooking cycle

(-) Settaggio tempo di cottura  
(-) Cooking time setting

(+) Settaggio tempo di cottura  
(+) Cooking time setting

(+) Settaggio temperatura acqua in vasca  
(+) Water temperature setting in the chamber

(-) Settaggio temperatura acqua in vasca  
(-) Water temperature setting in the chamber

## perchè scegliere un'apparecchiatura di questa linea?

WHY CHOOSING A COOKING SYSTEM OF THIS LINE?



### 1 Mantenimento proprietà nutritive dell'alimento confezionato

Maintenance of the nutritive properties of the packed product



### 2 Aumento morbidezza e succosità dei cibi

Increased softness and juiciness of the food



### 3 Riduzione "del calo peso"

Weight loss reduction



## Sistema di cottura sottovuoto a bassa temperatura

LOW TEMPERATURE VACUUM COOKING SYSTEM / SYSTÈME DE CUISSON SOUS-VIDE À BAISSSE TEMPÉRATURE / COCCIÓN AL VACÍO DE BAJA TEMPERATURA

Innovativo sistema di cottura a bassa temperatura. Il ciclo di lavoro si distingue in due fasi:

1. Impostazione temperatura desiderata dell'acqua in vasca (di norma non superiore a 60°/65°)

2. Impostazione tempo di cottura.

La staticità dell'acqua in vasca, unitamente alla temperatura costante permettono una cottura del prodotto confezionato senza eguali.

Innovative low temperature cooking system. The work cycle is divided into two phases:

1. Setting the desired temperature of the water in the tank (normally not higher than 60°/65°)

2. Setting of the cooking time.

The static water in the tank together with the constant temperature permits a cooking system with no better comparisons!

C'est un système de cuisson sous-vide à basse température hautement novateur, dont le cycle de travail est divisé en deux phases:

1. Réglage de la température souhaitée pour l'eau présente dans la cuve (normalement pas plus de 60°/65°)

2. Réglage du temps de cuisson.

La nature statique de l'eau dans la cuve ainsi que une température constante permettent d'obtenir une cuisson de vos produits sans égal.

Sistema de cocción innovador al vacío a baja temperatura. El ciclo de trabajo se distingue en dos fases:

1. Ajuste de la temperatura deseada del agua en la cuba (normalmente sin exceder los 60°/65°C)

2. Ajuste del tiempo de cocción.

El agua estática en el tanque junto con la temperatura constante permite cocinar el producto envasado sin igual.





**CONFEZIONATRICI  
A CAMPANA SU RUOTE**

**FLOOR STANDING VAC  
PACKERS**

**MACHINES SOUS VIDE  
À CLOCHE SUR ROULETTES**

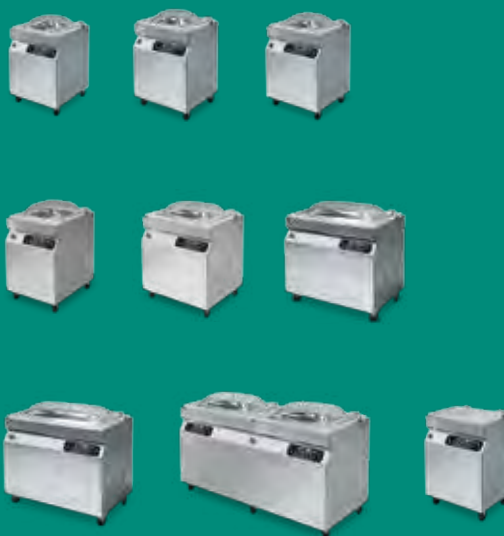
**ENVASADORAS A CAMPANA  
CON RUEDAS**

**LAPACK Series - Pag 44**

450 / 450 S / TWIN /

500 / 550 S / 900 S /

1000 SL / 550 S DUPLEX / VARIANT



CONF. A CAMPANA SU RUOTE  
floor standing vac packers



### **VACUUM TESTER**

Rilevatore digitale di vuoto  
in campana

Vacuum digital detector

Détecteur digitale du vide  
dans la chambre

Aparato digital para medir  
el vacío en campana

**Dimensioni d'ingombro / overall dimension  
dim. d'encombrement / dimensiones**

**mm 65X23X110 H**



**MADE IN ITALY**



# LAPACK Series



1050  
580 660

## 450

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**580x660x1050 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**460x560x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

---

**mm 450**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

---

**Q= 20/24 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

---

Peso  
Weight  
Poids  
Peso

---

**Kg 110**

Assorbimento  
Absorption  
Absorption  
Consumo

---

**W 950**

230 V/50-60 Hz

1050  
680 570

## 450 S

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**680x570x1050 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**560x460x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

---

**2x (mm 450)**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

---

**Q= 20/24 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

---

Peso  
Weight  
Poids  
Peso

---

**Kg 110**

Assorbimento  
Absorption  
Absorption  
Consumo

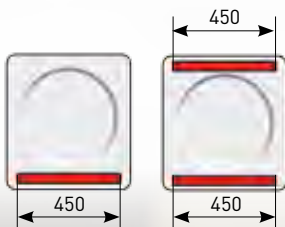
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**W 1050**

230 V/50-60 Hz

STANDARD

OPTIONAL



STANDARD

OPTIONAL







# LAPACK Series



1050  
620 630

230 V/50-60 Hz

INOX | CE

## TWIN

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**620x630x1050 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la cámara

**520x520x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**2x (mm 500)**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 20/24 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

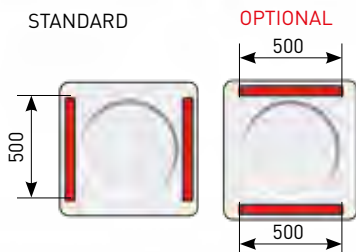
**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 110**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 1200**





# LAPACK Series



## 500

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**630x760x1050 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**510x650x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 500**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 60/72 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 140**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 1300**

400 V/50-60 Hz

INOX | CE

ROHS

## 550 S

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**840x680x1050 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**720x570x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**2x (mm 550)**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 60/72 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 160**

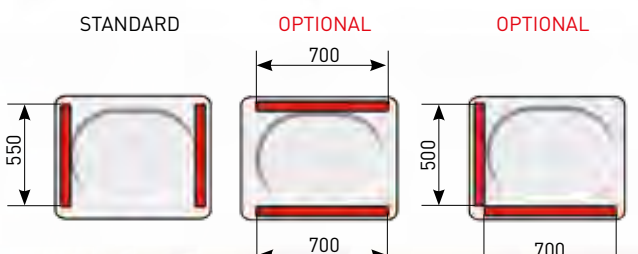
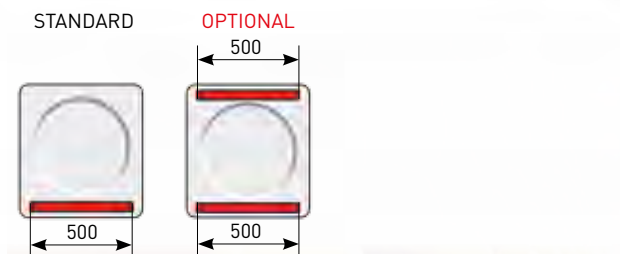
Assorbimento  
Absorption  
Absorption  
Consumo

**W 1450**

400 V/50-60 Hz

INOX | CE

ROHS







# LAPACK Series



## 900 S

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**1040x680x1050 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**920x570x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 900/mm 500**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 100/120 m<sup>3</sup>-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 200**

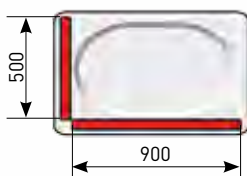
Assorbimento  
Absorption  
Absorption  
Consumo

**W 2400**

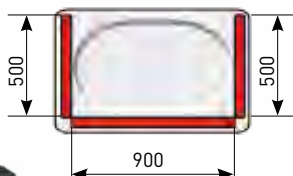
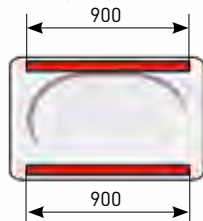


CONF. A CAMPANA SU RUOTE  
floor standing vac packers

STANDARD



OPTIONAL



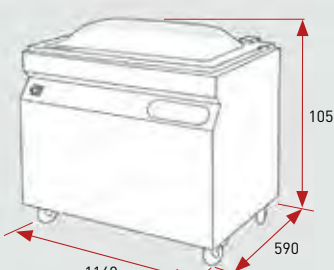
THE ITALIAN VACUUM MAKERS





# LAPACK Series





**1000 SL**

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremnt  
Dimensiones

**1140x590x1050 h**

Dimensioni camera  
Size of the chamber  
Dim. de la cambra  
Dim. de la càmara

**1020x420x200 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 1000**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 60/72 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura


**Impulso Membrana  
Impulse Diaphragm**


Peso  
Weight  
Poids  
Peso

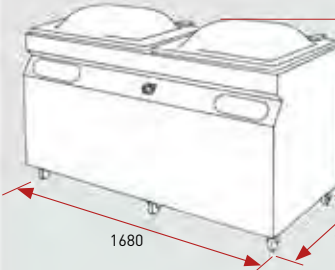
**Kg 160**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 1450**







**550 S DUPLEX**

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremnt  
Dimensiones

**1680x680x1050 h**

Dimensioni camera  
Size of the chamber  
Dim. de la cambra  
Dim. de la càmara

**(720x570x220) x 2**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**(2xmm550) x2**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 100/120 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura


**Impulso Membrana  
Impulse Diaphragm**


Peso  
Weight  
Poids  
Peso

**Kg 260**

Assorbimento  
Absorption  
Absorption  
Consumo

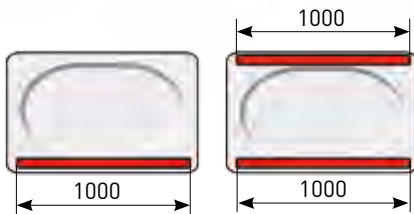
**W 2600**





STANDARD

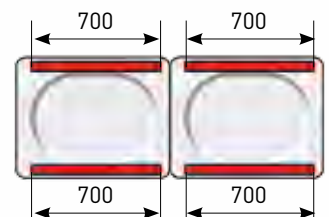
OPTIONAL



STANDARD

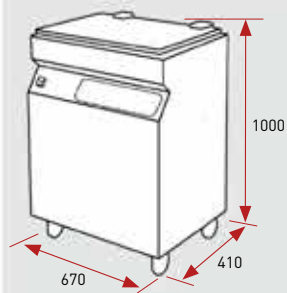


OPTIONAL





# LAPACK Series



## VARIANT

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**670x410x1000 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**510x160x450 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 500**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 20/24 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

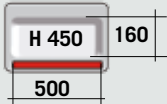
**Kg 130**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 900**

230 V/50-60 Hz

INOX | CE



1000 SL

CONF. A CAMPANA SU RUOTE  
floor standing vac packers





# LAPACK Series



## STANDARD



### PANNELLO COMANDI 20PRG

CONTROL PANEL  
WITH 20 PROGRAMS

PANNEAU DE COMMANDE  
AVEC 20PRGS

PANEL DE MANDOS  
20 PROGRAMAS



### VAC STOP: arresto forzato del ciclo di vuoto

Vac Stop: forced  
interruption of the cycle

Vac stop: arrêt forcé du  
cycle de soudure

Vac stop: para en se-  
guida el ciclo de trabajo

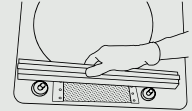


### SALDATURA RAPIDA: forzatura anticipata del ciclo di saldatura

Quick sealing: forced antici-  
pation of the sealing cycle

Soudure rapide: forçage  
précoce du cycle de  
soudage

Forzamiento adelantado  
del ciclo de sellado

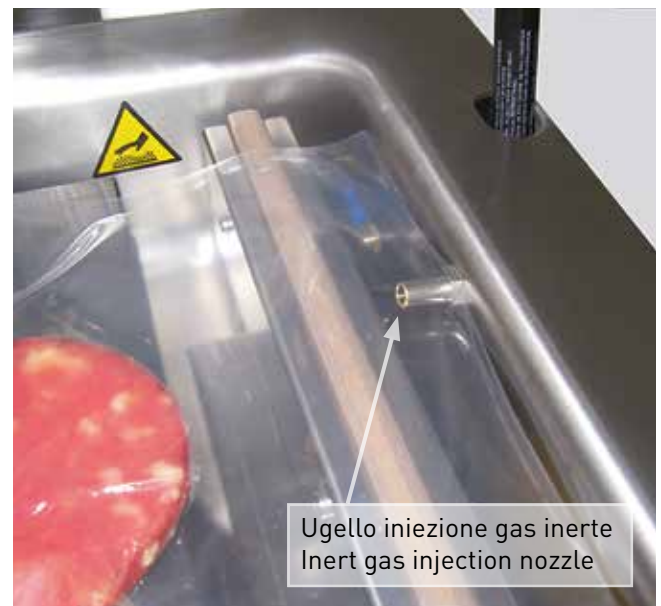


### BARRE SALDANTI REMOVIBILI: per facilitare la pulizia

Removeable sealing bar  
to facilitate cleaning the  
chamber

Barre de soudure  
amovible pour faciliter  
le nettoyage de la cuve

Barras de soldadura  
extraibles para facilitar la  
limpieza



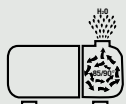




## LAPACK Series



### STANDARD



#### CLEAN PUMP:

olio in pompa  
sempre pulito

Clean pump: always clean  
oil inside the pump

Clean pump: l'huile de la  
pompe est toujours propre

Clean pump: aceite de la  
bomba siempre limpio

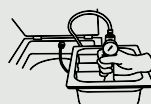


#### TASTO PER SALDATURA RINFORZATA

Button for reinforced  
sealing

fonction pour une  
soudure plus renforcé

Tecla para hacer  
el sellado más fuerte



#### ATTACCO GASTRO:

consente il vuoto  
in contenitori

Gastro attack: allows  
vacuum in containers

Branchement gastro:  
permet de faire du vide  
dans des bac gastro

Conexión para la manguera  
gastro: permite hacer  
el vacío en cubetas



#### VASCA ANGOLI STONDATI:

pulizia interna più  
agevole

Chamber with rounded  
corners: easier to clean  
the chamber

Cuve avec coins rebondis:  
nettoyage interne plus  
facile

Cuba con ángulos redon-  
deados: ayuda la limpieza  
interna de la cámara



#### PROGRAMMA PER LA MARINATURA

di carne e pesce

Program for marinating  
meat and fish

Programme pour la  
marinade de la viande  
et du poisson

Programa para el  
escabeche de carne y  
pescado



#### SOFT VAC: rientro gra- duale dell'aria in cam- pana (prodotti friabili)

Soft Vac: gradual re-entry  
of the air in the chamber  
(friable products)

Indentation progressive de  
l'air dans la chambre (pro-  
duits friables ou pointus)

Soft vac: reingresso más  
lento del aire adentro de  
la campana (productos  
friables)



#### STEP VAC: ciclo di vuoto ad intervalli (prodotti emulsionabili)

Step Vac: vacuum cycle  
divided in intervals  
(emulsifiable products)

Step vac: Cycle de vide  
à intervalles (produits  
émulsifiants)

Step vac: ciclo de vacío  
con pausas (productos  
líquidos y salsas)



#### EXTRA VAC:

+5 secondi di vuoto  
rispetto al prg indicato

Extra Vac: +5 seconds of  
vacuum respect to the  
program indicated

Extra vac: +5 seconde de  
vide de plus par rapport  
au programme indiqué.

Extra vac: +5 segundos de  
vacío respecto al  
programa eligido

## Saldatura pneumatica + Gas inerte: cos'è?

(Optional)

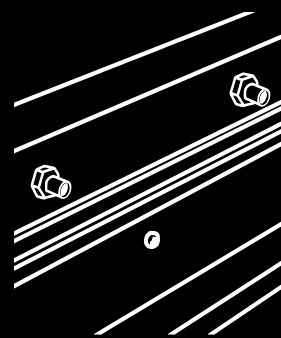
PNEUMATIC SEALING + IDLE GAS: WHAT IS IT? / QU'EST-CE QUE C'EST QU'UNE SOUDURE PNEUMATIQUE GAZ INERTE? / SELLADO NEUMATICO + GAS ALIMENTAR: ¿ QUÈ ES?

E' un sistema che consente di aumentare la pressione di saldatura. Ideale in combinazione con l'ausilio dell'impianto ATM al fine di gestire al meglio situazioni nelle quali è richiesta un'elevata percentuale di Gas inerte in camera. Per il funzionamento è necessario collegare la confezionatrice ad un compressore esterno.

It is a system which allows to increase the sealing pressure. It is ideal if combined to Modified Atmosphere in order to perfectly manage those situations in which a high concentration of gas is required inside the chamber. To make it work it is necessary to connect the vacuum packer to an external compressor.

C'est un system qui permet d'augmenter la pression de la soudure, encore plus efficace si elle est utilisée en combinaison avec le system ATM afin de mieux gérer les cas où il y'aura besoin d'un pourcentage de gaz inerte très élevé dans la chambre. Pour le fonctionnement il faut brancher la machine à un compresseur extérieur.

Es un sistema que permite aumentar la presión de soldadura. Ideal si la maquina està preparada para ser conectada a la bombona de gas alimentar, así permite un buen sellado tambien si hay mucho gas en la cámara de vacío. Para que funcione es necesario conectar la envasadora a un compresor de aire externo.





# LAPACK Series



## OPTIONAL

|  |   |  |   |  |   |
|--|---|--|---|--|---|
|  | Gas inerte<br>Inerte gas injection                          |  | Barra saldante aggiuntiva<br>Extra Sealing Bar  |  | Sistema bloccaggio campana<br>Lid Hook                                    |
|  | Stampante per etichette<br>Labels printer                   |  | Taglio Eccedenza<br>Exceeding cutting bar       |  | Sensore di vuoto +<br>Sensore Liquidi<br>Vacuum Sensor +<br>Liquid sensor |
|  | Altezza camera<br>maggiorata<br>Increased chamber<br>height |  | Pumpa busch<br>Busch pump                       |  | Saldatura con pistoni senza cavi<br>Cableless piston sealing              |
|  | Saldatura pneumatica<br>Pneumatic sealing                   |  | Pompa vuoto maggiorata<br>Increased vacuum pump |  | Tensione e frequenza speciale<br>Voltage and special frequency            |

## PANNELLO COMANDI / CONTROL PANEL

Accensione/spengimento confezionatrice  
Attivazione funzione  
VAC STOP: interruzione anticipata del  
ciclo di vuoto

Packing machine's switch  
on/switch off Activation  
of VAC STOP FUNCTION  
(stop in advance the  
vacuum cycle) if you  
push the button twice

Rientro dell'aria in  
camera soft e graduale  
Gradual intake of air  
into the chamber

+5 secondi di vuoto rispetto  
al programma impostato  
5 seconds of vacuum more than  
the established program settings

Regolazione livelli Vuoto /Gas / Saldatura  
Level setting for Vacuum /Gas / Sealing



Funzione per vuoto in contenitori  
gastronorm  
Vacuum system for gastro containers

% di vuoto  
Vacuum percentage

Tempo di immissione gas  
Gas intake time

Tempo di saldatura  
Sealing time

Attivazione funzione  
ciclo gas  
Activation function  
of the gas intake

Saldatura rinforzata  
Reinforced sealing

Sistema auto-pulizia olio  
pompa  
Oil pump's auto-cleaning  
system

Funzione per prodotti  
facilmente emulsionabili (es. Maionese)  
Easily emulsifiable products' function  
(i.e. mayonnaise)

Definizione programma  
da memorizzare  
Vacuum programs'  
setting

## perché scegliere una confezionatrice sottovuoto di questa linea?

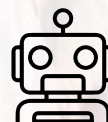
WHY CHOOSING A VACUUM PACKER OF THIS LINE?



**1** Continuità  
lavorativa  
Operative continuity



**2** Confezionamento  
di grosse pezzature  
Packing of big pieces



**3** Elevata resa  
produttiva  
High performances





**CONFEZIONATRICI  
A CAMPANA PER L'INDUSTRIA**

**INDUSTRIAL VAC PACKERS**

**MACHINES SOUS VIDE  
À CLOCHE POUR L'INDUSTRIE**

**ENVASADORAS A CAMPANA  
PARA LA INDUSTRIA**

**SUPER-TECH Series - Pag 54**

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TOP / ULTRA / MEGA /  
JUMBO / JUMBO SUPER / SUPERMEGA



CONF. A CAMPANA PER L'INDUSTRIA  
industrial vac packers

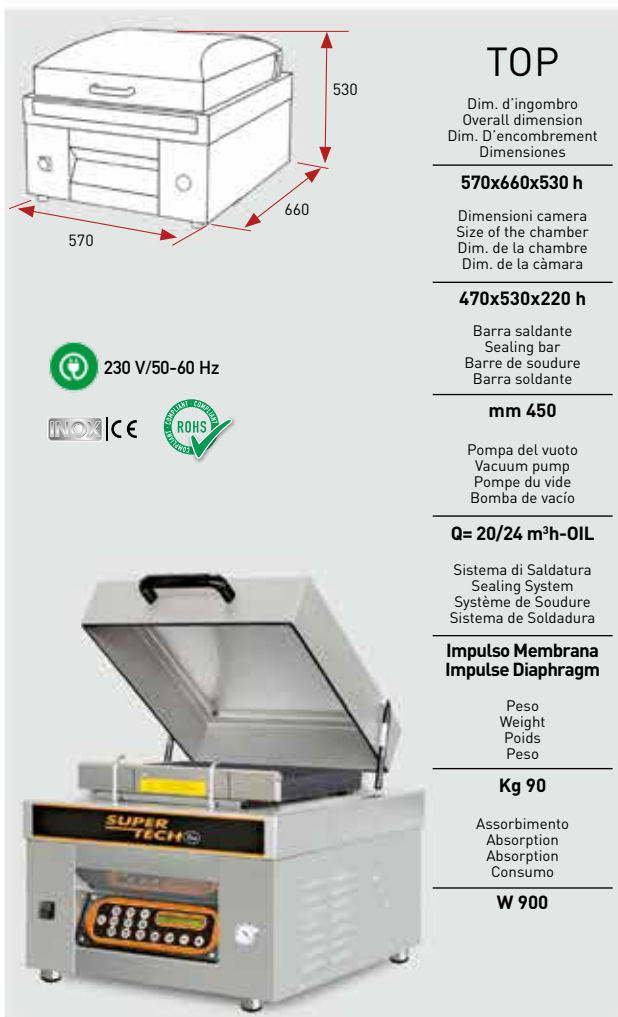


**MADE IN ITALY**





# SUPER-TECH Series



## TOP

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**570x660x530 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**470x530x220 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm 450**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 20/24 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 90**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 900**

230 V/50-60 Hz

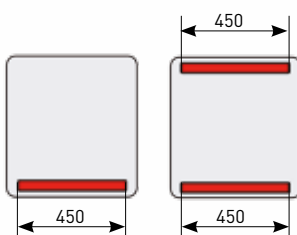
INOX

CE



STANDARD

OPTIONAL





# SUPER-TECH Series



760  
670  
1150

## ULTRA

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**760x670x1150 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**660x530x230 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**2x (mm 500)**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 60/72 m³/h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 160**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 1300**

400 V/50-60 Hz

INOX | CE | ROHS

900  
800  
1150

## MEGA

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**900x800x1150 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**830x660x230 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**2x (mm 600)**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 100/120 m³/h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

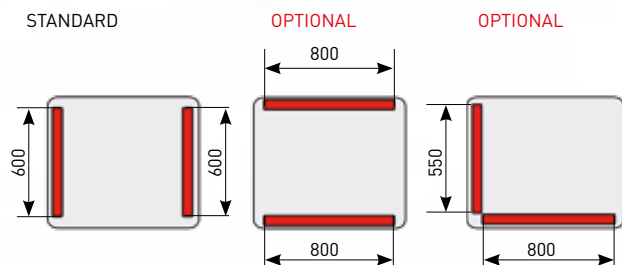
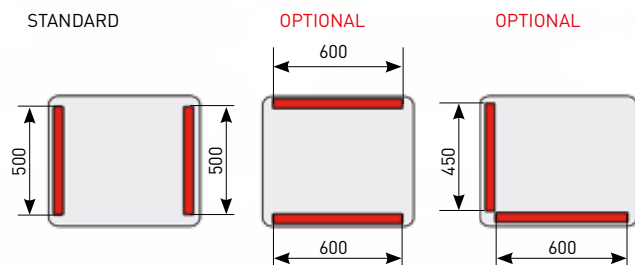
**Kg 220**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 2400**

400 V/50-60 Hz

INOX | CE | ROHS







# SUPER-TECH Series



## JUMBO

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**1150x800x1150 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**1050x660x230 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm1000 / mm550**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 100/120 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

**Kg 250**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 2500**

400 V/50-60 Hz

## JUMBO SUPER

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**1400x850x1150 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**1300x710x230 h**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**mm1250 / mm600**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 150/180 m³h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

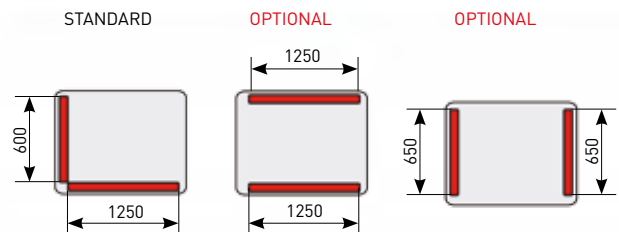
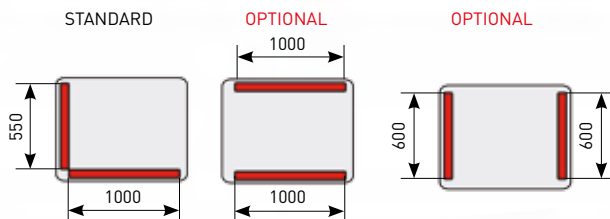
Peso  
Weight  
Poids  
Peso

**Kg 320**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 2800**

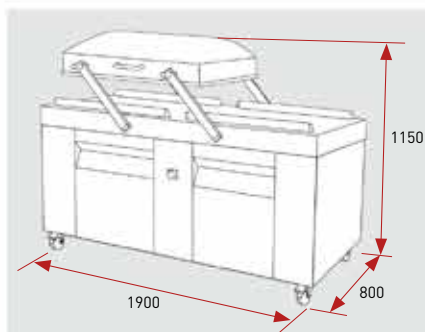
400 V/50-60 Hz







# SUPER-TECH Series



400 V/50-60 Hz

INOX CE



## SUPERMEGA

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**1900x800x1150 h**

Dimensioni camera  
Size of the chamber  
Dim. de la chambre  
Dim. de la càmara

**2x(830x740x230h)**

Barra saldante  
Sealing bar  
Barre de soudure  
Barra soldante

**4x(mm 800)**

Pompa del vuoto  
Vacuum pump  
Pompe du vide  
Bomba de vacío

**Q= 100/120 m<sup>3</sup>h-OIL**

Sistema di Saldatura  
Sealing System  
Système de Soudure  
Sistema de Soldadura

**Impulso Membrana  
Impulse Diaphragm**

Peso  
Weight  
Poids  
Peso

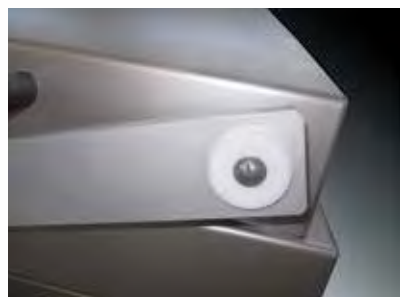
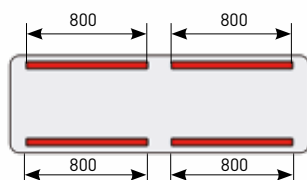
**Kg 360**

Assorbimento  
Absorption  
Absorption  
Consumo

**W 2700**



STANDARD



THE ITALIAN VACUUM MAKERS



## SUPER-TECH Series



### STANDARD



#### PANNELLO COMANDI 20PRG

CONTROL PANEL  
WITH 20 PROGRAMS

PANNEAU DE COMMANDE  
AVEC 20PRGS

PANEL DE MANDOS  
20 PROGRAMAS



#### VAC STOP: arresto forzato del ciclo di vuoto

Vac Stop: forced  
interruption of the cycle

Vac stop: arrêt forcé du  
cycle de soudure

Vac stop: para en se-  
guida el ciclo de trabajo

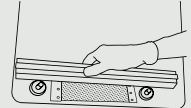


#### SALDATURA RAPIDA: forzatura anticipata del ciclo di saldatura

Quick sealing: forced anticipa-  
tion of the sealing cycle

Soudure rapide: forçage  
précoce du cycle de soudage

Forzamiento adelantado del  
ciclo de sellado

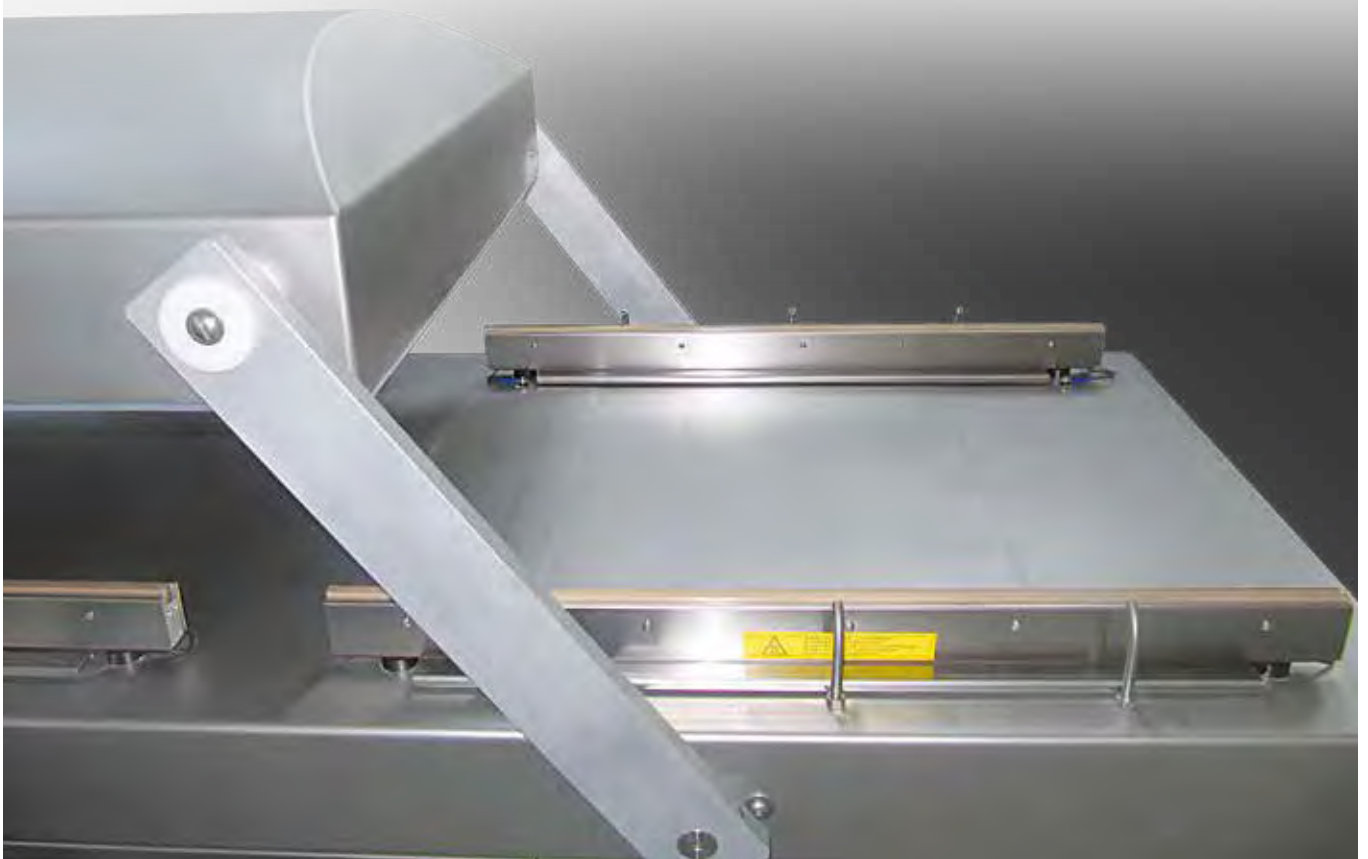


#### BARRE SALDANTI REMOVIBILI: per facilitare la pulizia

Removable sealing bars with  
pistons and without wires

Barre de soudure amovible  
avec piston sans connexions  
électriques

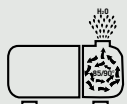
Barras de soldadura  
extraíbles con pistones,  
sin cables





## SUPER-TECH Series

### STANDARD



**CLEAN PUMP:**  
olio in pompa  
sempre pulito

Clean pump: always clean  
oil inside the pump

Clean pump: l'huile de la  
pompe est toujours propre

Clean pump: aceite de la  
bomba siempre limpio



**SOFT VAC:** rientro gra-  
duale dell'aria in cam-  
pana (prodotti friabili)

Soft Vac: gradual re-entry  
of the air in the chamber  
(friable products)

Indentation progressive de  
l'air dans la chambre (pro-  
duits friables ou pointus)

Soft vac: reingresso màs  
lento del aire adentro de  
la campana (productos  
friables)



**STEP VAC:** ciclo di  
vuoto ad intervalli  
(prodotti emulsionabili)

Step Vac: vacuum cycle  
divided in intervals  
(emulsifiable products)

Step vac: Cycle de vide  
à intervalles (produits  
émulsifiants)

Step vac: ciclo de vacío  
con pausas (productos  
líquidos y salsas)



**EXTRA VAC:**  
+5 secondi di vuoto  
rispetto al prg indicato

Extra Vac: +5 seconds of  
vacuum respect to the  
program indicated

Extra vac: +5 seconde de  
vide de plus par rapport  
au programme indiqué

Extra vac: +5 segundos de  
vacío respecto al  
programa elegido



CONE A CAMPANA PER L'INDUSTRIA  
industrial vac packers

## Saldatura biattiva: cos'è?

(Optional)

OPPOSED SEALING BAR (BI-ACTIVE). WHAT IS IT? / QU'EST-CE QUE C'EST QU'UNE  
BARRE DE SOUDURE OPPOSÉ (BIACTIVE)? / SOLDADURA BIACTIVA: ¿QUÈ ES?

E' una barra saldan-  
te aggiuntiva fissata  
sulla campana. In  
questo modo si avrà  
un doppio scambio di  
calore dal basso verso  
l'alto e viceversa.  
Ideale per termosaldare  
buste in alluminio,  
a soffietto.

It is an additional se-  
aling bar placed on  
the lid. In this way a  
two directions heat-  
ing exchange takes  
place, from below to  
above and vice versa.  
This is ideal to thermo-  
seal aluminium  
or folding bags.

C'est une barre de  
soudure supplément-  
aire fixé sur le capot  
de la machine. De  
cette manière il y'au-  
ra un échange thermo-  
miqué du bas vers le  
haut et ainsi de suite.  
Conçu pour thermo-  
soudier les sa-  
chets en aluminium  
ou pliant.

Se trata de una bar-  
ra soldante adicional  
puesta en la cam-  
pana. Esto permite un  
doble flujo de calor,  
desde abajo hasta ar-  
riba y al revés. Ideal  
para sellar bolsas de  
aluminio y dobladas.

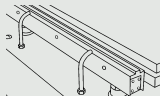




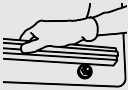
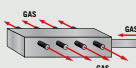


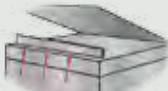






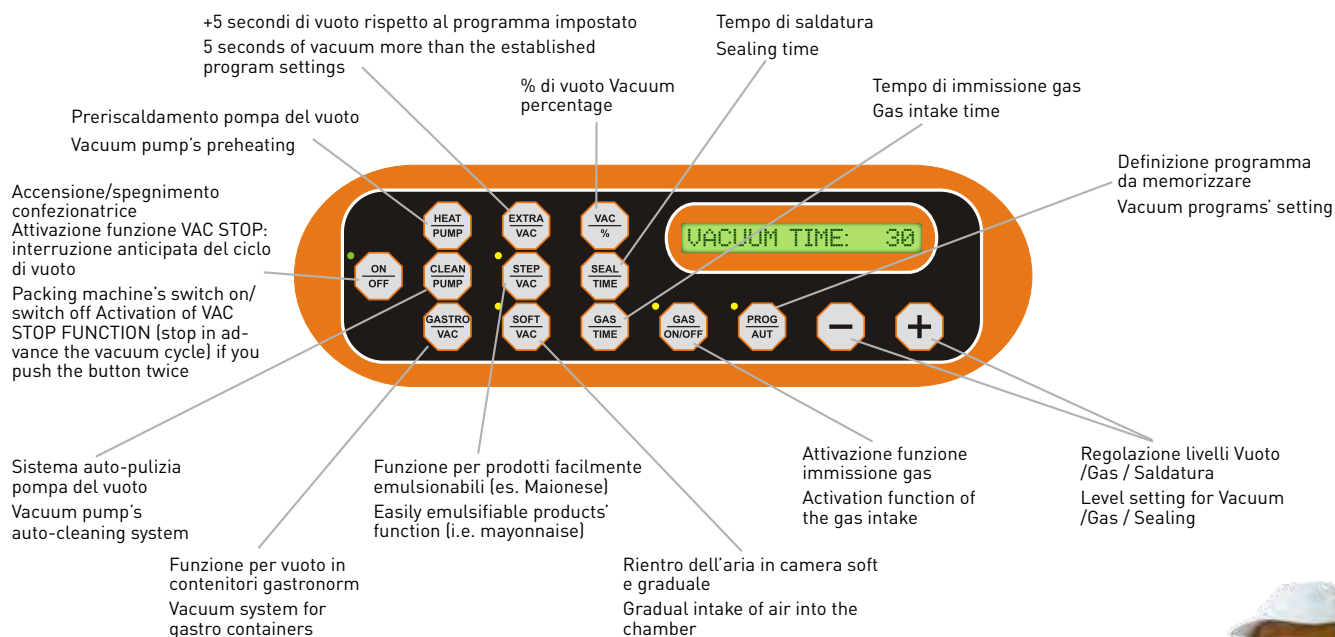


# SUPER-TECH Series

## OPTIONAL

|   |   |   |   |   |  |
|---|---|---|---|---|--|
|  | Gas inerte<br>Inerte gas injection  |  | Barra saldante aggiuntiva<br>Extra Sealing Bar  |  | Barra contrapposta biattiva<br>Opposed sealing bar (beactive)  |
|  | Stampante per etichette<br>Labels printer<br>Tastiera LCD esterna con programmatore<br>Programming Keyboard |  | Taglio Eccedenza<br>Exceeding cutting bar       |  | Saldatura con pistoni senza cavi<br>Cableless piston sealing   |
|  | Diffusore gas 6/8/10/12 ugelli<br>Diffuser 6/8/10/12 exits  |  | Pumpa busch<br>Busch pump                       |  | Sensore di vuoto<br>Vacuum sensor                              |
|  | Saldatura pneumatica<br>Pneumatic sealing   |  | Pompa vuoto maggiorata<br>Increased vacuum pump |  | Tensione e frequenza speciale<br>Voltage and special frequency |

## PANNELLO COMANDI / CONTROL PANEL

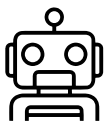


## perché scegliere una confezionatrice sottovuoto di questa linea?

WHY CHOOSING A VACUUM PACKER OF THIS LINE?



**1** **Continuità lavorativa**  
Operative continuity



**2** **Elevata resa produttiva**  
High productive performance



**3** **Robusta e affidabile nel tempo**  
Robust and reliable in the time





**TERMOSIGILLATRICI  
PER VASCHEE**

**TRAYSEALERS**

**THERMOSCELLEUSES  
POUR BARQUETTES**

**TERMOSELLADORAS  
PARA BANDEJAS**

**TERMOPACK Series - Pag 62**

SV 300 / SV 400 / PACKMATIC 300 / PACKMATIC 400



**TERMOVAC Series - Pag 66**

VG 600 / VG 800





# TERMOPACK Series



## SV300

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**mm 280x500x600 h open**

Dimen. max. contenitore  
maximum container dimension  
dimension maximum du pot  
dimension maxima contenedor

**mm 265x196**

Potenza installata  
installed power  
puissance installée  
potencia instalada

**600 W**

Ciclo di lavoro  
working cycle  
cycle de travail  
ciclo de trabajo

**manual**

Pompa del vuoto  
vacuum pump  
pompe du vide  
bomba de vacío

-

Comandi controls  
commandes  
mandos

**digit**

Press. max.  
max. pressure  
pression maximale  
máxima presión

-

230 V/50-60 Hz

## SV400

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**mm 400x500x600 h open**

Dimen. max. contenitore  
maximum container dimension  
dimension maximum du pot  
dimension maxima contenedor

**mm 265x325**

Potenza installata  
installed power  
puissance installée  
potencia instalada

**1200 W**

Ciclo di lavoro  
working cycle  
cycle de travail  
ciclo de trabajo

**manual**

Pompa del vuoto  
vacuum pump  
pompe du vide  
bomba de vacío

-

Comandi controls  
commandes  
mandos

**digit**

Press. max.  
max. pressure  
pression maximale  
máxima presión

-

230 V/50-60 Hz

STAMPO MV mm 138x96  
MOULD MV mm 138x96

STAMPO MV mm 193x138  
MOULD MV mm 193x138

STAMPO MV mm 180x180  
MOULD MV mm 180x180

STAMPO MV mm 195x260  
MOULD MV mm 195x260

STAMPO GN 1/2 mm 265x320  
MOULD GN 1/2 mm 265x320

STAMPO GN 1/4 mm 265x160  
MOULD GN 1/4 mm 265x160

STAMPO GN 2 x mm (180x180)  
MOULD GN 2 x mm (180x180)

STAMPO GN 1/8 mm 160x130  
MOULD GN 1/8 mm 160x130





## TERMOPACK Series

### perché scegliere una termosigillatrice di questa linea?

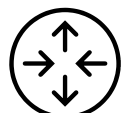
WHY CHOOSING A TRAY SEALER OF THIS LINE?



**1** **Immediatezza nell'utilizzo**  
Immediate use



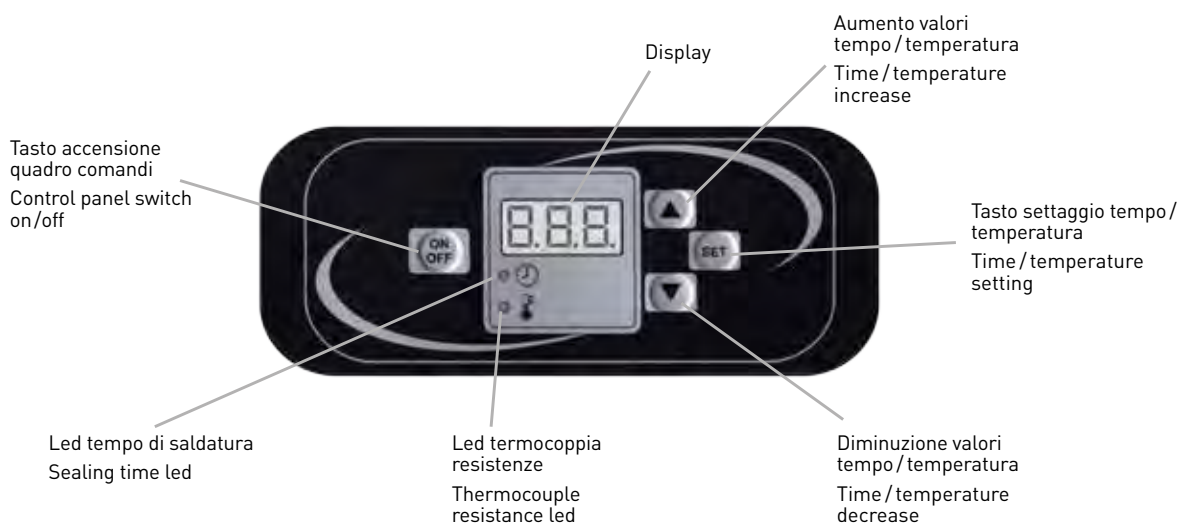
**2** **Chiusura ermetica della vaschetta**  
Hermetic closure of the tray



**3** **Ingombro ridotto: ideale per i piccoli shop**  
Reduced size: ideal for small shops



### PANNELLO COMANDI / CONTROL PANEL



## Ottima alternativa per determinati prodotti al confezionamento in busta

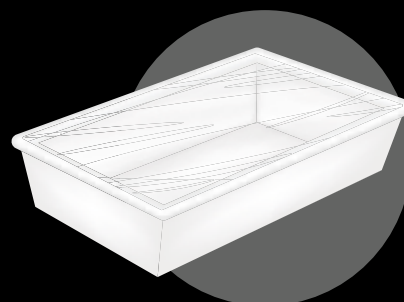
EXCELLENT ALTERNATIVE TO PACKAGING IN A BAG / UNE EXCELLENTE ALTERNATIVE AU CONDITIONNEMENT DANS DES SACHETS / OPTIMA ALTERNATIVA AL EMPACAMIENTO EN BOLSAS PARA ALGUNOS PRODUCTOS

Attraverso questa linea di confezionatrici è possibile sigillare, in maniera igienica e ineccepibile prodotti in vaschetta al fine di migliorare la conservazione e proponendole all'utilizzatore finale in un involucro rigido e perfettamente sigillato.

Through this line of packaging machines, it is possible to seal products in containers in a perfect and flawless manner in order to improve the preservation and proposing them to the final user in a rigid and perfectly sealed casing.

Grace à cette gamme d'emballeuse il est possible de sceller hermétiquement et de façon hygiénique les produits dans des barquettes afin d'en améliorer la conservation et les offrir au client finale dans un boîtier rigide et parfaitement scellé.

Gracias a esta gama de termoselladoras es posible sellar de manera higiénica y perfecta productos en bandejas para mejorar la conservación y promocionando al usuario los productos dentro de un envase rígido y perfectamente sellado.

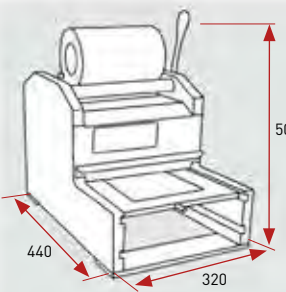




# TERMOPACK Series



## PACKMATIC 300



Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**mm 320x440x500**

Dimen. max. contenitore  
maximum container dimension  
dimension maximum du pot  
dimension maxima contenedor

**mm 200x190**

Potenza installata  
installed power  
puissance installée  
potencia instalada

**230 V/50-60 Hz**

**760 W**

Ciclo di lavoro  
working cycle  
cycle de travail  
ciclo de trabajo

**semi-automatic**

Pompa del vuoto  
vacuum pump  
pompe du vide  
bomba de vacío


-

Comandi  
controls  
commandes  
mandos

**Timer-digit**

Press. max.  
max. pressure  
pression maximale  
máxima presión

-



## PACKMATIC 400



Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**mm 520x540x500**

Dimen. max. contenitore  
maximum container dimension  
dimension maximum du pot  
dimension maxima contenedor

**mm 265x390**

Potenza installata  
installed power  
puissance installée  
potencia instalada

**230 V/50-60 Hz**

**1520 W**

Ciclo di lavoro  
working cycle  
cycle de travail  
ciclo de trabajo

**semi-automatic**

Pompa del vuoto  
vacuum pump  
pompe du vide  
bomba de vacío

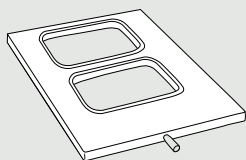
-

Comandi  
controls  
commandes  
mandos

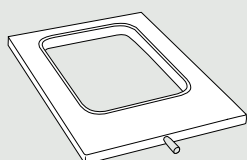
**Timer-digit**

Press. max.  
max. pressure  
pression maximale  
máxima presión

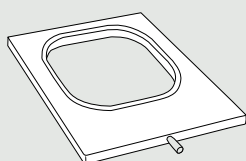
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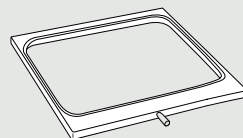
STAMPO MV mm 138x96  
MOULD MV mm 138x96



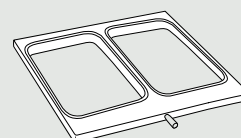
STAMPO MV mm 193x138  
MOULD MV mm 193x138



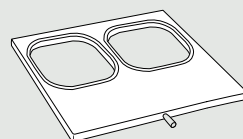
STAMPO MV mm 180x180  
MOULD MV mm 180x180



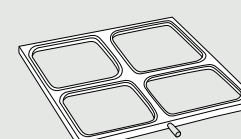
STAMPO GN 1/2 mm 265x320  
MOULD GN 1/2 mm 265x320



STAMPO GN 1/4 mm 265x160  
MOULD GN 1/4 mm 265x160



STAMPO GN 2 x mm (180x180)  
MOULD GN 2 x mm (180x180)



STAMPO GN 1/8 mm 160x130  
MOULD GN 1/8 mm 160x130



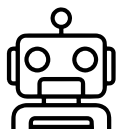
## TERMOPACK Series

### perché scegliere una termosigillatrice di questa linea?

WHY CHOOSING A TRAY SEALER OF THIS LINE?



**1** **Ciclo di lavoro semi-automatico**  
Semi-automatic working cycle



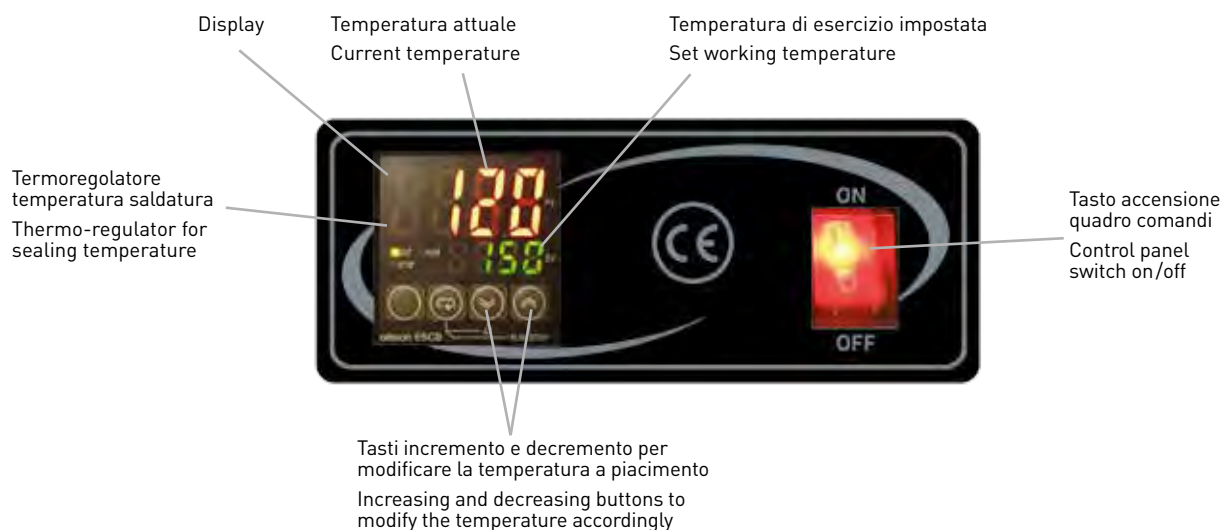
**2** **Elevato rendimento**  
High performance



**3** **Massima sicurezza di utilizzo**  
Maximum safety in the use of them



### PANNELLO COMANDI / CONTROL PANEL



## La termosigillatrice perfetta per supermarket e gastronomie

THE PERFECT TRAY SEALING MACHINE FOR SUPERMARKETS AND GASTRONOMIES! / LA THERMOSELLEUSE ADAPTÉE AU SUPER-MARCHÉ ET À LA GASTRONOMIE / LA TERMOSELLADORA IDEAL PARA SUPERMERCADOS Y TIENDAS PARA LLEVAR

Queste confezionatrici per vaschette garantiscono un'ottimale sigillatura su qualsiasi tipologia di vaschetta. Sono inoltre dotate di un sistema di pressione della piastra saldante perfettamente bilanciata che, unitamente all'assenza totale di "parti riscaldanti esposte" preservano la totale sicurezza dell'operatore.

These tray sealer machines guarantee an excellent sealing on any type of tray. They are also equipped with a perfectly balanced sealing plate pressure system which, together with the total absence of "exposed heating parts", preserve the operator's total safety.

Ces thermoselleuses garantissent une excellente étanchéité sur tout type de barquette. Elles sont, en outre, équipées d'un système de soudure dont la pression est parfaitement équilibrée, en plus l'absence totale de "pièces chauffantes exposées" préservent la sécurité de l'opérateur.

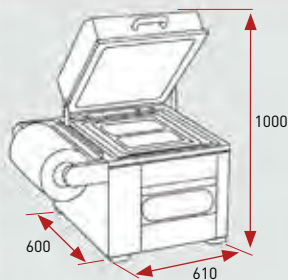
Estas termoselladoras para bandejas garantizan un perfecto sellado en cualquier tipo de bandeja. Además están equipadas con un sistema de presión de la plancha soldante perfectamente equilibrado que, junto a la ausencia de partes calientes descubiertas, preservan la total seguridad del usuario.







# TERMOVAC Series



## VG600

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**mm 610x600x560 h**

Dimen. max. contenitore  
maximum container dimension  
dimension maximum du pot  
dimension maxima contenedor

**mm 265x325**

Potenza installata  
installed power  
puissance installée  
potencia instalada

**1800 W**

Ciclo di lavoro  
working cycle  
cycle de travail  
ciclo de trabajo

**automatic**

Pompa del vuoto  
vacuum pump  
pompe du vide  
bomba de vacío

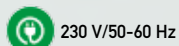
**Q= 20/24 m<sup>3</sup>h-OIL**

Comandi  
controls  
commandes  
mandos

**digit LCD  
+ sensor-VAC**

Press. max.  
max. pressure  
pression maximale  
máxima presión

**3/4 BAR**



## VG800

Dim. d'ingombro  
Overall dimension  
Dim. D'encombremet  
Dimensiones

**mm 610x600x1100 h**

Dimen. max. contenitore  
maximum container dimension  
dimension maximum du pot  
dimension maxima contenedor

**mm 265x325**

Potenza installata  
installed power  
puissance installée  
potencia instalada

**1800 W**

Ciclo di lavoro  
working cycle  
cycle de travail  
ciclo de trabajo

**automatic**

Pompa del vuoto  
vacuum pump  
pompe du vide  
bomba de vacío

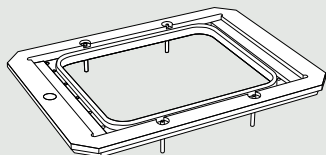
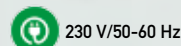
**Q= 20/24 m<sup>3</sup>h-OIL**

Comandi  
controls  
commandes  
mandos

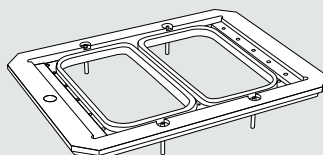
**digit LCD  
+ sensor-VAC**

Press. max.  
max. pressure  
pression maximale  
máxima presión

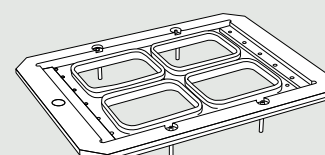
**3/4 BAR**



STAMPO GN 1/2 mm 265x320  
MOULD GN 1/2 mm 265x320



STAMPO GN 1/4 mm 265x160  
MOULD GN 1/4 mm 265x160



STAMPO GN 1/8 mm 160x130  
MOULD GN 1/8 mm 160x130



## OPTIONAL TRAY 600 - TRAY 800



Pompa rossa per ossigeno  
Red pump for oxygen



Stampi speciali  
Special moulds



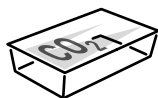
Compressore  
Compressor



## TERMOVAC Series

### perché scegliere una termosigillatrice di questa linea?

WHY CHOOSING A TRAY SEALER OF THIS LINE?



**1** **Vuoto Gas + sigillatura vaschetta**  
Vacuum Gas + tray sealing



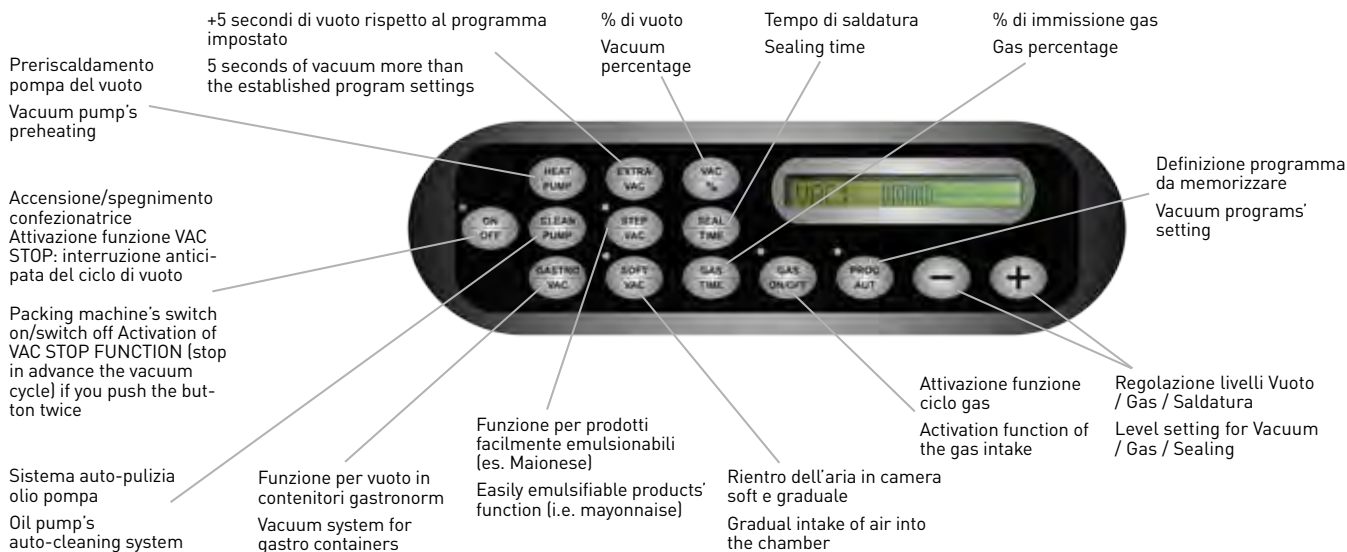
**2** **Chiusura ermetica della vaschetta**  
Hermetic closure of the tray



**3** **Ciclo di lavoro completamente automatico**  
Fully automatic working cycle



### PANNELLO COMANDI / CONTROL PANEL



## Confezionamento e conservazione in un'unica termosigillatrice

PACKAGING AND STORAGE IN A SINGLE TRAY SEALING MACHINE / CONDITIONNEMENT ET CONSERVATION EN UNE SEULE THERMOSELLEUSE / ENVASAR Y CONSERVAR EN LA MISMA TERMOSELLADORA

- IL FUNZIONAMENTO DI QUESTE TERMO-SIGILLATRICI SI SVILUPPA IN TRE STEP DI LAVORAZIONE
- THE OPERATION OF THESE TRAY SEALING MACHINES IS DEVELOPED IN THREE STEPS
- LE FONCTIONNEMENT DE CES THERMO-SELLEUSE CONSISTE EN 3 ÉTAPES
- EL FUNCIONAMIENTO DE ESTAS TERMOSELLADOS SE DESARROLLA EN TRES ETAPAS

**1**

**Creazione vuoto in camera: fase svuotamento**

**Vacuum inside the chamber: emptying phase**

**2**

**Iniezione gas inerte per compensazione: fase immissione gas**

**Injection of inert gas for the compensation: gas injection phase**

**3**

**Sigillatura ermetica delle vaschette: fase di sigillatura**

**Hermetic sealing of trays: sealing phase**



## COMPLEMENTS



150 X 250 200 X 400 300 X 400 400 X 600  
150 X 350 200 X 600 350 X 450 500 X 700  
200 X 300 250 X 350 400 X 500

### BUSTE PER SOTTOVUOTO LISCE MY 100

Vacuum bags - Sachets pour vide - Bolsas para vacio - Vakuumbbeutel  
SMOOTH - LISSES - LISAS



200 X 300 250 X 350 300 X 400

### BUSTE PER SOTTOVUOTO COTTURA

Vacuum bags for cooking - Sacs sous vide pour cuisson - bolsas para cocción



MOD GASTRO 1/1 H 150  
MOD GASTRO 1/2 H 150  
MOD GASTRO 1/3 H 150

### BACINELLE INOX E COPERCHI SOTTOVUOTO

Inox vacuum trays and covers - Bacs inox et couvercles sous vide - Cubetas inox y tapas de polietileno para vacio



BOBINE POLY SERIE SEAL (MOD 300) H= 150 H= 200  
BOBINE POLY SERIE SEAL (MOD 400) H= 370  
BOBINE A BARRIERA SERIE TRAY H= 340 ≈ 9Kg

### BOBINE PER TERMOSIGILLATRICI

Film roll for tray sealers - Bobines pour termoschelleuses - Bobinas para termoselladoras



### ROTOLO ADESIVO STAMPANTE

Stickers roll for printer - rouleau adhésif pour imprimante - Rollo adhesivo para impresora



150 X 250 200 X 400 300 X 400 400 X 600  
150 X 350 200 X 600 350 X 450 500 X 700  
200 X 300 250 X 350 400 X 500

### BUSTE PER SOTTOVUOTO GOFFRATE MY 100

Vacuum bags - Sachets pour vide - Bolsas para vacio - Vakuumbbeutel  
GOFER - GAUFRÉS - GOFRADAS



F= 200 X 12 Mt F= 300 X 12 Mt

### BUSTE PER SOTTOVUOTO GOFFRATE IN BOBINA

Gofer vacuum bags' rolls - Sacs sous vide gaufrés en rouleaux - Rollo de bolsas gofradas para vacio



### TUBO CON MANICOTTO ADATTATORE PER VUOTO IN CONT. GASTRO

Tube connector for vacuum in gastronorm containers - Tube avec douille à adapter pour le vide en bacs gastronorm - Manguera con adaptador para hacer el vacio en cubetas gastronorm



KIT 3 PCS

### CONTENITORI TRASPARENTI CON COPERCHIO (ASP. ESTERNA)

Transparent containers with cover (external aspiration) - Conteneurs transparents avec couvercle (aspiration extérieure) - Vasitos transparentes + tapas



### STRISCE ADESIVE NEOPRENE PER RILEVAMENTO TEMPERATURA DURANTE LA COTTURA IN SOTTOVUOTO

Adhesive neoprene labels to measure the temperature while cooking in vacuum - Bandes adhésives en néoprène pour vérifier la température pendant la cuisson sous vide - Bandas adhesivas de neopreno para la detección de temperatura durante la cocción al vacío







**ABBATTITORI DI TEMPERATURA**

**BLAST CHILLERS**

**CELLULES DE REFROIDISSEMENT**

**ABATIDORES DE TEMPERATURA**

**FLASH Series - Pag 70**

FLASH 3 / FLASH 5 / FLASH 10



**MADE IN ITALY**



# FLASH Series



## FLASH 3

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**750x740x720/750 h**

Dimensioni interne  
internal dimensions  
dimensions intérieures  
dimensiones internas

**610x410x280 h**

Abbattimento positivo - resa  
positive chilling - performance  
abattement positif - durée  
abatimiento positivo - rendimiento

**+3° 14 kg**

Abbattimento negativo - resa  
negative chilling - performance  
abattement négatif - durée  
abatimiento negativo - rendimiento

**-18° 11 kg**

Numero teglie (non include)  
number of pans (not included)  
N° de plats (pas inclus)  
numero bandejas (no incluidas)

**3 - 1/1 GN**  
**3 - 400X600**

Peso  
Weight  
Poids  
Peso

**Kg 80**

Potenza  
Puissance  
Power  
Potencia

**W 1150**

## FLASH 5

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**750x740x850/880 h**

Dimensioni interne  
internal dimensions  
dimensions intérieures  
dimensiones internas

**610x410x410 h**

Abbattimento positivo - resa  
positive chilling - performance  
abattement positif - durée  
abatimiento positivo - rendimiento

**+3° 20 kg**

Abbattimento negativo - resa  
negative chilling - performance  
abattement négatif - durée  
abatimiento negativo - rendimiento

**-18° 15 kg**

Numero teglie (non include)  
number of pans (not included)  
N° de plats (pas inclus)  
numero bandejas (no incluidas)

**5 - 1/1 GN**  
**5 - 400X600**

Peso  
Weight  
Poids  
Peso

**Kg 85**

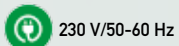
Potenza  
Puissance  
Power  
Potencia

**W 1424**





# FLASH Series



230 V/50-60 Hz

Cooling gas  
R 452

## FLASH 10

Dim. d'ingombro  
Overall dimension  
Dim. D'encombrement  
Dimensiones

**750X740X1260/1290 h**

Dimensioni interne  
internal dimensions  
dimensions intérieures  
dimensiones internas

**610x410x760 h**

Abbattimento positivo-resa  
positive chilling - performance  
abattement positif - durée  
abatimiento positivo - rendimiento

**+3° 25 kg**

Abbattimento negativo- resa  
negative chilling - performance  
abattement négatif - durée  
abatimiento negativo - rendimiento

**-18° 20 kg**

Numero teglie (non incluse)  
number of pans (not included)  
N° de plats (pas inclus)  
numero bandejas (no incluidas)

**10 - 1/1 GN**

**10 - 400X600**

Peso  
Weight  
Poids  
Peso

**kg 105**

Potenza  
Puissance  
Power  
Potencia

**W 1490**



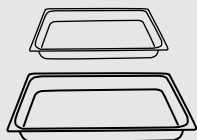




## FLASH Series

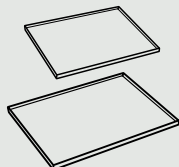


### OPTIONAL



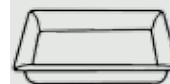
Teglie per gastronomia  
di differenti misure

Gastronorm pans with  
different sizes



Teglie per pasticceria  
di differenti misure

Pastry pans with  
different sizes



Contenitore con doppio fondo  
per pesce in polipropilene  
trasparente 530x325xh150

Polypropylene false bottom  
container for fish  
530x325xh150



Griglia plastificata  
530x325

Plastic-coated grid  
530x325



Griglia plastificata  
pasticceria 60x40

Plastic-coated pastry  
grid 60x40r

## perché scegliere un abbattitore di questa linea?

WHY CHOOSING A BLAST CHILLER OF THIS LINE?



**1** **Semplice  
nell'utilizzo**  
Simple to use



**2** **Ottima quotazione  
di mercato**  
Excellent market  
positioning



**3** **Perfetto per la  
ristorazione**  
Perfect for catering



## Tre buoni motivi per avere un abbattitore nella tua cucina professionale

THREE GOOD REASONS TO HAVE A BLAST CHILLER IN YOUR PROFESSIONAL KITCHEN / TROIS BONNES RAISONS D'AVOIR UNE CELLULE DE REFROIDISSEMENT DANS VOTRE CUISINE PROFESSIONNELLE / TRES BUENAS RAZONES PARA TENER UN ENFRIADOR EN SU COCINA PROFESIONAL

**1**

Preserva la qualità  
dei prodotti

Preserve the quality of  
the products

**2**

Riduce la  
disidratazione dei  
prodotti

Reduces the  
dehydration of the  
products

**3**

Migliora l'organizza-  
zione della tua cucina

Improves the  
organization of your  
kitchen



# FLASH Series

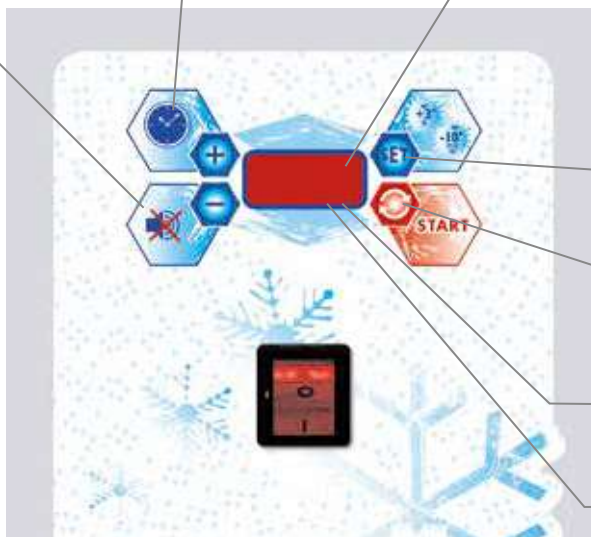


## PANNELLO COMANDI / CONTROL PANEL

Impostazione tempo - / Spegnimento buzzer  
Time setting - / Buzzer turn off

Impostazione tempo +  
Time setting +

Led funzionamento in surgelazione  
Frost function led



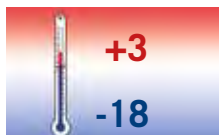
Settaggio cicli di lavoro  
Work cycles setting

Start/Stop congelamento  
Start/Stop freezing

Led funzionamento  
Function led

Display

## STANDARD



Ciclo di abbattimento  
positivo / negativo  
Positive and negative blast chilling



Sonda di rilevamento  
temperature al cuore  
Drill for temperature in the heart  
of the product



Struttura porta teglia idonea  
per: teglie gastronomia  
e pasticceria  
Tray caddy structur for:  
delicatessen and confectionery



Guarnizione della porta  
pre-riscaldata  
Pre heating door gasket



Sonda camera  
Room probe



Teglia raccolta liquidi per attività  
di scongelamento  
Tray for liquid points during the  
defreezing activity



GALLERIA PRODOTTI FUORI CATALOGO  
DISPONIBILI SU RICHIESTA

NON-CATALOGUE GOODS  
AVAILABLE ON REQUEST



## GASTROVAC Series



Q= 8/9.6 m<sup>3</sup>h-OIL

DIM. 390x280x250 H

GASTROVAC

230 V/50-60 Hz



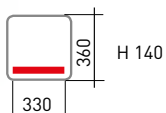
INOX | CE



## KRISTAL Series

KRISTAL 330

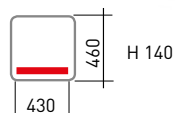
KRISTAL 430



230 V/50-60 Hz



INOX | CE



230 V/50-60 Hz



INOX | CE





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Тула (4872)74-02-29  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
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