



## ECO 90 BIS

### Technical specifications

#### VAC STOP

forced interruption of the cycle

#### QUICK SEALING

forced anticipation of the sealing cycle

#### MARINATING PROGRAM

to marinate meat and fish

#### DIGITAL CONTROL PANEL

with 9 memorisable programs

#### REMOVEABLE SEALING BAR

it facilitates to clean the chamber

#### CLEAN PUMP

oil is always clean inside the pump

#### GASTRO ATTACK

allows vacuum in containers

#### ROUNDED CORNERS

easier to clean the chamber

#### SOFT VAC

gradual re-entry of the air in chamber

#### OIL SERVICE

call service-oil change

#### PLATES SET

polyethylene filling plates set

#### EXTRA VAC

+5 sec. of vacuum than the setting programs

### Standard

#### OVERALL DIMENSIONS

1040x710x1050 h

#### SIZE OF THE CHAMBER

920x570x220 h

#### SEALING BAR

mm 900 / mm 500

#### VACUUM PUMP

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

#### SEALING SYSTEM

diaphragm impulse

#### WEIGHT

kg 200

#### VOLTAGE

400 V/50-60 Hz

#### STRUCTURE

stainless steel

### Options

- Inox trolley
- Inclined plane for liquids
- Voltage and special frequency
- Busch pump
- Inerte gas injection
- Cableless piston sealing
- Lid hook
- Labels printer
- Vacuum sensor
- Liquid sensor
- Increased chamber height
- Double height chamber to pack liquids
- Extra sealing bar
- Increased vacuum pump



Univac Group s.r.l. ■ Divisione



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MACCHINE PER IL CONFEZIONAMENTO SOTTOVUOTO E INDUSTRIA ALIMENTARE IN GENERE (BREVETTI PROPRI)