



ECO 55 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

ECO 55 BIS is perfect for packing-factories, laboratories and for all the customers requiring a substantial productivity. The vacuum pump is extremely powerful, the forged vacuum chamber with no weldings and the electronic vacuum control offer maximum guarantee in results.

Standard

OVERALL DIMENSIONS

840x710x1050 h

SIZE OF THE CHAMBER

720x570x220 h

SEALING BAR

2x mm 550

VACUUM PUMP

Q= 60/72 m³h-OIL

SEALING SYSTEM

diaphragm impulse

WEIGHT

kg 160

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