



URANO LINE

CONFEZIONATRICE A CAMPANA CARRELLATE
VACUUM PACKING MACHINE WITH PLEXIGLASS LID UPON WHEELS



URANO LINE



Sono le versioni ideali per il centro di confezionamento, laboratorio all'ingrosso e per tutti coloro che necessitano di buona produttività. Le pompe per vuoto estremamente potenti, le camere di vuoto stampate prive di saldature ed il controllo elettronico del vuoto offrono le max garanzie nei risultati raggiunti.



They are perfect for packing-factories, laboratories, and for all the customers requiring a substantial production. The vacuum pumps are extremely powerful; moreover, the forged vacuum chambers with no weldings, and the electronic vacuum control, offer maximum guarantee in results.



La version idéale pour les centres de conditionnement, pour les grands laboratoires et pour toutes les activités qui nécessitent une bonne productivité. Les pompes pour le vide sont extrêmement puissantes, les chambres de vide imprimées et avec les angles arrondis et le contrôle électronique du vide vous offrent la garantie plus complète dans les résultats.



Son las maquinas ideales para el empaque en grandes centros productivos, laboratorios de mayoristas y para todos los que necesitan de una buena productividad. Las bombas de vacio muy potentes, las cámaras de vacio hechas de moldeo y el control electrónico de vacio ofrecen las maximas garantias de resultados logrados.



Diese Maschinen sind perfekt für die Verpackungsgeschäfte und für alles, nach einer gute Produktivität fragen. Die Pumpe sind besonders stark, die Kammer haben keine Ecke und die elektronische Prüfung der Vakuumierung bietet den Kunden die besten Ergebnisse.



U R A N O L I N E



MIXER/L



MASTER 2

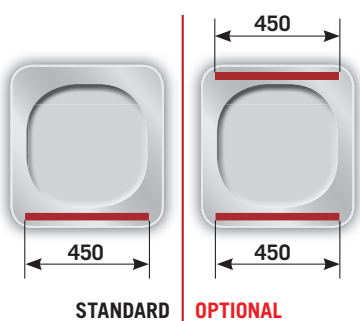


ASTRAL

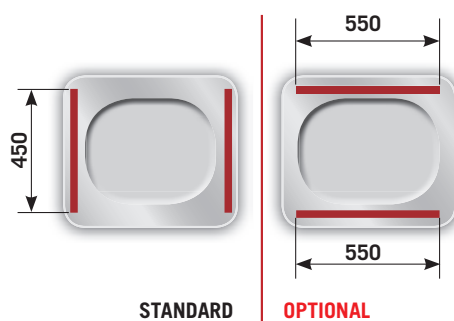
Modello model modèles modelo Modelle	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Tensione voltage voltage tensión Spannung
Mixer/L Display	560x610x1050 H	460x500x220 H	mm 450	Q= 20/24 m ³ h-OIL	230 V/50-60 Hz
Master 2 Display	680x570x1050 H	560x460x220 H	2x(mm 450)	Q= 20/24 m ³ h-OIL	230 V/50-60 Hz
Astral Display	620x630x1050 H	520x520x220 H	2x(mm 500)	Q= 20/24 m ³ h-OIL	230 V/50-60 Hz

DISPOSIZIONE BARRE SALDANTI SEALING BARS POSITION

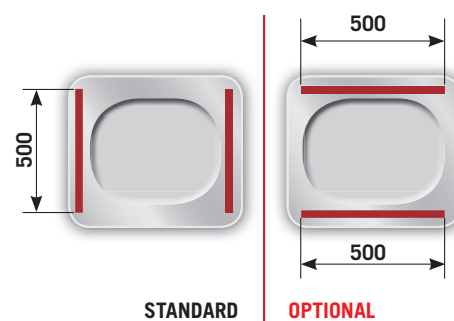
MIXER/L



MASTER 2



ASTRAL



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U R A N O L I N E



MAGNUM



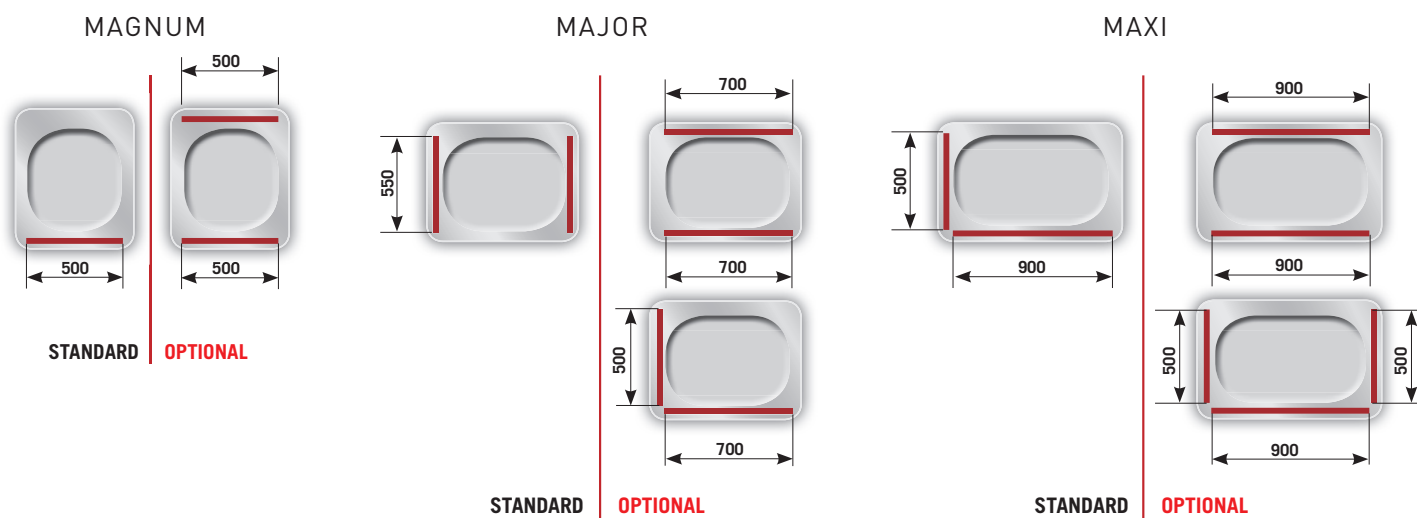
MAJOR



MAXI

Modello model modèles modelo Modelle	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Tensione voltage voltage tensión Spannung
Magnum	630x760x1050 H	510x650x220 H	mm 500	Q= 60/72 m ³ h-OIL	400 V/50-60 Hz
Major	840x680x1050 H	720x570x220 H	2x(mm 550)	Q= 60/72 m ³ h-OIL	400 V/50-60 Hz
Maxi	1040x680x1050 H	920x570x220 H	mm 900/500	Q= 100/120 m ³ h-OIL	400 V/50-60 Hz

DISPOSIZIONE BARRE SALDANTI
SEALING BARS POSITION



URANO LINE



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U R A N O L I N E



SUPER

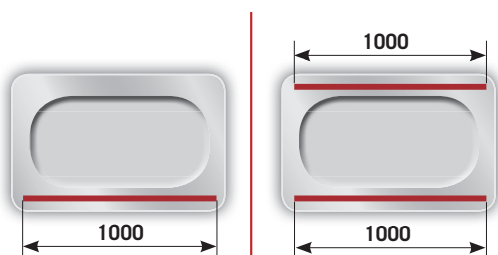


HYPER

Modello model modèles modelo Modelle	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Tensione voltage voltage tensión Spannung
Super	1140x590x1050 H	1020x420x200 H	mm 1000	Q= 60/72 m ³ h-OIL	400 V/50-60 Hz
Hyper	1680x680x1050 H	(720x570x220H) x2	(2xmm550) x2	Q= 100/120 m ³ h-OIL	400 V/50-60 Hz

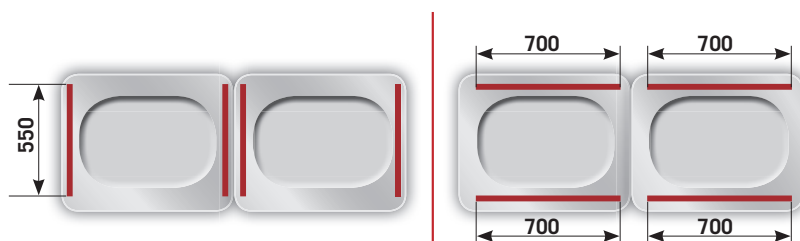
DISPOSIZIONE BARRE SALDANTI
SEALING BARS POSITION

SUPER



STANDARD OPTIONAL

HYPER



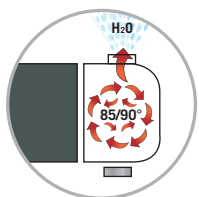
STANDARD OPTIONAL

STANDARD FUNCTIONS PER CONFEZIONATRICI A CAMPANA

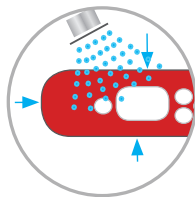
STANDARD FUNCTION ONLY FOR CHAMBER MACHINES



Pannello multifunzione digit - 10 PRG
Multifunction digit panel - 10 PRG



Sistema autopulizia olio
Oil made auto cleaning system



Pannello comandi a totale tenuta contro umidità
Waterproof control Panel



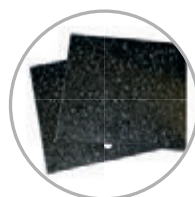
Soft vacuum elettronico
Electronic soft vacuum



Vasca inox con angoli stondati senza saldature
Entirely printed stainless steel vacuum chamber, with internal round corners



Connessione per attacco gastrovac
Connection for the gastrovac system



Set tavole di riempimento in polietilene
Polyethylene filling squares set

OPTIONAL PER CONFEZIONATRICI A CAMPANA

OPTIONALS ONLY FOR CHAMBER MACHINES



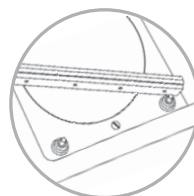
Installazione gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



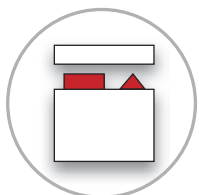
Pompa Busch
Busch Pump



Saldatura con pistoni senza cavi
Sealing with cableless pistons



Barra saldante aggiuntiva
Extra Sealing Bar



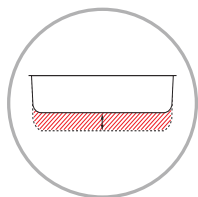
Taglio Eccedenza
Exceeding cutting bar



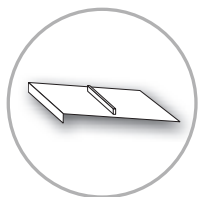
Sensore di vuoto
Vacuum sensor



Sistema bloccaggio campana
Lid Hook



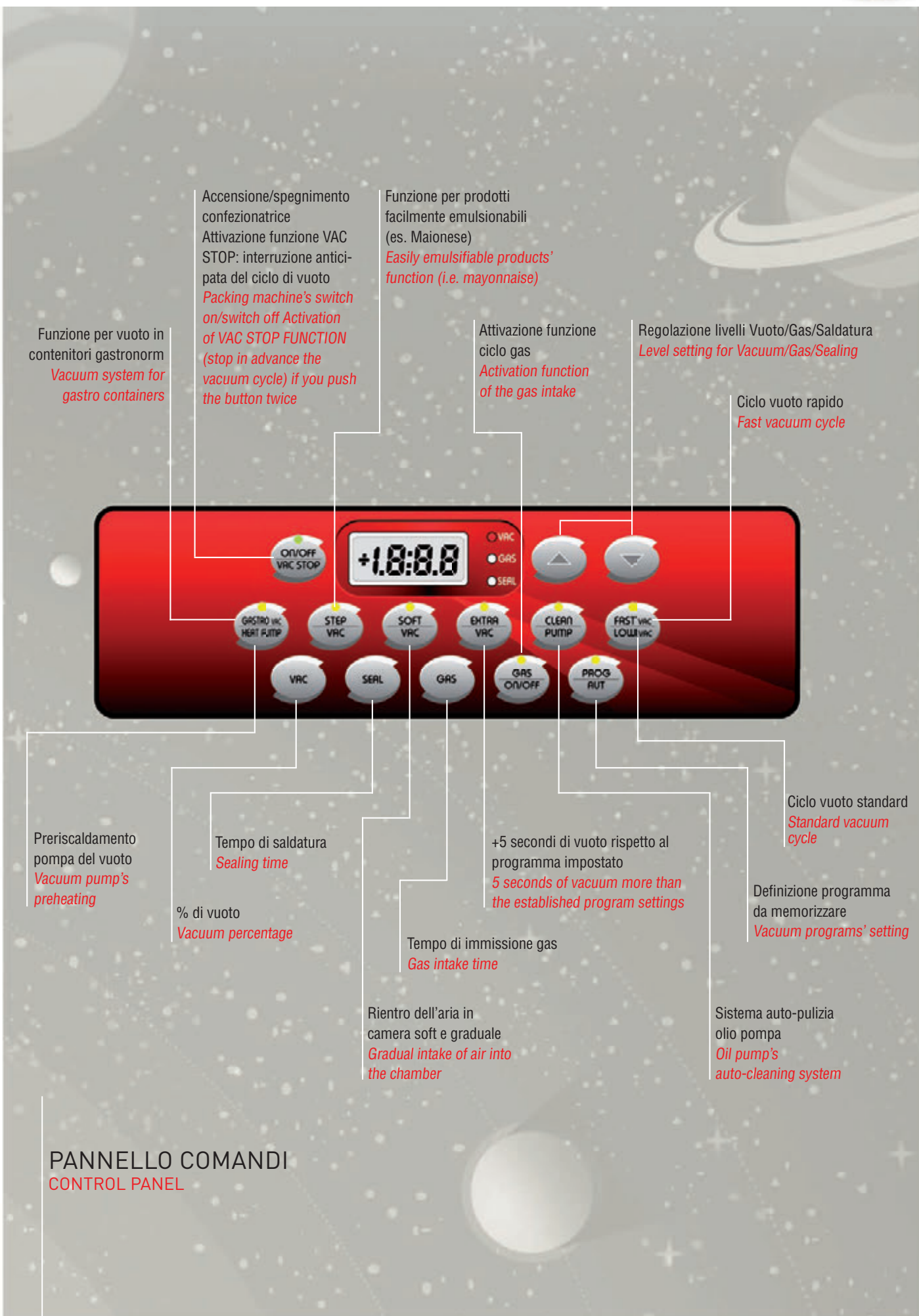
Altezza camera maggiorata
Increased chamber height



Piano inclinato per liquidi
Inclined plane for liquids



Tensione e frequenza speciale
Voltage and speciale frequency



Funzione per vuoto in contenitori gastronorm
Vacuum system for gastro containers

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

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

Attivazione funzione ciclo gas
Activation function of the gas intake

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

Ciclo vuoto rapido
Fast vacuum cycle



Preriscaldamento pompa del vuoto
Vacuum pump's preheating

Tempo di saldatura
Sealing time
% di vuoto
Vacuum percentage

+5 secondi di vuoto rispetto al programma impostato
5 seconds of vacuum more than the established program settings
Tempo di immissione gas
Gas intake time

Ciclo vuoto standard
Standard vacuum cycle

Definizione programma da memorizzare
Vacuum programs' setting

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

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

PANNELLO COMANDI CONTROL PANEL



GIOVE LINE

CONFEZIONATRICI PER L'INDUSTRIA
INDUSTRIAL SECTOR



GIOVE LINE



Una risposta ottimale alle esigenze delle industrie di medie-grandi dimensioni. Le confezionatrici a fianco riportate rispondo a pieno alle richieste dei più svariati settori industriali nel campo alimentare e non.



An excellent answer to the requests of mediumbig companies. The vacuum packing machines shown on the right side, can fully answer to the requests of several industrial sectors, and not only food industries.



Une réponse étudiée exprès pour satisfaire les exigences des industries de dimensions moyennes où grandes. Les machines montrées à coté donnent une réplique totale aux demandes de plus variés secteurs industriels: du milieu alimentaire jusqu'aux autres domaines.



Una respuesta optimal para las exigencias de las empresas medio-grandes. Estas envasadoras al vacío pueden responder a todas las exigencias de los varios sectores industriales, alimenticios y no alimenticios.



Diese Maschinen schauen einer optimalen Antwort auf die Bedürfnisse der mittel – groß Firmen. Die Vakuumverpackungsmaschinen von der Seite komplett antworten auf die Anfrage von Lebensmittelfirmen und auch von anderem industriellen Bereiche.



G I O V E L I N E



Modello
model
modèles
modelo
Modelle

Dim. d'ingombro
overall dimension
dim. d'encombrement
dimensiones
Größe

Dimensioni camera
size of the chamber
dim. de la chambre
dim. de la càmara
Kammergröße

Barra saldante
sealing bar
barre de soudure
barra soldante
Schweißleiste

Pompa del vuoto
vacuum pump
pompe du vide
bomba de vacío
Vakuumpumpe

Tensione
voltage
voltage
tensión
Spannung

XL 45

570x660x530 H

470x530x220 H

mm 450

Q= 20/24 m³h-OIL

230 V/50-60 Hz

XL 50

760x670x1150 H

660x530x230 H

2x(mm 500)

Q= 60/72 m³h-OIL

400 V/50-60 Hz

XL 60

900x800x1150 H

830x660x230 H

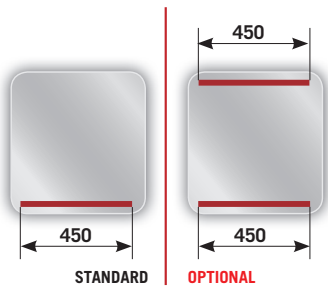
2x(mm 600)

Q= 100/120 m³h-OIL

400 V/50-60 Hz

DISPOSIZIONE BARRE SALDANTI SEALING BARS POSITION

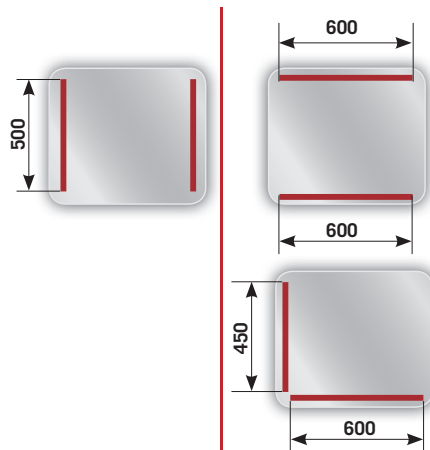
XL 45



STANDARD

OPTIONAL

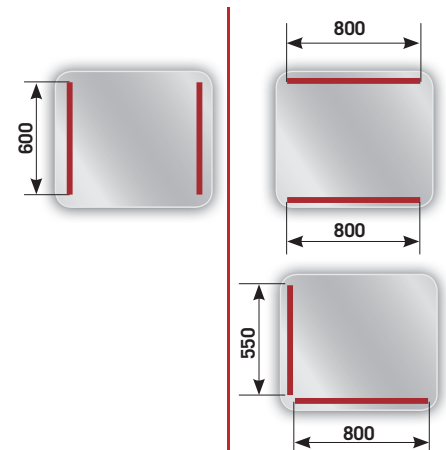
XL 50



STANDARD

OPTIONAL

XL 60



STANDARD

OPTIONAL

GIOVE LINE



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G I O V E L I N E



XL 100



XL 130



XL 80 DOUBLE

Modello
model
modèles
modelo
Modelle

Dim. d'ingombro
overall dimension
dim. d'encombrement
dimensiones
Größe

Dimensioni camera
size of the chamber
dim. de la chambre
dim. de la càmara
Kammergröße

Barra saldante
sealing bar
barre de soudure
barra soldante
Schweißleiste

Pompa del vuoto
vacuum pump
pompe du vide
bomba de vacío
Vakuumpumpe

Tensione
voltage
voltage
tensión
Spannung

XL 100

1150x800x1150 H

1050x660x230 H

mm1000 / mm550

Q= 100/120 m³h-OIL

400 V/50-60 Hz

XL 130

1400x810x1150 H

1310x710x320 H

mm1300 / mm620

Q= 150/180 m³h-OIL

400 V/50-60 Hz

XL 80 DOUBLE

1900x800x1150 H

(830x740x230 H) x2

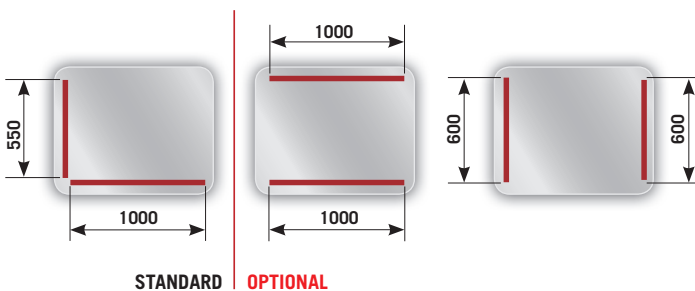
(mm 800) x4

Q= 100/120 m³h-OIL

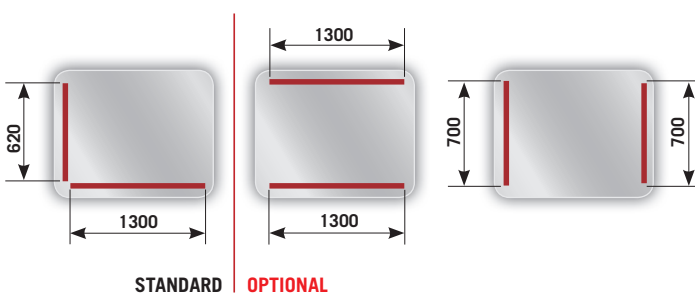
400 V/50-60 Hz

DISPOSIZIONE BARRE SALDANTI SEALING BARS POSITION

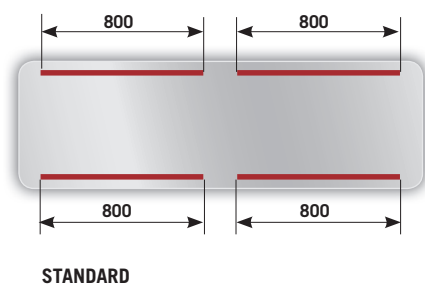
XL 100



XL 130



XL 80 DOUBLE

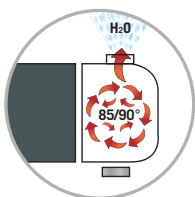


STANDARD FUNCTIONS PER CONFEZIONATRICI A CAMPANA

STANDARD FUNCTION ONLY FOR CHAMBER MACHINES



Pannello multifunzione digit - 10 PRG
Multifunction digit panel - 10 PRG



Sistema autopulizia olio
Oil made auto cleaning system



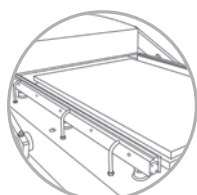
Soft vacuum elettronico
Electronic soft vacuum



Set tavole di riempimento in polietilene
Polyethylene filling squares set

OPTIONAL PER CONFEZIONATRICI A CAMPANA

OPTIONALS ONLY FOR CHAMBER MACHINES



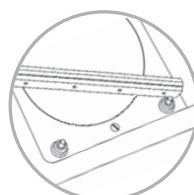
Installazione gas inerte
Arrangement for idle gas



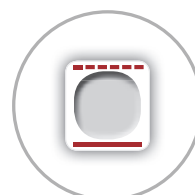
Installazione stampante
Printer installation



Pompa Busch
Busch Pump



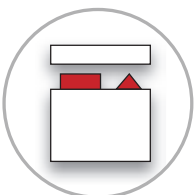
Saldatura con pistoni senza cavi
Sealing with cableless pistons



Barra saldante aggiuntiva
Extra Sealing Bar



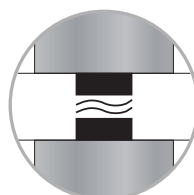
Sensore di vuoto
Vacuum sensor



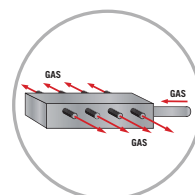
Taglio Eccedenza
Exceeding cutting bar



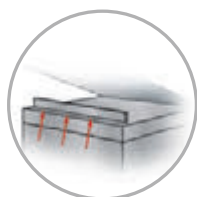
Sistema bloccaggio campana
Lid Hook



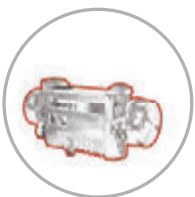
Barra contrapposta biattiva
Opposed sealing bar (beactive)



Diffusore gas
Gas diffuser



Saldatura pneumatica
Pneumatic sealing



Pompa vuoto maggiorata (solo per confezionatrici a campana carrellate)
Increased vacuum pump (only for floor chamber machine)



Tensione e frequenza speciale
Voltage and speciale frequency



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

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

Definizione programma da memorizzare
Vacuum programs' setting

% di vuoto
Vacuum percentage

Tempo di immissione gas
Gas intake time

Funzione per vuoto in contenitori gastronomi
Vacuum system for gastro containers

Attivazione funzione ciclo gas
Activation function of the gas intake

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

Preriscaldamento pompa del vuoto
Vacuum pump's preheating

Tempo di saldatura
Sealing time

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

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

PANNELLO COMANDI CONTROL PANEL



APOLLO LINE

SOUS VIDE COOKER



APOLLO LINE



Sistema innovativo studiato per la realizzazione di cottura a bassa temperatura di prodotti in sottovuoto. La macchina, totalmente costruita in acciaio inox, è dotata di un pannello comandi digitale per monitorare regolarmente tempo e temperatura di cottura che, grazie al sistema di riscaldamento, è mantenuta in modo perfettamente costante.



Innovative system designed for to cook vacuum packed products at a low temperature. The machine, totally made of stainless steel, is equipped with a digital control panel to regularly monitor the time and temperature of the cooking process, thanks to the heating system, the temperature is constantly maintained.



Nouveau système idée pour la réalisation de la cuisson à basse température des aliments sous vide. La machine, totalement fabriquée en acier inox, est équipée d'un panneau des commandes digital pour régler et vérifier régulièrement temps et température de cuisson qui, grâce au système de chauffage, est gardée stable.



Sistema innovador estudiado para la realización de cocción de baja temperatura al vacío. La máquina, construida enteramente en acero inoxidable, está equipada con un panel de control digital para supervisar regularmente el tiempo y la temperatura de cocción que, gracias al sistema de calefacción, se mantiene constante.



Innovatives System zum Kochen von vakuumierten Produkten. Die Maschine, völlig aus Edelstahl angebaut, ist mit digitalem Bedienfeld ausgestattet, um die Kochzeit und Temperatur regelmäßig zu kontrollieren. Dank dieses Systems bleibt die Temperatur immer konstant.



A P O L L O L I N E



COOK/9



COOK/25



COOK/50

Modello model modèles modelo Modelle	Dimensioni d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Capacità max vasca maximum chamber capacity capacité max de la cuve maxima capacidad cuba Maximum Kammer-Fassungsvermögen	Temperatura di lavoro working temperature temperature de travail temperatura de trabajo Betriebstemperatur	Potenza puissance power potencia Leistung	Peso weight poids peso Gewicht	Tensione voltage voltage tensión Spannung
Cook/9	345x285x270 H	9 lt	45° - 100°	400 W	kg 6,5	230 V/50-60 Hz
Cook/25	350x550x320 H	25 lt	45° - 100°	1000 W	kg 12	230 V/50-60 Hz
Cook/50	670x550x320 H	50 lt	45° - 100°	2000 W	kg 20	230 V/50-60 Hz

La **Sous Vide Cooker** è l'attrezzatura ideale per beneficiare di tutti gli innumerevoli e importanti vantaggi della cottura sottovuoto a bassa temperatura.

Tra i tanti:

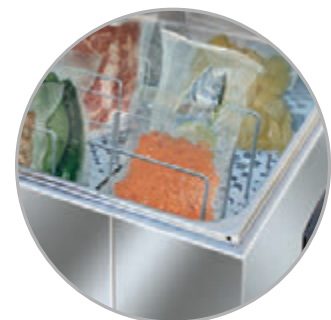
- 1 **Notevole riduzione del calo di peso** degli alimenti (aumentando la resa della materia prima)
- 2 **Risparmio di tempo** nella gestione della cucina non richiedendo nessun intervento in fase di cottura
- 3 **Mantenimento delle proprietà nutrizionali** degli alimenti, con minore dispersione di vitamine e sali minerali;
- 4 Rilevante **aumento della morbidezza** e della succosità dei cibi;
- 5 Possibilità di **cuocere contemporaneamente più alimenti** confezionati singolarmente in sacchetti sigillati.

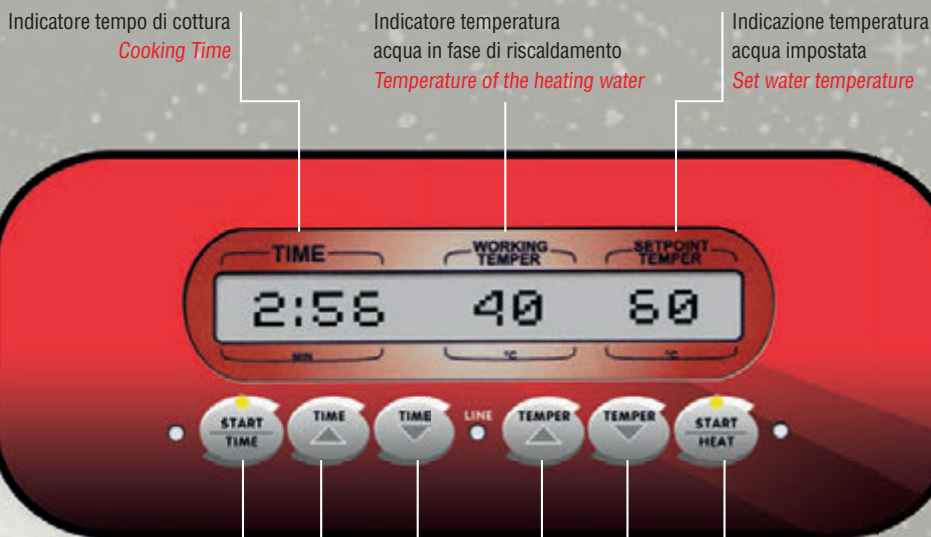


The **Sous Vide Cooker** is the ideal cooking equipment to exalt the food that we cook and to obtain all the benefits that are reached by the sousvide cooking system.

Here are the following benefits :

- 1 **Significant reduction in the weight loss** of foods (increasing the yield of the raw material)
- 2 **Save timer in the kitchen** as there is no request to interfere during the cooking process
- 3 **Conservation of the nutritional properties** of the food, with less loss of vitamins and salts
As well as minerals;
- 4 **Significant increase in softness** and exalted flavours of the food;
- 5 Possibility to **cook several different type of food products** (packed and sealed bags) at the same time.





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

(+) 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*

Attivazione / disattivazione
ciclo di cottura
*Activation / deactivation
cooking cycle*

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

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

PANNELLO COMANDI
CONTROL PANEL



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 LISCIE MY 100
 Vacuum bags - Sachets pour vide - Bolsas para vacio - Vakuumbbeutel
 SMOOTH - LISSES - LISAS



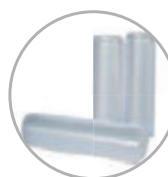
150 X 250 200 X 400 300 X 400 400 X 600
 150 X 350 200 X 600 350 X 450 500 X 700
 200 X 300 250 X 350 400 X 500

BUSTE PER SOTTOVUOTO GOFFRATE MY 100
 Vacuum bags - Sachets pour vide - Bolsas para vacio - Vakuumbbeutel
 GOFER - GAUFFRÉS - GOFRADAS



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



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

BUSTE PER SOTTOVUOTO GOFFRATE IN BOBINA
 Gofer vacuum bags' rolls - Sacs sous vide goffres en rouleaux -
 Rollo de bolsas gofradas para vacio

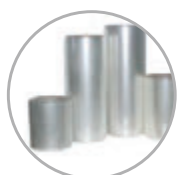


MOD GASTRO 1/1 H 150
 MOD GASTRO 1/2 H 150
 MOD GASTRO 1/3 H 150

BACINELLE INOX E COPERCHI SOTTOVUOTO
 Inox vacuum trays and covers - Bacs inox et couvercles sous
 vide - Cubetas inox y tapas de polietileno para vacio



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



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 pou termoschelleuses -
 Bobinas para termoselladoras

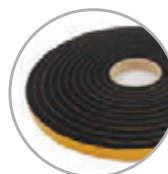


KIT 3 PCS

CONTENITORI TRASPARENTI CON COPERCHIO (ASP. ESTERNA)
 Transparent containers with cover (external aspiration) - Conte-
 neurs transparentes avec couvercle (aspiration extérieur)- Vasitos
 transparentes + tapas



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



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



TERRA LINE

TERMOSIGILLATRICI - THERMOSEALERS



TERRA LINE



Due differenti tipologie di sigillatrici per vaschette manuali. Ideali per il punto vendita e per il laboratorio. Sono apparecchiature in grado di sigillare qualsiasi formato di vaschetta.



Two different kinds of manual tray sealers. These machines are perfect for the retail shop and the workroom. The machines are able to seal and pack any kind of tray shapes.



Deux différents types de thermoscelleuses manuelles pour barquettes, conçues pour souder tout format de barquettes. Elles sont idéelles pour les ventes au détails et pour les labos.



Dos tipos diferentes de máquinas selladoras para bandejas manuales. Ideales para los colmados y para los obradores. Son maquinas que pueden sellar cualquier tamaño de bandeja.



Zwei verschiedene Typen von manuellen Thermoschweißgeräte Schweißgeräten um Speisen in Schalen zu packen. Diese Maschinen sind perfekt für Filialen und die Vorbereitung. Es ist möglich verschiedene Formen von Schalen zu versiegeln.



T E R R A L I N E



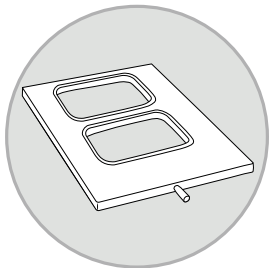
SEAL 300



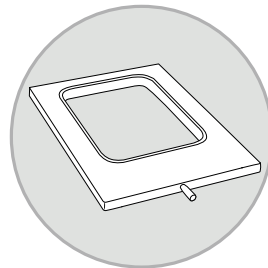
SEAL 400

Modello model modèles modelo Modelle	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Dimen. max. contenitore maximum container dimension dimension maximum du pot dimension maxima contenedor Maximum Behälter Dimension	Potenza installata installed power puissance installée potencia instalada Installiert Macht	Ciclo di lavoro working cycle cycle de travail ciclo de trabajo Arbeitszyklus	Comandi controls commandes mandos Anschaltung	Tensione voltage voltage tensión Spannung
Seal 300 Digit	280x500x600 H open	mm 265x196	600 W	manual	digit	230V/50-60 Hz
Seal 400 Digit	400x500x600 H open	mm 265x325	1200 W	manual	digit	230V/50-60 Hz

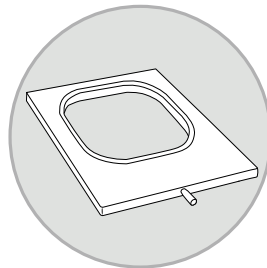
SEAL 300



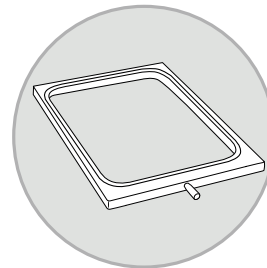
STAMPO MV mm 138x96
MOULD MV mm 138x96



STAMPO MV mm 193X138
MOULD MV mm 193X138

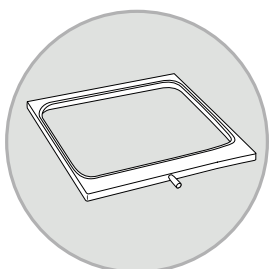


STAMPO MV mm 180x180
MOULD MV mm 180x180

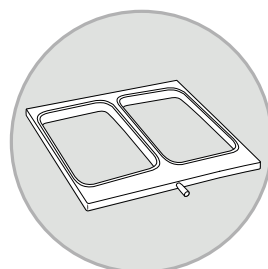


STAMPO MV mm 195X260
MOULD MV mm 195X260

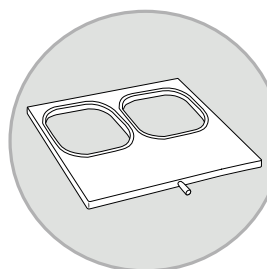
SEAL 400



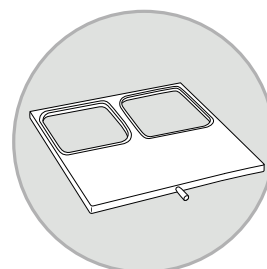
STAMPO GN 1/2 mm 265x320
MOULD GN 1/2 mm 265x320



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

TERRA LINE



Le nuove termosigillatrici semi-automatiche, si distinguono sul mercato per alcuni importanti dettagli tecnici:

- trascinamento automatico del film
- auto regolazione della pressione di sigillatura indipendente dall'operatore
- cambio stampo rapido
- possibilità di realizzare stampi speciali su richiesta del cliente

Queste piccole innovazioni in ambito progettuale hanno determinato un'immediatezza e facilità di utilizzo anche da parte dell'operatore più inesperto.

Seal-matic 300 e 400 sono da considerarsi ideali per negozi di alimentari, laboratori e GDO.



The new semi-automatic tray sealers stand out on the market for some important technical details:

- Automatic filming
- Automatic control of the sealing pressure independently from the operator
- Rapid mold change
- Possibility to make special molds on customer's request

These small innovations in the design have determined an immeasurable and easy use of the tray sealer even for the most inexperienced operator. Seal-matic 300 and 400 are ideal for grocery stores, laboratories and GDOs.



Les nouvelles thermoscelleuses semi-automatiques se caractérisent par la présence d'importants détails techniques:

- Traînée automatique du film de scellage
- Autorégulation, complètement indépendante de l'opérateur, de la pression de soudure
- Remplacement rapide des empreintes
- Possibilité de fabriquer des empreintes spéciales sur demande

L'ensemble de ces modifications au niveau de conception et construction ont permis d'aboutir une immédiateté et une extrême facilité d'utilisation, même par l'opérateur le plus inexpérimenté. SEAL-MATIC300 et SEAL-MATIC400 sont les solutions idéelles pour les épiceries, les laboratoires et le secteur de la distribution à grande échelle.



Las nuevas termoselladoras automáticas, se destacan en el mercado para algunos importantes detalles técnicos:

- Colocación automática de la película
- Auto regulación de la presión del sellado, de manera independiente de la fuerza del usuario
- Rapido cambio molde
- Posibilidad de realizar moldes especiales según necesidad del cliente

Estas pequeñas innovaciones de proyecto han hecho que la máquina sea muy sencilla y inmediata para utilizarse, también por parte del usuario más inexperto. Seal - matic 300 y 400 son ideales para charcuterías, gastronomías y supermercados.



Die neue Thermoschweißgeräte haben verschiedene besondere Merkmale:

- Automatische Drehung der Folie
- Selbstregulierung des Druckluftes ohne Eingreifen des Bedienungspersonal
- Einfache Wechsel der Siegelrahmen
- Siegelrahmen in Sondergrößen auf Anfrage

Diese kleine Neuerungen helfen auch dem unerfahrenen Bediener, der Vorteile aus der Unmittelbarkeit und der Benutzerfreundlichkeit ziehen kann. Seal-matic 300 und 400 sind ideal fuer kleine Lebensmittel-geschäfte und Laboratoiren.



T E R R A L I N E



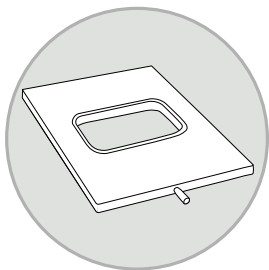
SEAL-MATIC 300



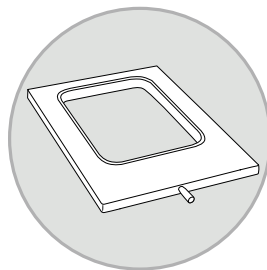
SEAL-MATIC 400

Modello model modèles modelo Modelle	Dimensioni d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Dimen. max. contenitore maximum container dimension dimension maximum du pot dimension maxima contenedor Maximum Behälter Dimension	Potenza installata installed power puissance installée potencia instalada Installiert Macht	Ciclo di lavoro working cycle cycle de travail ciclo de trabajo Arbeitszyklus	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Comandi controls commandes mandos Anschaltung	Press. max. max. pressure pression maximale máxima presión Maximaler Druck	Tensione voltage voltage tensión Spannung
Seal-Matic 300	320x440x500 H	mm 200x190	760 W	semi-automatic	-	Timer-digit	-	230V/50-60 Hz
Seal-Matic 400	520x540x500 H	mm 390x265	1520 W	semi-automatic	-	Timer-digit	-	230V/50-60 Hz

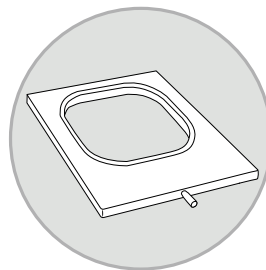
SEAL-MATIC 300



STAMPO MV mm 138x96
MOULD MV mm 138x96

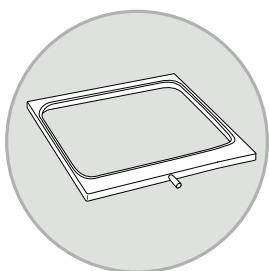


STAMPO MV mm 193x138
MOULD MV mm 193x138

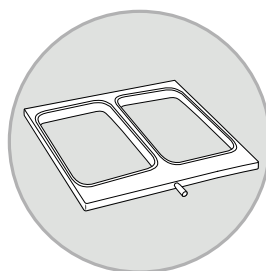


STAMPO MV mm 180x180
MOULD MV mm 180x180

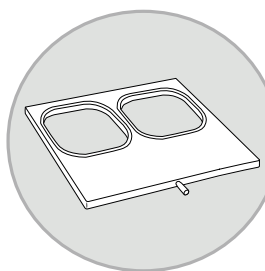
SEAL-MATIC 400



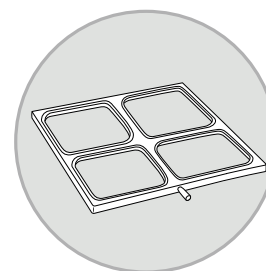
STAMPO GN 1/2 mm 265x320
MOULD GN 1/2 mm 265x320



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

TERRA LINE



Termosigillatrici vuoto/gas per vaschette di qualsiasi formato, dispongono di un ciclo di lavoro completamente automatico. Risultano essere ottimamente impiegate in laboratori di pasta fresca e macellerie in quanto assolvono una duplice funzione di confezionamento e conservazione dei prodotti all'interno di pratiche vaschette termosigillate ermeticamente.



These thermosealers with gas injection can vacuum pack food in trays thanks to a completely automatic working cycle. They perfectly fit the needs of fresh pasta workrooms and butcheries as Tray 600 – 800 can pack and preserve food products in hermetically sealed trays.



Thermoscelleuses « vide/gaz » pour tout format de barquettes. Elle disposent d'un cycle de travail complètement automatique. Elle se révèlent être bien utilisées dans les laboratoires de pâte fraîche et les boucheries, grâce à leur double fonction d'emballage et stockage de produits en pratiques barquettes parfaitement soudées.



Termoselladoras para bandejas de cualquier tamaño, con el ciclo de trabajo automático. Se utilizan en las gastronomías que hacen pasta fresca y carnicerías porque pueden hacer la doble función de empacamiento y conservación de los productos dentro de útiles barquetas termoselladas de manera hermética.



Mit diesen Thermo-schweißgeräten können Speisen auch mit „Gas für längere Haltbarkeit“ dank komplett automatischen Arbeitsabläufen in Schalen verpackt werden. Sie erfüllen perfekt die Bedürfnisse von „fresh pasta workrooms“, Fleischereien und kleinen Supermärkten da Tray 600-800 Speisen in dicht verschweißten Schalen verpackt und schützt.



T E R R A L I N E

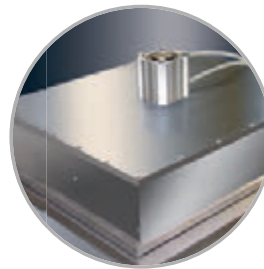


TRAY 600



TRAY 800

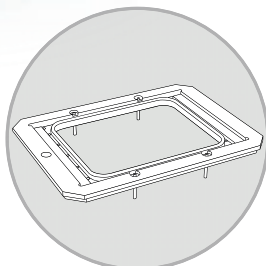
Modello model modèles modelo Modelle	Dimensioni d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Dimen. max. contenitore maximum container dimension dimension maximum du pot dimension maxima contenedor Maximum Behälter Dimension	Potenza installata installed power puissance installée potencia instalada Installiert Macht	Ciclo di lavoro working cycle cycle de travail ciclo de trabajo Arbeitszyklus	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Comandi controls commandes mandos Anschaltung	Press. max. max. pressure pression maximale máxima presión Maximaler Druck	Tensione voltage tensión Spannung
Tray 600	610x600x560 H	mm 265x325	1800 W	automatic	Q= 20/24 m³h-OIL	digit LCD + sensor-VAC	± 3 BAR	230V/50-60 Hz
Tray 800	610x600x1100 H	mm 265x325	1800 W	automatic	Q= 20/24 m³h-OIL	digit LCD + sensor-VAC	± 3 BAR	230V/50-60 Hz



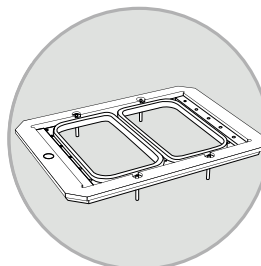
Saldatura a mezzo pistone
pneumatico 3 ATA
Sealing by pneumatic piaston, 3 Ata



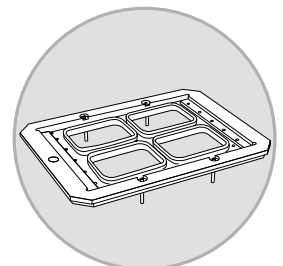
Fustellatura manuale
delle vaschette
Manual trays cutting



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



PANNELLO COMANDI CONTROL PANEL

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

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

Definizione programma da memorizzare
Vacuum programs' setting

% di vuoto
Vacuum percentage

Tempo di immissione gas
Gas intake time

Funzione per vuoto in contenitori gastronorm
Vacuum system for gastro containers

Attivazione funzione ciclo gas
Activation function of the gas intake

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

Preriscaldamento pompa del vuoto
Vacuum pump's preheating

Tempo di saldatura
Sealing time

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

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

OPTIONAL PER TRAY 600 - TRAY 800

OPTIONAL



Pompa rossa per ossigeno
Red pump for oxygen



Stampi speciali
Special moulds



Compressore
Compressor



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



Digitales Vermessungsgerät für Vakuum im Kammer

Dimensioni d'ingombro / overall dimension
dim. d'encombrement / dimensiones / Größe
mm 65X23X110 H



Gastrovac: unità mobile con pompa integrata per creare il vuoto in contenitori Gastro



Gastrovac: movable unit with integrated vacuum pump to create vacuum inside Gastro containers



Gastrovac: aparato con bomba de vacío para realizar el vacío en las cubetas gastronorm



Gastrovac: unité mobile avec pompe de vide intégrée pour créer le vide à l'extérieur dans les bacs Gastro



Gastrovac: mobile Einheit mit integrierter Vakuumpumpe zum Absaugen für GN-Behälter



GASTROVAC

Modello model modèles modelo Modelle	Dimensioni d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Filtro esterno per liquidi external fluid filter filtre externe pour liquides filtro externo para líquidos Außerfilter für Flüssigkeit	Ciclo di lavoro working cycle cycle de travail ciclo de trabajo Arbeitszyklus	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Comandi controls commandes mandos Anschaltung	Tensione voltage voltage tensión Spannung
Gastrovac	390x280x250 H	standard	automatic	Q=8/9.6 m ³ h-OIL	analogic	230 V/50-60 Hz



EM320/420: bags sealer to hermetically seal bags of different sizes and thickness



EM320/420: Soudeuses manuelles à impulsion, idéales pour sceller hermétiquement des sachets ayant différentes épaisseurs.



EM320/420: selladoras con impulso eléctrico, ideales para sellar de manera hermética bolsas de diferente grosor.



Schweißleiste EM320/420: Schweißleiste um Säcke verschiedener Größe und Dicke zu versiegeln



EM 320 / EM 420



EM320/420: sigillatrici ad impulso, ideali per sigillare ermeticamente sacchetti di differente spessore.

Modello model modèles modelo Modelle	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Tensione voltage voltage tensión Spannung
EM 320	450x80x260 (open)	mm 320	230 V/50-60 Hz
EM 420	550x80x260 (open)	mm 420	230 V/50-60 Hz



NETTUNO LINE

ABBATTITORI DI TEMPERATURA - BLAST CHILLER



NETTUNO LINE



Abbattitori di temperatura affidabili, semplici ed economici. Trovano il loro settore di utilizzo privilegiato nell'ambito della ristorazione ove il connubio tra prestazioni ottimali e facilità di utilizzo permettono all'utilizzatore finale una migliore organizzazione della giornata lavorativa.



Reliable, simple and cheap blast chillers. Within the catering equipment, the blast chiller enables the end user to obtain a better plan of his daily job routine thanks to its excellent performances and an extremely easy-to-use system.



Cellules de refroidissement très fiables, simples et économiques. Leur domaine d'utilisation le plus privilégié est sans doute chez le restaurant, où la combinaison de performance et de facilité d'utilisation permet à l'utilisateur final une meilleure organisation de sa journée de travail.



Abatidores de temperatura fiables, sencillos y de precio competitivo. Se utilizan mayormente en la restauración donde las óptimas prestaciones y la sencillez de la utilización permiten al usuario final una mejor organización del día de trabajo.



Verlässlicher, einfacher und günstiger Schockgefrierer. Mit dem Schockgefrierer kann die Verarbeitung der Speisen einfach geplant werden (zB Catering), dank exzellenter Arbeitsweise und einfacher Handhabung.

NETTUNO LINE



NETTUNO 3



NETTUNO 5



NETTUNO 10

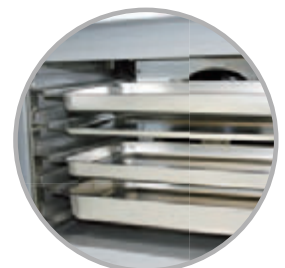
Modello model modèles modelo Modelle	Dimensioni interne internal dimensions dimensions intérieures dimensiones internas Inneren Dimensionen	Abbattimento positivo-resa positive chilling - performance abattement positif - durée abatimiento positivo - rendimiento Negative Abkühlung - Leistung	Abbattimento negativo-resa negative chilling - performance abattement négatif - durée abatimiento negativo - rendimiento Positive Abkühlung - Leistung	Numero teglie (non include) number of pans (not included) N° de plats (pas inclus) numero bandejas (no incluidas) Nummer der Auflaufformen (Nicht enthalten)	Peso weight poids peso Gewicht	Tensione voltage voltage tensión Spannung
Nettuno 3	610x410x280 H	+3° 14 kg	-18° 11 kg	3- 1/1 GN - 3-400X600	kg 50	230 V/50-60 Hz
Nettuno 5	610x410x410 H	+3° 20 kg	-18° 15 kg	5- 1/1 GN - 5-400X600	kg 60	230 V/50-60 Hz
Nettuno 10	610x410x760 H	+3° 25 kg	-18° 20 kg	10- 1/1 GN - 10-400X600	kg 90	400 V/50-60 Hz



Ventole (Nettuno 10)
fan (Nettuno 10)



Ventola (Nettuno 5)
fan (Nettuno 5)



Teglie
pans



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