

VGP 60



Safety guaranteed



Ultra-fast packaging



Easy to use



Sealing has never been so safe!

Vgp 60n is built entirely in stainless steel and is extremely easy and quick to use. Equipped with a touch panel with 10 programs, it creates a vacuum up to 100% and inserts inert gas up to 110% without the use of a compressor. Versatile, it can use up to 3 different standard moulds for gastronorm trays and custom moulds for other types of trays. VGP 60n functions include: vacuum and additional gas, sealing, degassing, and cutting of excess film. The manufacturing characteristics and parts ensure solidity and long life.



VGP 60 is ideal for:



Catering



Gastronomy



Dairies



Food laboratories

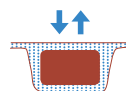
Packaging methods



Sealing only



Vacuum

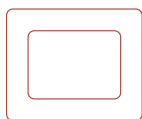


MAP

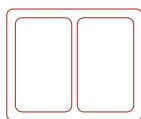
Thecnical data

- > Bodywork: stainless steel
- > Size: 530x704x1158/1510h mm
- > Vacuum pump: 60 mc/h
- > Weight: 141 kg
- > Max power absorption: 2900 W
- > Power grid voltage: 400V - 50/60Hz + 3ph

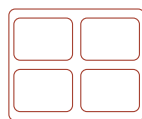
Moulds



1/2 Gastronorm
1x 325x260 mm

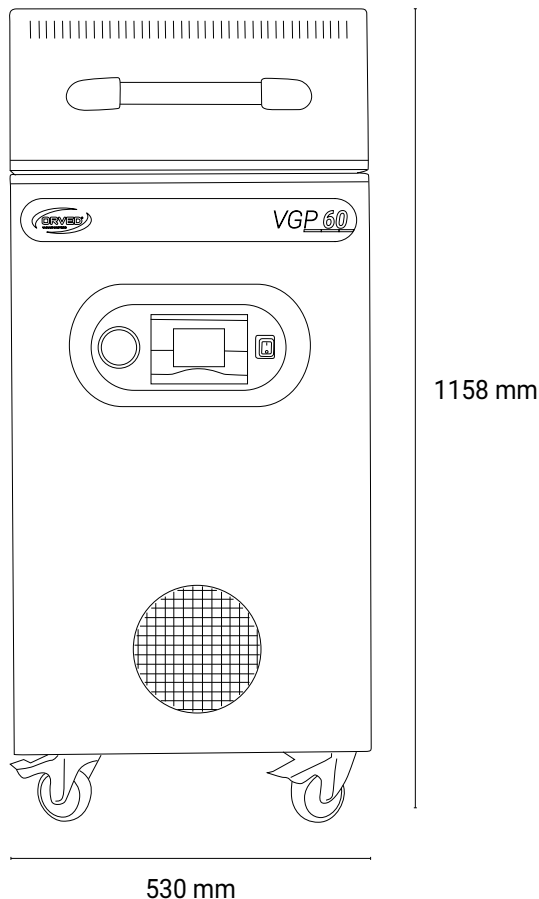
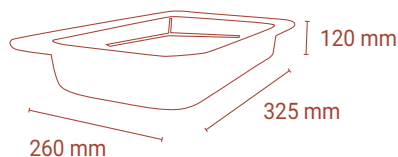


1/4 Gastronorm
2x 160x260 mm



1/8 Gastronorm
4x 165x120 mm

Max tray size



Standard equipment



Touch panel



Inert gas supply system



Ultra gas



Vacuum sensor



Vacuum + Gas



Braking roller system



Multiprog 10 programs



Ultra vacuum

Optional on request



Mould with cut of seal



Mould of your choice

Matching accessories



Combiflex film roll



Gastronorm trays