



Electrolux

Vacuum Packers Table Top Vacuum Packer with HACCP Label Printer -20 m³/h - inert gas

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



Electrolux

Table Top Vacuum Packer with HACCP Label Printer -20 m³/h - inert gas



Vacuum Packers

Table Top Vacuum Packer with HACCP Label
Printer -20 m³/h - inert gas

600049 (EVP45GNXT)

Table-top vacuum packer
(inert gas) 20m³/h with
printer

Short Form Specification

Item No.

Table top model with integrated HACCP printer to print vacuum certification labels. Constructed in 304 AISI stainless steel. Domed transparent Plexiglas lid. Pressure chamber with rounded corners. Unit pre-arranged to be connected to an inert gas system. Advanced control panel to set parameters for 10 available cycles and to program technical and maintenance operations. Liquid crystal display shows packaging process information per cycle. Packaging cycle can be set by simply selecting the category and sub-category of product to be sealed. Pulse function to easily program cycles, select functions and parameters. Additional advanced functions: external vacuum, electronic soft air, liquid time (to vacuum pack liquids) and infusion cycle (to speed up marination process). "Soft air" device allows the controlled re-admission of air into the chamber. Possibility to select type and percentage of injected inert gas mixture and to print the set-up on the label ensuring excellent results when external gas mixers are present. Check-up function runs a preliminary diagnosis of machine and detects any technical errors before handling the machine. Maintenance operations can be easily performed without dismantling the chamber. CP-conditioning program can be used to remove liquid or oil residues from the pump tank (recommended after long periods of inactivity). Adapter for vacuum packing in external containers (optional accessory). Sealing bar length 450mm.

Main Features

- To perfectly meet the requirements of the operator, the digital control panel allows the selection of up to 10 operating programs to guarantee optimized vacuum pressure and heat seal time for any product and each program:
 - P1 to P4 are composed of 4 adjustable selections (vacuum, extravacuum, gas and sealing)
 - P5 is the "external outside vacuum" to be used for removing air by to parameters, vacuum and extravacuum
 - t1, t2, t3 are the advanced functions: infusion cycle for marinating/infusion of foodstuff, compression to soften meat, liquid time to set the sealing stage of pouches containing liquid products
 - Sr1, Sr2 are the special programs, condition to clean the pump and test cycle
- Can be equipped with an adapter (available as optional accessory), allowing the vacuum process to take place in external containers or appliances by connecting the external container's pipe to the air sucking valve.
- Vacuum traceability on packet: HACCP printer prints vacuum certification labels to be placed on individual packs, thus facilitating final storage operations.
- Advanced, user-friendly control panel, available in 5 languages, which quickly sets parameters for the 10 available cycles and programs the technical and maintenance operations.
- LCD display provides detailed packaging process information for each cycle.
- Model complies with international hygiene and cleanliness standards.
- Packer automatically seals the product according to suggested/set values when packaging cycle is set through selection of product category and sub-category.
- Pulse function to easily program cycles, select pre-set stored functions and parameters.
- Additional advanced functions: external vacuum, soft air, condition program, auto seal program and sealing.
- Type and percentage of injected inert gas mixture (e.g. FOOD 1-2-3) can be selected and printed on the label to ensure ideal results when external gas mixers are present.
- Check-up function on display runs a preliminary diagnosis of the machine to detect any technical errors before handling.
- Unit pre-arranged to be connected to an inert gas system.
- "Soft air" device allowing to control the re-admission of air into the chamber.

APPROVAL: _____

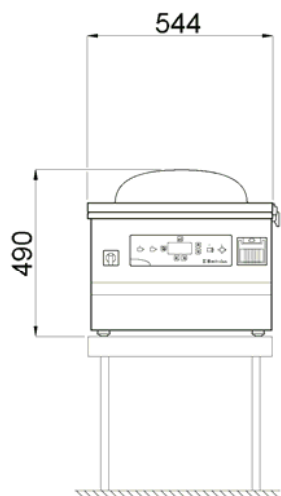
Construction

- Liquid or oil residues can be removed from the pump tank using the CP-conditioning program (recommended after long periods of machine inactivity).
- Simple maintenance operations (oil changing and shock absorber substitution) can be easily performed without dismantling the chamber.
- Entirely constructed in 304 AISI stainless steel.
- Unit to have a domed transparent Plexiglass lid.
- Pressure chamber with rounded corners.

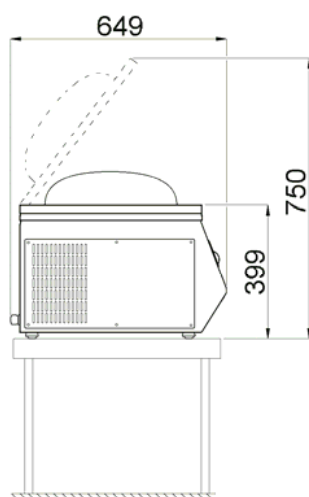
Optional Accessories

- | | |
|--|--|
| • Kit adapter for external vacuum packing. Only for 6, 8, 10 and 20 m ³ /h vacuum packers | PNC 650008
<input type="checkbox"/> |
| • Inclined filling table to vacuum pack liquids for 20 m ³ /h vacuum packers | PNC 650010
<input type="checkbox"/> |

Front



Side



EI = Electrical inlet (power)

Electric

Supply voltage:

600049 (EVP45GNXT) 230 V/1N ph/50/60 Hz

Total Watts:

1.1 kW

Key Information:

Pump: 20 m³/h

External dimensions, Height: 500 mm

External dimensions, Width: 550 mm

External dimensions, Depth: 645 mm

Net weight (kg): 87