



VACUUM PACKAGING MACHINES

**Increase considerably shelf
life, freshness and flavor**



**EV-105
MODEL**



**EV-48
EV-76
MODEL**

Chamber and machine made entirely of stainless steel

No wiring in the chamber, makes cleaning very simple.

Fully automatic

Reliable Busch pump

High cover for large products

VACUUM PACKAGING MACHINES EV-48, EV-76 & EV-105

SPECIFICATIONS

MODEL	EV-48	EV-76	EV-105
Outside dimensions	59.5 x 63 x 104 cm 23.4 x 24.8 x 5" IN	59.5 x 63 x 104 cm 23.4 x 24.8 x 5" IN	134 x 65 x 120 cm 52.7 x 25.5 x 47.2" IN
Chamber dimensions	51 x 50 x 18.5 cm 20 x 19.6 x 7.2" IN	51 x 50 x 18.5 cm 20 x 19.6 x 7.2" IN	60 x 42 x 17 cm 23.6 x 16.5 x 6.7" IN
Number of chambers	1	1	2
Number of seal bars	2	2	4
Seal bar size	50 cm/ 19.6" IN	50 cm/ 19.6" IN	60 cm/ 23.6" IN
Pump power	48 m ³ x hr	76 m ³ x hr	48 m ³ x hr/ 0.5 Kw
Cycle time	10 to 30 sec	10 to 30 sec	10 to 30 sec
Voltage	230/3/60	230/3/60	230/3/60

TORREY vacuum packaging machines offer important benefits like increase considerably (3 to 5 times, depending on the product) shelf life of products, helping to reduce product shrinking & water loss.

Keeps product fresh longer

Avoid freezing burns

Increase considerably the shelf life of foodstuffs prone to spoiling

Avoid mixing flavors and odors

More hygienic products

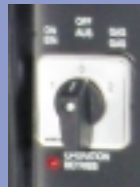
What is vacuum packaging?

Vacuum packaging is a process in which the product is placed in a bag or container, all the air is extracted thanks to its powerful pump and is sealed by the seal bar of the TORREY vacuum packaging machines.

When extracting the air existing between the container and the product, there is no oxygen that can develop the bacteria that starts the process of decomposition, extending products time of storage, keeping them fresher longer.

The cycle of vacuuming is minimum, representing a great benefit for the user allowing more product packaging in less time

It's very easy to use



1. Turn on the equipment



2.- Set control to desired vacuum level. We suggest to start in number 2 to determine a reference start level



3.- Place the product in the bag and then in the chamber

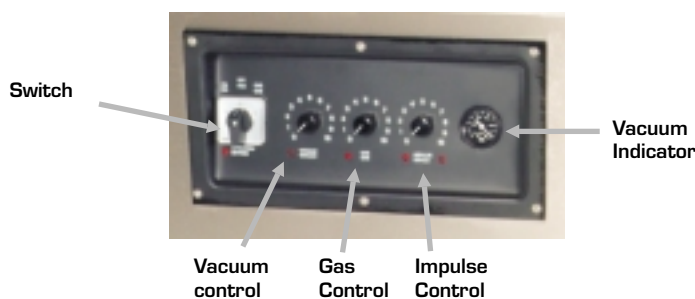


4.- Close the lid pressing a little bit and equipment will start to pack and seal.

Your product is ready for storage.



Control Panel



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