

VACUUM PACKING

Avoid shortages and increase to 12 times the life of their products



Vaccum Packing

What is Vacuum Packing?

Is to extract the oxygen (air) at the time to pack to give more time for life to the product.

When no vacuum packed



The product is easily oxidized to the passage of the minutes

Food were contaminated by dust and dirt who manages

Food lose weight by dehydration.

The meat starts to change color freeze

Buy food odors and flavors from other foods

Your food ushers by size rather than their classification.

Capping the labor shortages merchandise easy decomposition.

The presentation is poor and not very appealing

When vacuum packed



Extend the life of the product from 2 to 12 times more

Offer better hygiene

The product maintains its freshness for more time

The meat does not change color, frozen

The product is not contaminated with other scents, flavors or

It is stored much more compact product

Saving the user the product to its normal price

Improved product presentation

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Products that can pack ...

Ready Meats

Cold Meats

Frozen Foods

Liquid Foods

Cheese

Tools



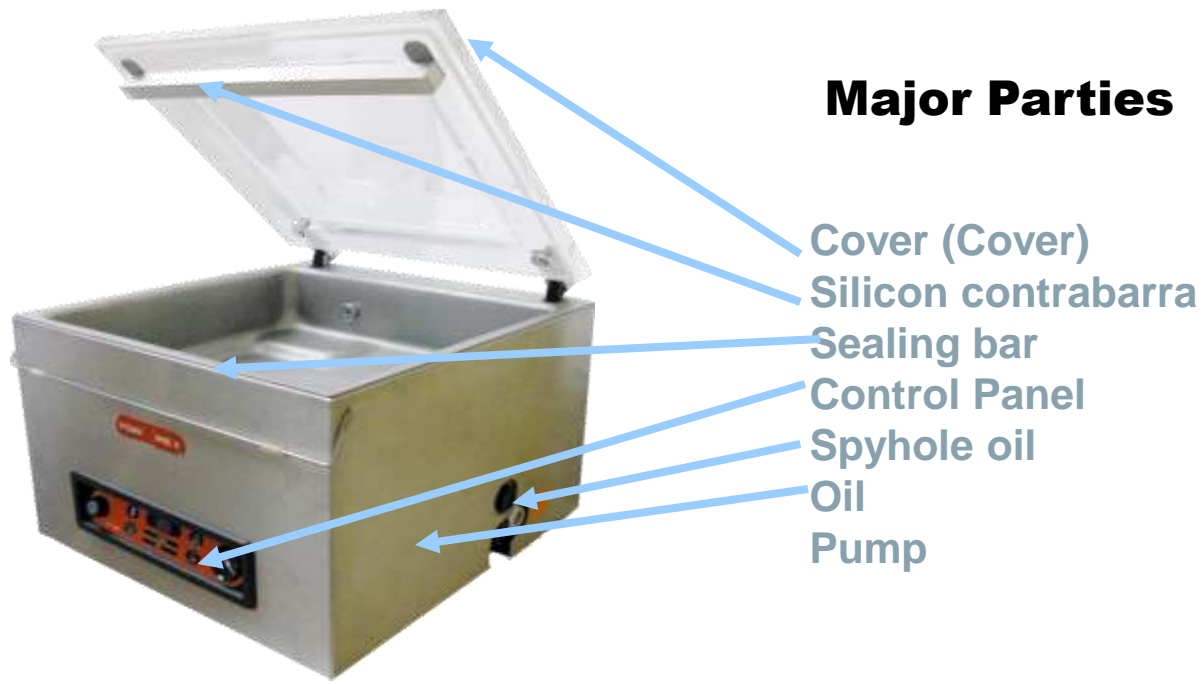
As well as liquids:

- Dairy
- Beans
- Drinks
- Sauces
- Purified water

Table Vacuum Pack

- **Models:**
EVD-4, EVD-8, EVD-16, EVD-20
(Table models)

Automatic, resistant, comfort
and speed to the pack



Floor Vacuum Pack

EVD-48



Ideal for growing establishments, or whose products do not fit on a packing table.

With a pump capacity of 48 m³, the team is capable of packaging in a vacuum chamber against bottom 52 x 50 x 20 high (cm), double bar allows several sealed packages in a cycle

EVD-76



Ideal for businesses where speed is paramount in the package.

With a pump capacity of 76 m³, the team is capable of packaging in a vacuum chamber against bottom 52 x 50 x 20 high (cm), double bar allows several sealed packages in a cycle.

EVD-2C76



Ideal for packaging companies, laboratories of meat, dairy processing, food processing, meat market industry, exporters of food, etc.

With a pump capacity of 76 m³, the team is able to operate 2 cameras simultaneously vacuum, leading to 960 packages per hour.

How to deliver the right machine?

Always take into account these facts:

- **Product Packing:**

Must be a product whose physical structure capable of withstanding the force exerted on the stock market the product once it is in vacuum. Ie, very soft product can deform or crushed, or products with cutting areas punzo could burst the bag.



- **Camera Dimension**

Must measures be aware of the exact product you want to pack vacuum since reference to these measures are going to choose the size of bag and also be using the size of the camera you must have the equipment to be used to make packaging.



- **Production Volumes**

This is necessary to know whether we need a means of production or a Mesa Packing Packing Floor. The difference is that the packing house are designed to make it in the same packaging machine cycle and to be working for extended periods of time.

- **Packaging Bag**



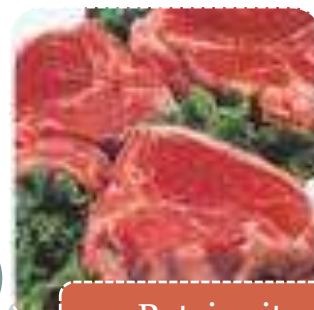
Vacuum Packing Features



We have different models of Vacuum packing



Increase to 12 times the life of their products



Retains its product for more time



Fully automatic and without wiring



Improving the product



Wide open the lid, comfort and speed to the pack

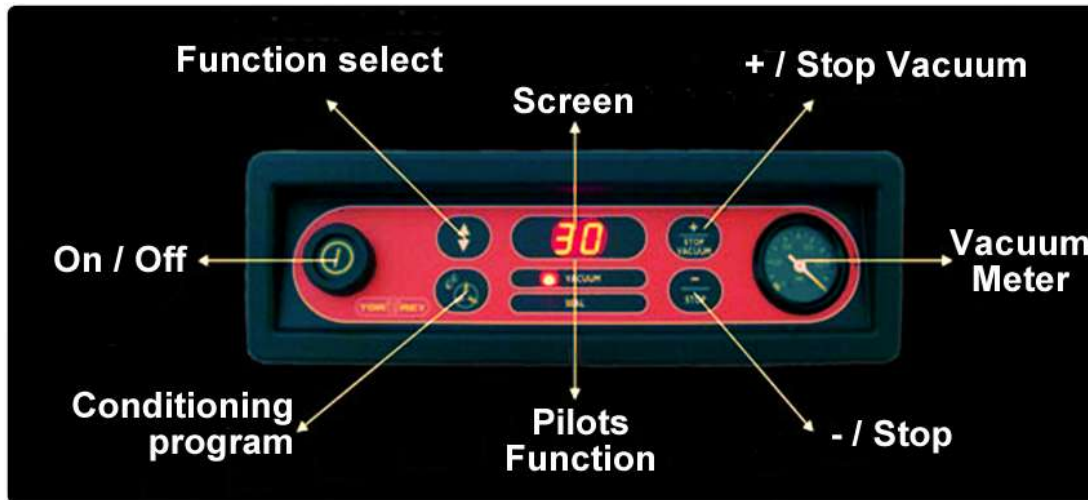


Acrylic cover, you can see the product on its packaging



Tapas saving space, allowing various sizes of packing products

Table Vacuum Packing Operation



Spyhole oil tank



Springs to open the lid



Sealing of the bar vacuum chamber

Floor Vacuum Packing Operation



- 1 DISPLAY SMALL:** Display active mode of operation and program
- 2 PROG 0-9 KEY:** Select number stored in Program mode
- 3 REPROG:** Switch mode program. After the program the value of new function can be used to store new values in the reports.
- 4 FUNCTION SELECT:** Select the function mode of operation
- 5 CONDITIONAL PROGRAM:** Conditioning program begins at the pump (Duration 15 min).
- 6 DISPLAY LARGE:** Displays the value passed to the active role during the course schedule.
- 7 FUNCTION LIGHTS:** A light in front indicates the active role during the cycle when it was scheduled so as selected program.
- 8 +/- STOP VACUUM:** Disruption of the active role during the course schedule. The cycle continues with the next immediate task.
- 9 -/STOP:** Ending cycle program. The cycle immediately activated the ventilation function.
- 10 VACUUM METER:** Displays the pressure in the vacuum chamber