

ECO 30



ECO 30 is for extremely demanding customers who look for high quality, solidity and working performances. It is characterized by high quality, long time granted reliability and total flexibility of the different models to operate in the most different sectors of use.

Technical specifications

OVERALL DIMENSIONS

410x490x420 h

SIZE OF THE CHAMBER

310x350x190 h

SEALING BAR

mm 300

VACUUM PUMP

Q= 8/9.6 m³h-OIL

SEALING SYSTEM

impulse diaphragm

WEIGHT

kg 38

VOLTAGE

230 V/50-60 Hz

STRUCTURE

stainless steel

Standard

VAC STOP

forced interruption of the cycle

QUICK SEALING

forced anticipation of the sealing cycle

90° OPENABLE CARTER

helps the after sales maintenance

PROGRAM FOR MARINATING

meat and fish

DIGITAL CONTROL PANEL

9 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 CHAMBER CORNERS

easier to clean the chamber

WORKING CYCLE COUNTER

with automatic maintenance alert

SOFT VAC

gradual re-entry of the air in chamber

Options

- Inert gas injection
- Cableless piston sealing
- Inox trolley
- Inclined plane for liquids
- Voltage and special frequency
- Busch pump
- Lid hook



Univac Group s.r.l. ■ Divisione



Capitale Sociale 100.000,00 € i.v. – Codice Fiscale, Partita Iva e nr. Iscr. Reg. Impr. PC n°01500110331 – R.E.A. 167804 - univacgroup.srl@pec.it

VIA MAESTRI DEL LAVORO D'ITALIA, 24 - 29017 FIORENZUOLA D'ARDA (PC)

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