



General Catalogue



SEALING LINE

VAC LINE

FOOD PROCESSING LINE





Hydraulic piston fillers

Designed for small and medium productions



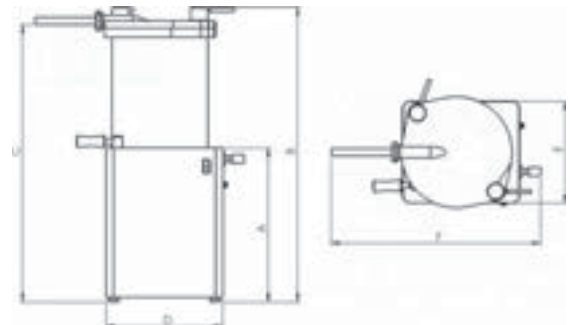
SC-13 STAR



SC-20 STAR

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Independent oil tank in AISI 304 stainless steel.
- Equipped with pressure gauge.
- Equipped with speed regulator.
- Automatic decompression of the piston to prevent the mass comes out.
- Bottom of the cylinder made of AISI 304 stainless steel, without any screw for easy cleaning (see photo 2 Star model).
- Bank and cylinder completely sealed together.
- Knee lever to raise and lower the piston.
- AISI 304 stainless steel nozzles Ø 12, 20 & 30mm. (other Ø on request).
- Equipped with 2 wheels for easy displacement.



Model	Machine dimensions (mm)					
	A	B	C	D	E	F
SC-13 STAR	650	1.195	1.110	435	330	765
SC-20 STAR	650	1.195	1.114	435	360	790
SC-25 STAR	650	1.195	1.114	435	360	820
SC-30 STAR	650	1.250	1.192	435	360	820
SC-40 STAR	690	1.265	1.185	478	416	860
SC-50 STAR	690	1.345	1.270	478	416	860

*Height could variates depending if the lid is made of aluminium or stainless steel.

*STAR models are totally
manufactured in AISI 304
STAINLESS STEEL*



SC-25 STAR
SC-30 STAR



SC-40 STAR
SC-50 STAR

	SC-13 STAR	SC-20 STAR	SC-25 STAR	SC-30 STAR	SC-40 STAR	SC-50 STAR
Cylinder capacity in Liters	13	20	25	30	40	50
Cylinder capacity in Kg	± 12	± 18	± 23	± 27	± 37	± 44
Three-phase motor power HP/Kw	1/0.73	1/0.73	1/0.73	1/0.73	2/1.5	2/1.5
Single-phase motor power HP/Kw	1/0.73	1/0.73	1/0.73	1/0.73	-	-
Packaging dimensions (mm)	600x800x1500	600x800x1500	600x800x1500	600x800x1500	560x660x1590	560x660x1590
Net/gross weight (Kg)	115/120	128/132	142/149	158/163	186/195	192/203



Photo 1



Photo 2



Photo 3



FOOD PROCESSING LINE



Accessories for Hydraulic piston fillers



Volumetric portioner



Accessory for Kefta



Accessory for croquettes



Burger former

Burger Machine

Technical information

- Capacity: 24 liters.
- Variable thickness.
- Diameter variable from 130mm to 25mm.
- Approximately production: 1.800 hamburgers/hour or 3.600 meatballs/hour.
- Safety micro switch on the lid and on the dispenser plate.
- Motor: 220V/1ph/50Hz.
- Low voltage movement (24V).

SHAPES	Standard measures
Circle hamburgers	100 / 115 / 130 mm
Oval hamburgers	110x80 mm
Meatballs	22 / 32 / 40 / 65 mm
Croquettes	50x25 mm
Cannelloni	70x25 mm



AH-130

Manual Portioner - Automatic Portioner



FOOD PROCESSING LINE



Mixers serie "S"

Designed for small and medium productions

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Powerful and silent gear motor group.
- Protection lid manufactured in transparent plastic suitable for food.
- Removable bowl for AMM-35 S.
- Tilting bowl for AMM-55 S / AMM -55 TWO / AMM-80 S / AMM-80 TWO.
- Head opening with automatic stop of the paddles.
- Equipped with handle and wheels for easy displacement.
- Automatic help to raise and lower the head.
- Very easy cleaning.
- Electrical box water resistant.
- Start/stop button water resistant.

*TWO models have
2 MOTORS
1 for the BEATER and 1 for the BOWL*



AMM-35 S

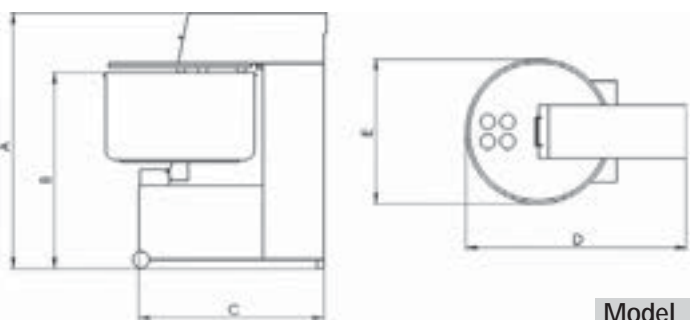


AMM-55 S
AMM-55 TWO



AMM-80 S
AMM-80 TWO

	AMM-35 S	AMM-55 S	AMM-55 TWO	AMM-80 S	AMM-80 TWO
Bowl capacity in Liters	35	55	55	80	80
Bowl capacity in Kg	± 23	± 35	± 35	± 55	± 55
Single-phase motor power HP/Kw	0.25/0.18	0.50/0.36	0.75/0.55	0.50/0.36	0.75/0.55
Three-phase motor power HP/Kw	0.25/0.18	0.5/0.36	0.58/0.42	-	-
Packaging dimensions (mm)	900x780x800	710x950x1200	710x950x1200	710x950x1200	710x950x1200
Net/gross weight (Kg)	42/50	68/72	68/75	71/75	71/75



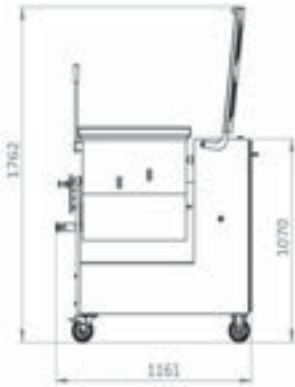
Model	Machine dimensions (mm)				
	A	B	C	D	E
AMM-35 S	705	530	515	670	440
AMM-55 S	950	717	545	802	550
AMM-55 TWO	950	717	545	802	550
AMM-80 S	1000	770	555	825	592
AMM-80 TWO	1000	770	555	825	592

Horizontal Mixers serie "H"

Designed for medium productions

Technical information

- Totally manufactured in AISI 304 stainless steel.
- 150 L Capacity.
- T form of the arm.
- Arm easily removable for cleaning.
- High resistance and silent Gearbox mechanism.
- Equipped with wheels for easy movement.
- Download button.
- Double direction of rotation.
- Maintenance free.



	AMM-150 H
Bowl capacity in Liters	150
Bowl capacity in Kg	± 110
Three-phase motor power HP/Kw	2/1.5
Packaging dimensions (mm)	1200x830x1220
Net/gross weight (Kg)	175/205

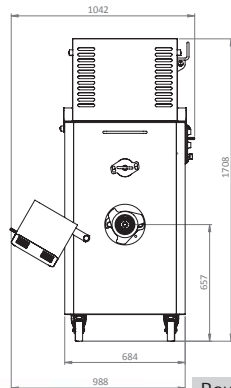
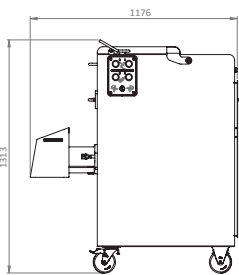
AMM-150H

Mincer Mixer

Designed for small and medium productions

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Equipped with two independent motors.
- Top security cover codificated.
- Security cover exit throat.
- Top security cover cushioning.
- Easy removal of the paddles.



PM-32
PM-114

	PM-32 PM-114
Bowl capacity in Liters	100
Three-phase motor power HP/Kw Mixer	1.5/1.1
Three-phase motor power HP/Kw Mincer	5.4/4
Packaging dimensions (mm)	725x1200x1400
Net/gross weight (Kg)	225/275



FOOD PROCESSING LINE



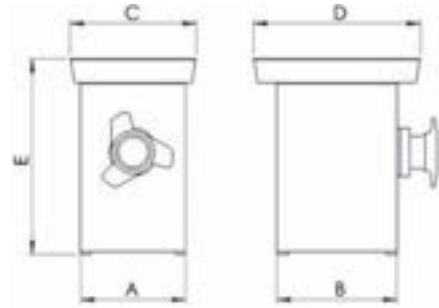
Mincers

Designed with high power that allows to chop any type of meat

Measures



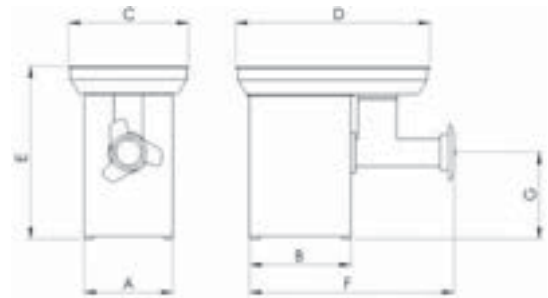
P-22 & P-32



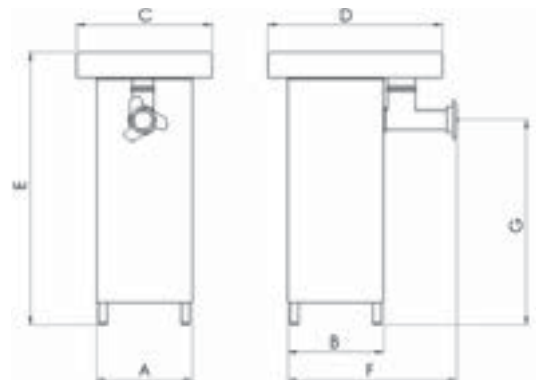
Model	Machine dimensions (mm)				
	A	B	C	D	E
P-22	250	295	310	410	473
P-32	255	295	310	410	490



SUPERSTAR



TOP-114



Model	Machine dimensions (mm)						
	A	B	C	D	E	F	G
SUPERSTAR	280	330	408	610	520	610	240
TOP-114	450	500	520	760	1240	860	849

Enterprise Cutting system – Simple cut

Model	Ø throat	Plate and knives
P-22	83	1 knife simple cut. 1 plate Ø5.
P-32	100	1 knife simple cut. 1 plate Ø5.
SUPERSTAR	100	1 knife simple cut. 1 plate Ø5.
TOP-114	114	1 knife simple cut. 1 plate Ø5. Compensatory Ring included to use with simple cut.

Unger Cutting system – Double cut

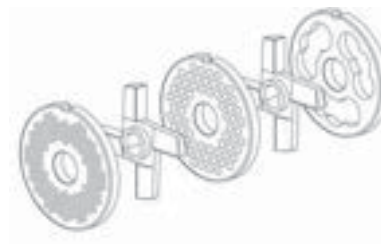
Model	Ø throat	Plate and knives
P-22	82	1 plate pre-cut 3 eyes. 1 knife double cut. 1 plate Ø5.
P-32	98	1 plate pre-cut 3 eyes. 1 knife double cut. 1 plate Ø5.
SUPERSTAR	98	1 plate pre-cut 3 eyes. 1 knife double cut. 1 plate Ø5.
TOP-114	114	1 plate pre-cut 3 eyes. 1 knife double cut. 1 plate Ø5. Compensatory Ring included to use with simple cut

Unger Cutting system – Triple cut

Modelo	Ø throat	Plate and knives
TOP-114	114	1 plate pre-cut 3 eyes. 1 knife double cut. 1 plate Ø8. 1 knife double cut. 1 plate Ø5.

Technical information

- Body manufactured totally in AISI 304 stainless steel.
- Compact design and robust.
- Throat removable.
- Hand protection in the tray according to CE.
- High resistance motor.
- Steel reducer in oil bath.
- Motor thermal protector.
- Push hammer.
- Plates and knives included.



	P-22	P-32	SUPERSTAR	TOP-114
Production (Kg/h)	± 300	± 425	± 800	± 1.000
Three-phase motor power HP/Kw	1.5/1.1	2.5/0.73	3.5/2.57	5.5/4.04
Single-phase motor power HP/Kw	2.5/1.83	-	-	-
Packaging dimensions (mm)	595x350x520	595x350x520	730x430x550	950x600x1390
Net/gross weight (Kg)	37/40	48/52	68/72	132/138



FOOD PROCESSING LINE



Bowl Cutters

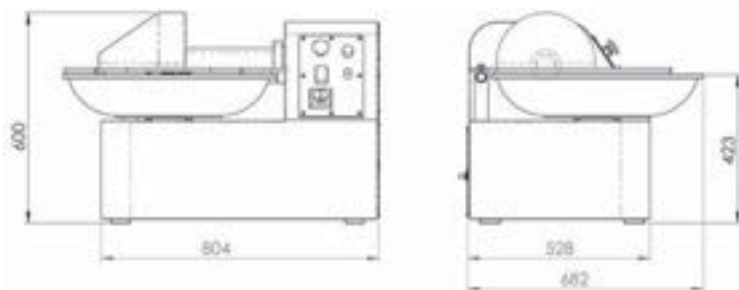
Designed for small workplaces and pilot plants

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI304 stainless steel cast bowl.
- Equipped with variable speed.
- Thermic protection of the motor.
- Electronic brake of the knives.
- Removable knife head.
- Equipped with 3 knives (Optional 6 knives).
- Machine totally closed.



A-20 VAR

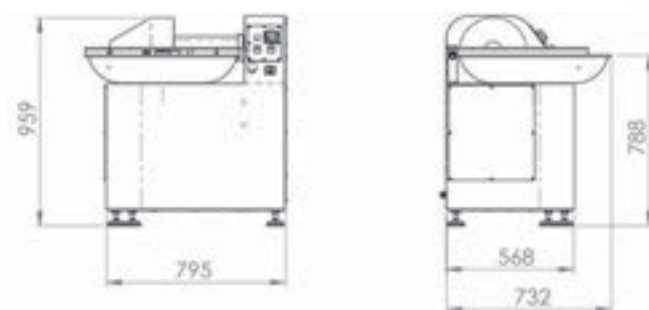


Technical information

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI304 stainless steel cast bowl.
- Equipped with 1 motor.
- Thermic protection of the motor.
- Electronic brake of the knives.
- Removable knife head.
- Equipped with 3 knives. Optional: 6 knives.
- Machine totally closed.



AS-30



	A-20 VAR	AS-30
Bowl capacity in Liters	20	30
Bowl capacity in Kg	± 14	± 20
Motor power HP/Kw	3/2.2	7/5,14
Knives speed r.p.m	1000 to 3000 variable	1500/3000
Bowl's speed r.p.m	12 to 24 variable	12/24
Packaging dimensions (mm)	900x780x800	1100x1000x1340
Net/gross weight (Kg)	237/242	379 /386

Professional bowl cutters for medium productions

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI304 stainless steel cast bowl.
- Equipped with 2 independent motors with 2 velocities.
- Thermic protection of the motors.
- Electronic brake of the knives.
- Bowl cleaning switch.
- Digital thermometer.
- Can cut frozen meat.
- Removable knives head.
- Equipped with 3 knives. Optional: 6 knives.
- Machine totally closed.



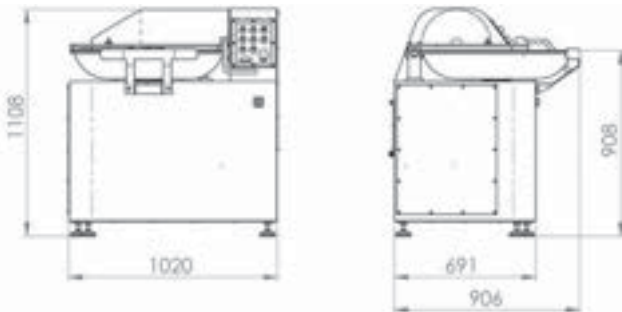
AS-40

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI 304 stainless steel cast bowl.
- Equipped with 2 independent motors with 2 velocities.
- Electronic brake of the knives.
- Thermic protection of the motors.
- Can cut frozen meat.
- Removable knives head.
- Equipped with 3 knives. Optional: 6 knives.
- Touch screen with color.
- Digital thermometer.
- Variable speed of the knives.
- Variable speed of the bowl.
- Mixing speed in both directions.
- Bowl cleaning switch.
- Machine totally closed.



AS-40 VAR



	AS-40	AS-40 VAR
Bowl capacity in Liters	40	40
Bowl capacity in Kg	± 28	± 28
Motor power HP/Kw	8.3/6.10	11.5/8.45
Knives speed r.p.m	1500/3000	1000 to 3000 variable
Bowl's speed r.p.m	12/24	12 to 24 variable
Packaging dimensions (mm)	1100x1000x1340	1100x1000x1340
Net/gross weight (Kg)	542/550	562/570



FOOD PROCESSING LINE



Professional bowl cutters for medium productions

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI304 stainless steel cast bowl.
- Equipped with 2 independent motors.
- Thermic protection of the motors.
- Electromagnetic brake of the knives.
- Bowl cleaning switch.
- Digital thermometer.
- Can cut frozen meat.
- Removable knives head.
- Equipped with 3 knives. Optional: 6 knives.
- Machine totally closed.
- Optional: unloader-discharger.



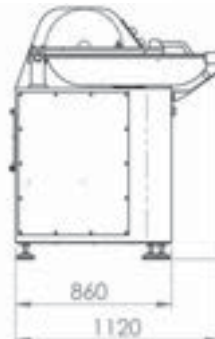
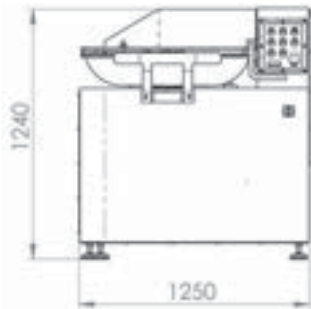
AS-75

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI 304 stainless steel cast bowl.
- Equipped with 2 independent motors.
- Thermic protection of the motors.
- Electronic brake of the knives.
- Can cut frozen meat.
- Removable knives head.
- Equipped with 3 knives. Optional: 6 knives.
- Touch screen with color.
- Digital thermometer.
- Variable speed of the knives.
- Variable speed of the bowl.
- Mixing speed in both directions.
- Bowl cleaning switch.
- Machine totally closed.
- Optional: unloader-discharger.



AS-75 VAR



	AS-75	AS-75 VAR
Bowl capacity in Liters	75	75
Bowl capacity in Kg	± 50	± 50
Motor power HP/Kw	23.5/17.27	31.5/23.1
Knives speed r.p.m	1500/3000	1000 to 3000 variable
Bowl's speed r.p.m	12/24	12 to 24 variable
Packaging dimensions (mm)	1500x1300x1380	1500x1300x1380
Net/gross weight (Kg)	865/885	890/910

MACHINERY FOR PACKAGING



VAC LINE

SEALING LINE



Vacuum packers table top

Professional, modern and reliable vacuum packers machines

VACLINE

Vacuum controlled by time without gas

- Digital control panel.
- Vacuum controlled by time.
- Sealing time regulation.
- Soft-air.
- VAC-STOP push button, finish the vacuum & continue the process.
- Monitoring step by step of the cycle through leds.
- Vacuum gauge.



Vacuum & Gas controlled

- Digital control panel.
- Vacuum control by time.
- Gas flushing entrance control by time.
- Sealing time regulation.
- Soft-air.
- VAC-STOP push button, finish the vacuum & continue the process.
- Monitoring step by step the cycle through leds.
- Vacuum gauge.



Vacuum controlled by sensor

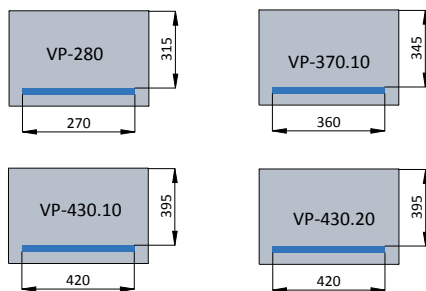
- Digital control panel.
- Vacuum control by sensor.
- Gas flushing entrance control by sensor.
- Sealing time regulation.
- Soft-air.
- VAC-STOP push button, finish the vacuum & continue the process.
- VAC+ push button, additional vacuum time
- Maintenance push button control.
- 99 memory positions.
- Monitoring step by step of the cycle through led.



Technical information

- Manufactured in AISI 304 stainless steel.
- Transparent lid.
- Double sealing (except VP-280 model).
- Progressive atmosphere (except VP-280 model with flat lid).
- Machine cycle: 10-30 seg.
- Equipped with thick polyethylene for quicker packaging and easier bag placement. (Except VP-280).
- Easy maintenance and cleaning (except VP-280).
- Voltage: 230V/1ph/50Hz.

Sealing bars combinations



**VP-280
HIGH LID**



**VP-280
FLAT LID**



VP-430.10 & VP-430.20



VP-370.10

**BEST
SELLER**

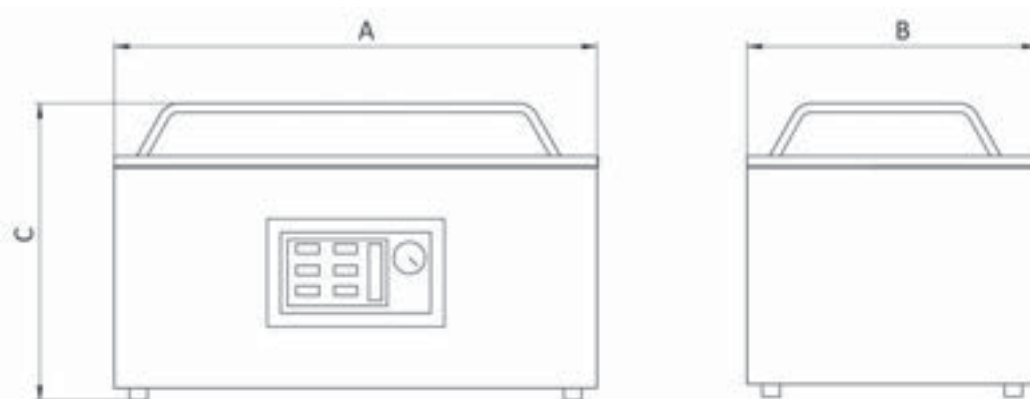
**MODEL VP-430
PERFECT FOR SUPERMARKETS**

Every time more supermarkets rely on our vacuum packaging machines to prolong the shelf life of food and to ensure a professional results.





Measures



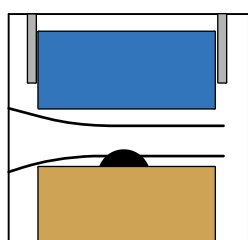
Model	Machine dimensions (mm)			Pump capacity	Pump power HP/Kw	Chamber dimensions (mm)	Packaging dimensions (mm)	Net/gross weight (Kg)
	A	B	C					
VP-280 FLAT LID	340	430	300	8 m ³ /h	0.35/0.47	280x355x90	500x440x430	33/36
VP-280 HIGH LID	340	430	360	8 m ³ /h	0.35/0.47	280x355x130	500x440x430	33/36
VP-370.10	440	530	470	10 m ³ /h	0.5/0.37	370x400x150	770x730x700	47/55
VP-430.10	490	580	470	10 m ³ /h	0.5/0.37	430x450x180	770x730x700	60/68
VP-430.20	490	580	470	20 m ³ /h	1.02/0.75	430x450x180	770x730x700	69/83
VP-580 A, AA, B, BB, AB	640	580	470	20 m ³ /h	1.02/0.75	580x450x180	770x730x700	81/95
VP-960 AB & VP-960 BB	1027	580	470	20 m ³ /h	1.02/0.75	960x450x180	1100x620x600	110/128
VP-960 AB FAST, BB FAST	1027	580	470	20 m ³ /h + 20 m ³ /h	2.04/1.50	960x450x180	1100x620x600	125/143

Technical information

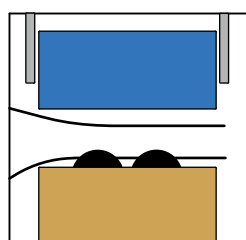
Soft Air:

All models include the progressive atmosphere (Soft air). Using this option, the air enters into the vacuum chamber gradually and controlled based on a predetermined time, so the bag can adapt to the product carefully without damaging it. It is ideal for meat with bones, lobsters, screws, powders, electronic components, or other kind of products that need more caution to be packed.

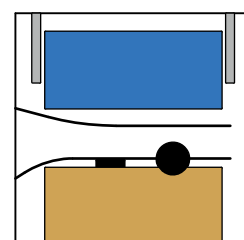
Types of Sealing bars



SIMPLE SEALING



DOUBLE SEALING

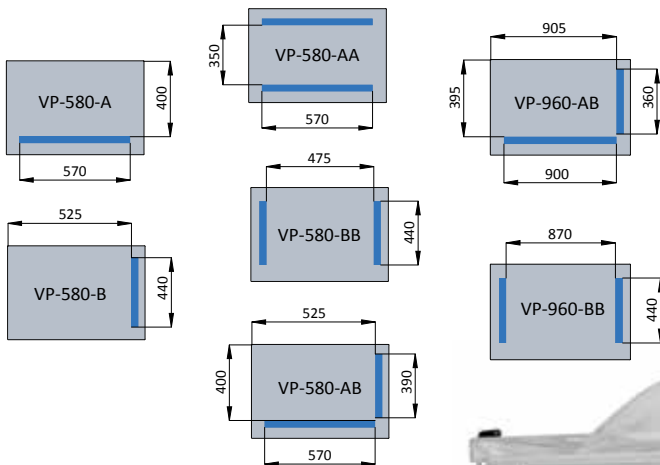


SIMPLE SEALING + CUT

Technical information

- Manufactured in AISI 304 stainless steel.
- Transparent lid.
- Double sealing.
- Progressive atmosphere.
- Machine cycle: 10-30 seg.
- Equipped with thick polyethylene for quicker packaging and easier bag placement.
- Easy maintenance and cleaning.
- Voltage: 230V/1ph/50Hz.

Sealing bars combinations



VP-580 A, AA, B, BB, AB



VP-960 AB, BB, FAST

MODEL VP-960

PERFECT FOR PACKING LOINS, HAM AND FISH.

VP-960 it's a model with surprising features: this design allows to package all kind of elongated products. It's perfect for packaging loins, ham legs, fish and all kind of food.

FAST model it's equipped with two Busch pumps



VAC LINE



Vacuum packers standing

Ideal professionals for medium production

VACLINE

Control Panels Available



Control panel by time without gas

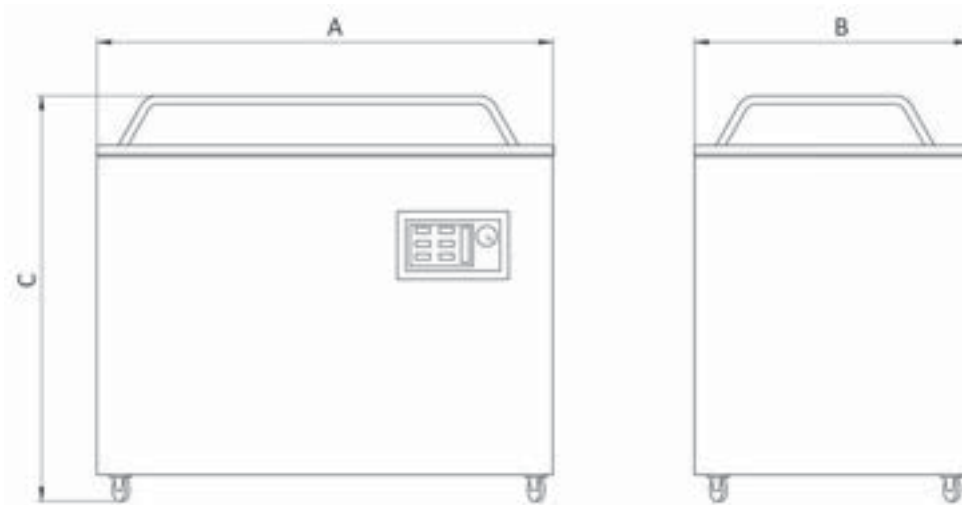


Control panel by time with gas



Digital control panel by sensor

Measures



Model	Machine dimensions (mm)			Chamber dimensions (mm)	Packaging dimensions (mm)	Net/gross weight (Kg)
	A	B	C			
VP-600	637	580	1.022	580x450x180	840x760x1210	140/185
VP-800 AA & AB	880	650	1.030	800x550x200	1020x780x1220	190/245
VP-1000 AA & AB	1.080	700	1.040	1000x600x200	1020x830x1220	240/295
VP-1000 AA & AB High	1.080	700	1.140	1000x600x300	1020x830x1220	245/300

BUSCH pump



Model	Capacity	Power HP/Kw
VP-600	20m ³ /h	1.02/0.75
VP-600	40m ³ /h	2.04/1.5
VP-800	63m ³ /h	2.04/1.5
VP-1000	100m ³ /h	3.67/2.7

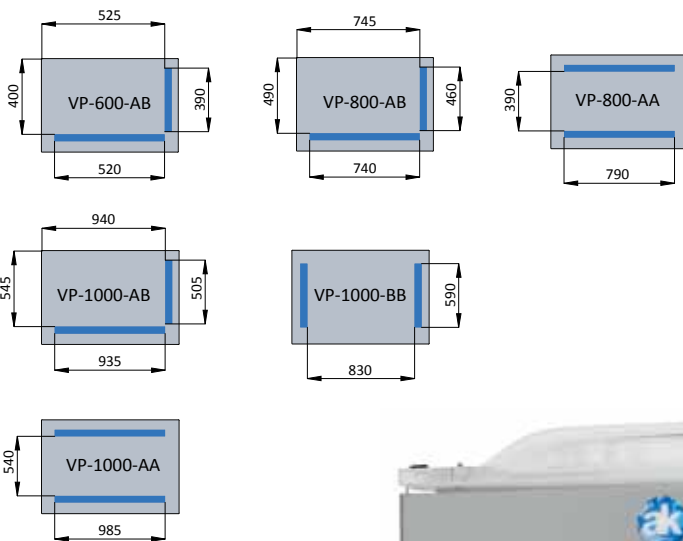
Technical information

- Manufactured in AISI 304 stainless steel.
- Transparent lid.
- Double sealing.
- Progressive atmosphere.
- Machine cycle: 10-30 seg.
- Equipped with wheels for an easy displacement.
- Easy maintenance and cleaning.
- Voltage VP-600: 230V/1ph/50Hz.
- Voltage VP-800/VP-1000: 400V/3ph/50Hz.



VP-600 AB

Sealing bars combinations



VP-800 AB, AA



VP-1000 AB, AA, BB



VAC LINE



Industrial vacuum packers

Designed for big productions

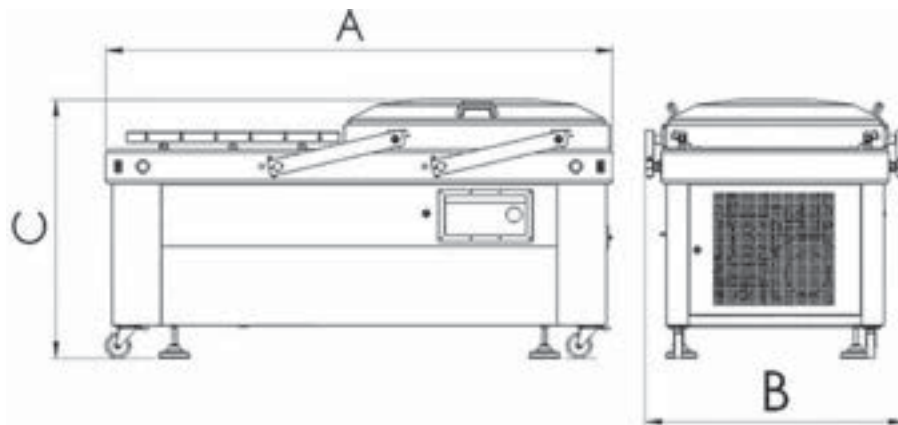
VACLINE

Vacuum controlled by sensor

- Digital control panel.
- Vacuum control by sensor.
- Gas flushing entrance control by sensor.
- Sealing time regulation.
- Soft-air.
- VAC-STOP push button, finish the vacuum & continue the process.
- VAC+ push button, additional vacuum time.
- Maintenance push button control.
- 99 memory positions.
- Monitoring step by step of the cycle through led.



Measures



Model	Machine dimensions (mm)			Chamber dimensions (mm)	Packaging dimensions (mm)	Net/gross weight (Kg)
	A	B	C			
VP-700 TB 100	1.590	710	1.000	836x680x200	1760x900x1200	421/441
VP-900 TBA 300	2.050	1.020	1.050	1005x830x200	2130x1100x1270	855/875
VP-1100 TBA 300	2.530	1.250	1.150	1246x1018x250	2590x1280x1280	925/945

Pump BUSCH



Model	Capacity	Power HP/Kw
VP-700 TB 100	100m ³ /h	3.67/2.7
VP-900 TBA 300	302m ³ /h	6.3/4.63
VP-1100 TBA 300	302m ³ /h	6.3/4.63



VP-900 TBA 300 & VP-1100 TBA 300
Pump 302m³/h

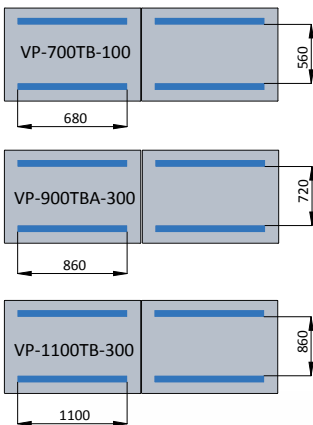
Technical information

- Manufactured in AISI 304 stainless steel.
- Double sealing.
- Sealing + Cut (Optional).
- Progressive atmosphere.
- Gas flushing entrance.
- Machine cycle: 10-30 seg.
- Easy maintenance and cleaning.
- Voltage: 400V/3ph/50Hz.
- Equipped with thick polyethylene for quicker packaging and easier bag placement.



VP-700 TB 100
Manual lid opening system

Sealing bars combinations



VP-900 TBA 300
Semi-automatic and automatic lid opening system



VP-1100 TBA 300
Semi-automatic and automatic lid opening system





Manual tray sealing machines

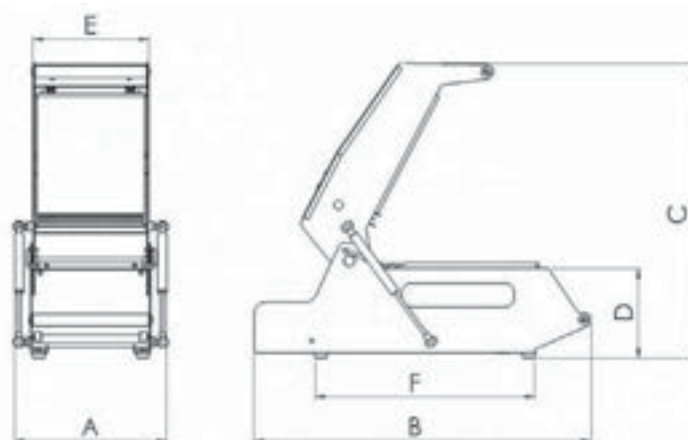
Ideal for small business

Digital control panel

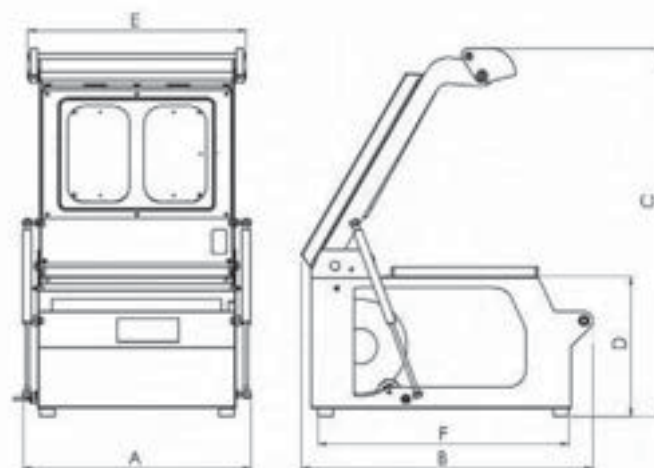
- Digital panel control.
- Temperature regulation.
- Automatic stop programming.
- Electronic control of the temperature 0°C a 230°C



Measures



Model	Machine dimensions (mm)						Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
	A	B	C	D	E	F			
TS-150	270	570	515	152	193	355	520x270x530	8/10	150
TS-160	300	620	640	220	242	565	645x300x550	12/15	200



Model	Machine dimensions (mm)						Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
	A	B	C	D	E	F			
TS-170	484	620	790	297	462	532	770x730x700	69/74	360
TS-170 CUT	484	620	790	297	462	532	770x730x700	69/74	360

Technical information

- Manufactured in AISI 304 stainless steel.
- Die set in anodized aluminum.
- Manual tray sealing machine.
- Ergonomic and robust model.
- Perfect for transporting the food without loss of liquid or sauces.
- Hot plate ideal for any type of die set.
- Easy change of die set, which are interchangeable in few seconds.
- Fast heating of the selected temperature.
- It allows to work with different kind of of tray materials, PP, PET, ALUMINIUM...
- Sealing and cutting of the film simultaneous.
- Easy maintenance and cleaning.
- Voltage: 220V/1ph/50Hz.

Standard die set

TS-150
192x137 (1 tray)
137x96 (2 trays)

TS-160
260x160 (1 tray) – 1/4GN
192x137 (1 tray)
168x130 (2 trays) – 1/8GN

TS-170
320x260 (1 tray) – 1/2GN
260x160 (2 trays) – 1/4GN

TS-170 CUT
320x260 (1 tray) – 1/2GN
260x160 (2 trays) – 1/4GN
PROFILE CUT

*¿DIFFERENT TRAY MESURES?
We manufacture all kind of shapes of die set
according with the trays of our client.*



TS-150
Include die set 137x192 mm.
Maximum sealing surface: 210x155 mm.
Power: 900W



TS-160
Include die set 260x160 mm.
Maximum sealing surface: 270x190 mm.
Power: 900W



TS-170 & TS-170 CUT
Include die set 320x260 mm.
Maximum sealing surface: 320x260 mm.
Power: 1500W

CUT MODEL
Profile cut with the shape
of the tray





Semi-automatic tray sealer

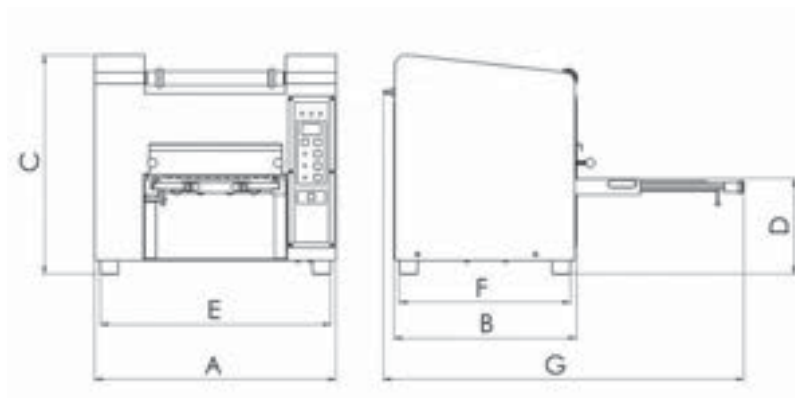
Give Prestige to your business

Digital control panel

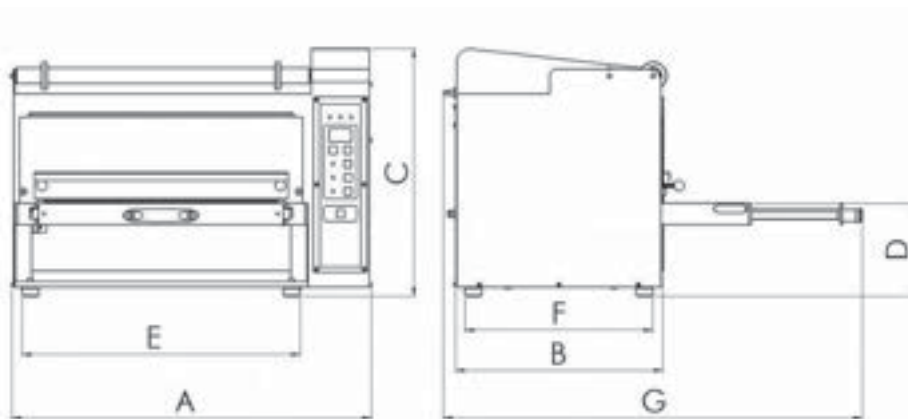
- Digital control panel.
- Temperature regulation.
- Sealing time regulation.
- Gas entry time regulation, only in GF models.
- Electronic control of the temperature 0°C a 230°C.



Measures



Model	Machine dimensions (mm)							Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
	A	B	C	D	E	F	G			
TS-200	525	395	480	350	465	340	770	770x730x700	49/54	220
TS-200 GF	525	395	480	350	465	340	770	770x730x700	49/54	220



Model	Machine dimensions (mm)							Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
	A	B	C	D	E	F	G			
TS-300	671	385	480	375	490	325	770	770x730x700	65/75	430
TS-300 GF	671	385	480	375	490	325	770	770x730x700	65/75	430

Technical information

- Manufactured in AISI 304 stainless steel.
- Die set in anodized aluminum.
- Semi-automatic tray sealing machine.
- Automatic film advance.
- Ergonomic and robust model.
- Perfect for transporting the food without loss of liquid or sauces.
- Easy change of die set.
- Fast heating of the selected temperature.
- It allows to work with different types of tray materials, PP, PET, ALUMINIUM...
- Easy maintenance and cleaning.
- Voltage: 220V/1ph/50Hz.



TS-200 & TS-200 GF
 Maximum sealing surface: 280x192 mm.
 Power: 900W

Standard die set

TS-200 & TS-200 GF
 260x160 mm (1 tray) – 1/4GN
 168x130 mm (2 trays) – 1/8GN
 CUT BY THE BACK PART



TS-300 & TS-300 GF
 320x260 mm (1 tray) – 1/2GN
 260x160 mm (2 trays) – 1/4GN
 168x130 mm (4 trays) – 1/8 GN
 PROFILE CUTTING



TS-300 & TS-300 GF
 Maximum sealing surface: 320x260 mm.
 Power: 1500W
 Required compressed air.

¿DIFFERENT TRAY MESURES?
 We manufacture all kind of shapes of die set according with the trays of our client.



GF MODELS EQUIPPED TO WORK WITH
 GAS FLUSHING



SEALING LINE



Automatic tray sealer with vacuum and gas

For perfect a and longer conservation

Digital control panel by sensor

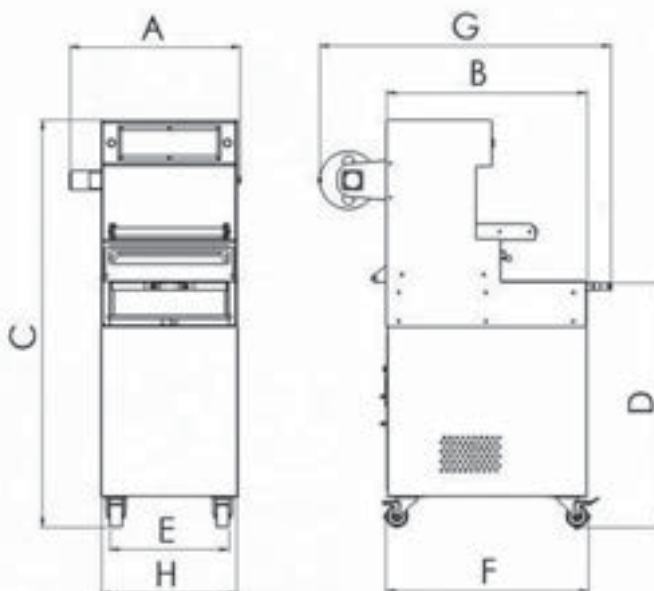
- Digital control panel.
- Vacuum control by sensor.
- Gas flushing entrance control by sensor.
- Sealing time regulation.
- Soft-air.
- VAC-STOP push button, finish the vacuum & continue the process.
- Maintenance push button control.
- 99 memory positions.
- Monitoring step by step of the cycle through led.



Details



Measures



Model	Machine dimensions (mm)							Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
	A	B	C	D	E	F	G			
TS-550	610	730	1.490	890	395	1.115	495	650x1050x1510	142/150	400

Technical Information

- Manufactured in AISI 304 stainless steel.
- Die set in anodized aluminum.
- Automatic tray sealing machine.
- Ergonomic and robust model.
- Perfect for transporting the food without loss of liquid or sauces.
- Easy change of die set, which are interchangeable in few seconds.
- Fast heating of the selected temperature.
- It allows to work with different types of tray materials, PP, PET, ALUMINIUM.
- Pump Busch 20m³/h.
- Easy maintenance and cleaning.
- Voltage: 400V/3ph/50Hz.

Standard die set

With profile cut of the film

320x260 mm (1 tray) – 1/2GN
260x160 mm (2 trays) – 1/4GN
168x130 mm (4 trays) – 1/8GN
PROFILE CUTTING



Without profile cut

320x260 mm (1 tray) – 1/2GN
260x160 mm (2 trays) – 1/4GN
168x130 mm (4 trays) – 1/8GN
CUT BY THE BACK PART



IMPORTANT
We produce any type
and shape of die set
according with the trays
of our clients.



TS-550

Maximun sealing Surface: 320x260 mm.
Power: 1500W

Optional

- Busch pump of 40m³/h.
- Busch pump of 20m³/h for an oxygen higher than 21%.
- Silent compressor.
- Automatic advance of the film only for models with profile cut.



SEALING LINE





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