

HEAT SEALING

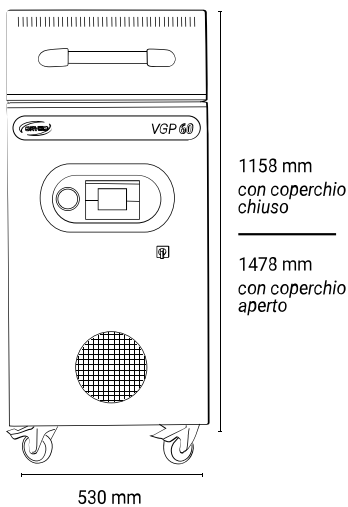
VGP 60

VGP traysealers are designed for particularly simple operation and reliable packaging procedures, they are the ideal solution for an inexpensive and professional vacuum packaging with trays and combine ease of use with reliability. Their easy-to-clean Hygienic Design supports the high demands of food production. The die parts and film can be changed quickly when packing with different tray sizes.

The absolute vacuum sensor ensure a perfect vacuum in all circumstances, allowing the packaging of liquid products. A gas flushing system enables trays to be packed with modified atmosphere.



Technical specifications



IT CAN PACK:

Liquids	Solids	Delicate foods
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BODYWORK
Stainless steel

VACUUM PUMP
60mc/h

DIMENSIONS
497x769x1158h mm

VACUUM CHAMBER DIMENSIONS
380 x 305 x 126h mm (max 1/2 Gastronorm tray)

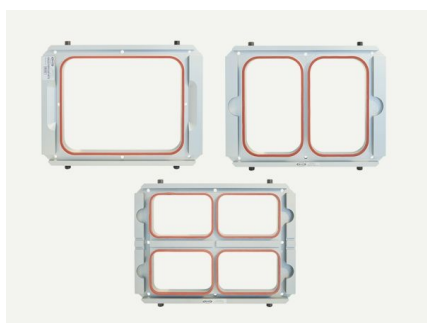
WEIGHT
155 Kg

VOLTAGE
400V 50/60Hz 3PH 2900W

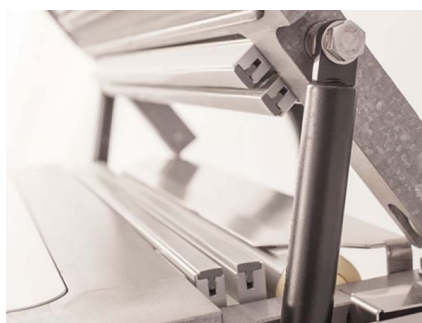
STANDARD MOULDS
1 x 1/2 Gastronorm (325x260 mm), 2 x 1/4 Gastronorm (160x260 mm), 4 x 1/8 Gastronorm (165x120 mm), others upon request

INSTALLATION
wheeled

Details



Interchangeable sealing die



Shaped cut of trays



Touch control panel

Kits



Vacuum sensor



Touch panel



Multiprog 10
programs



Vacuum gas



Ultra vacuum



Ultra gas



Brake for film roll



Booster compressor

ON REQUEST



Customize mould



Customized cut of
film