



FEATURES

- Oil lubricated rotary vane vacuum pump, nominal speed 25 m³/h;
- Vacuum level control through high precision sensor;
- Maximum vacuum 99.95% (0.5 millibar);
- Packaging modes: MAP (modified atmosphere), vacuum only (without gas injection), only sealing;
- Waterproof stainless steel digital control panel, with control board and vacuum sensor plastic protection cover;
- 20 editable user programs with customizable parameters and program names; 5 settable languages; 1 only sealing program;
- Regulation of the sealing temperature by digital thermostat and high precision probe;
- Sealing and film cutting unit activated through the vacuum circuit, with front and rear film cutting blades as standard and Teflon coated aluminum sealing plate;
- Customizable tray moulds and sealing units, also possible with perimetrical die-cut;
- Changeable sealing unit in a short time, thanks to "plug and play" rapid electrical and pneumatic connections;
- Vacuum chamber made of cast aluminum, anodized, resistant to corrosion and easy to clean and sanitize, equipped with 3 PE-filling plates to speed up the cycle;
- AISI304 stainless steel film roll support, with adjustable braking system, which prevents accidental unwinding of the film;
- AISI304 stainless steel machine body with four wheels, two of which with brakes; easily accessible pump oil drain;
- Compact on-board air compressor mounted on the rear side, easy removable, factory calibrated to the correct sealing pressure, equipped with overpressure safety valve, AISI304 stainless steel casing, pressure gauge and quick connection for compressed air nozzle.

DESCRIPTION

The VGP25N MAP thermosealer is a floor model of very compact dimensions, designed for MAP packaging. The sealing unit and the molds are quickly and easily changeable. The AISI304 stainless steel machine body, the anodized aluminum vacuum chamber, the braked film roll holder and the digital control panel with 20 customizable programs make it a reliable, silent and versatile machine, suitable for laboratories, supermarkets and delivery/take away sector.



VACUUM PUMP 25 m³/h
SENSOR CONTROL

OPTIONALS

- Customizable tray moulds; Die-cut moulds and sealing units, with perimetric cut-off, for standard gastronorm or customized tray sizes;
- WiFi connection module for remote parameter management;
- High Oxygen barrier films for CPET, Polypropylene and Cellulose trays;
- CPET, Polypropylene and Cellulose trays.

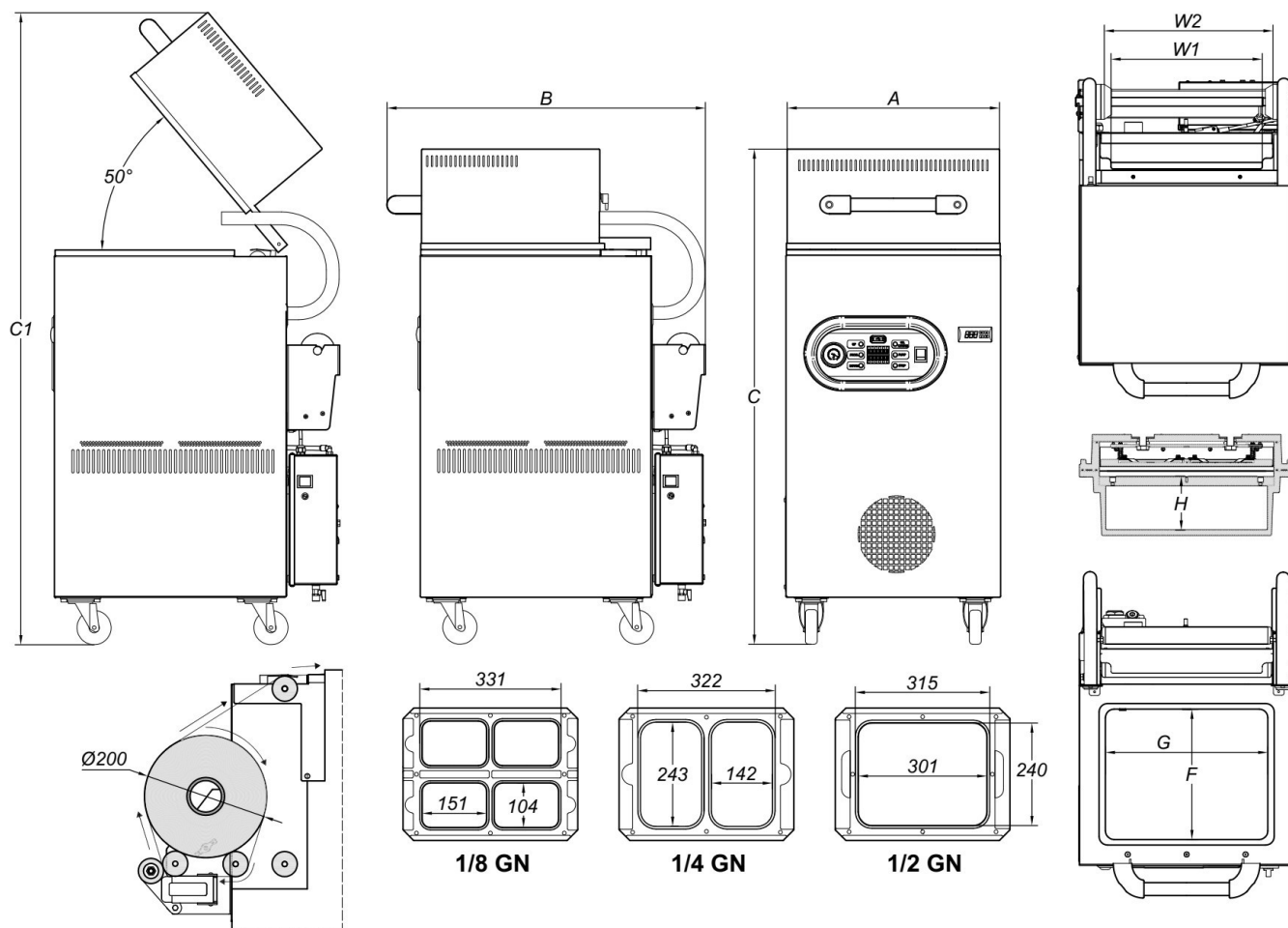
ACCESSORIES (NOT INCLUDED)

- Standard 4x1/8GN, 2x1/4GN e 1x1/2GN tray moulds.



According to: Standard EN/IEC 60335-1
Safety assured by
accredited third-party certification body!

PROJECT	DATE	APPROVED
ITEM	QTY	



SPECIFICATIONS

Reel width (W1)	mm	340
Reel width (W2)	mm	395
Nominal pump speed	m³/h	25
Final pressure	mbar	0,5
Chamber Size (FxGxH)	mm	305x380x126
Power	W	2850
Electrical voltage/Frequency/Phases	V/Hz	230V / 50-60Hz / 1Ph+N+PE
Power cord and plug		3mt / CEE
Current	A	12,3
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		UNI3054
Lid material		Stainless steel (AISI304)
Overall dimensions (AxBxC)	mm	497x746x1158
Maximum height with open lid (C1)	mm	1478
Weight (with shelves)	kg	131
Noise level	dB(A)	57
Environmental operating temperature (min-max)	°C	12-40



FEATURES

- Structure, hinge, heating element support, film cutting blade and screws in AISI 304 stainless steel;
- Ergonomic handle in heat-insulating material;
- Electronic temperature regulation by digital thermostat;
- Customizable and interchangeable anodized aluminium moulds, with a maximum size of 190x260mm for single hole; one mould included;
- Useful support under the base of the machine to deposit a mould;
- Rear film cutting device, with steel protection plate against accidental cutting;
- The spring supports of the sealing plate and the customized mould designed with silicone profile according to the shape of the tray, allow uniform welding of one or more trays, with one or more compartments.

DESCRIPTION

Profi 2 is a table-top thermosealer for medium-sized trays, equipped with customizable and interchangeable moulds, with a maximum size of 190x260mm. Made entirely of AISI304 stainless steel, with anodized aluminum supports, it stands out for its extreme strength, ease of use thanks to the electronic temperature regulation and the high quality level. These peculiarities, combined with the compact dimensions, make it a useful and perfect tool in many areas, from catering to delivery and take away.



SENSOR CONTROL

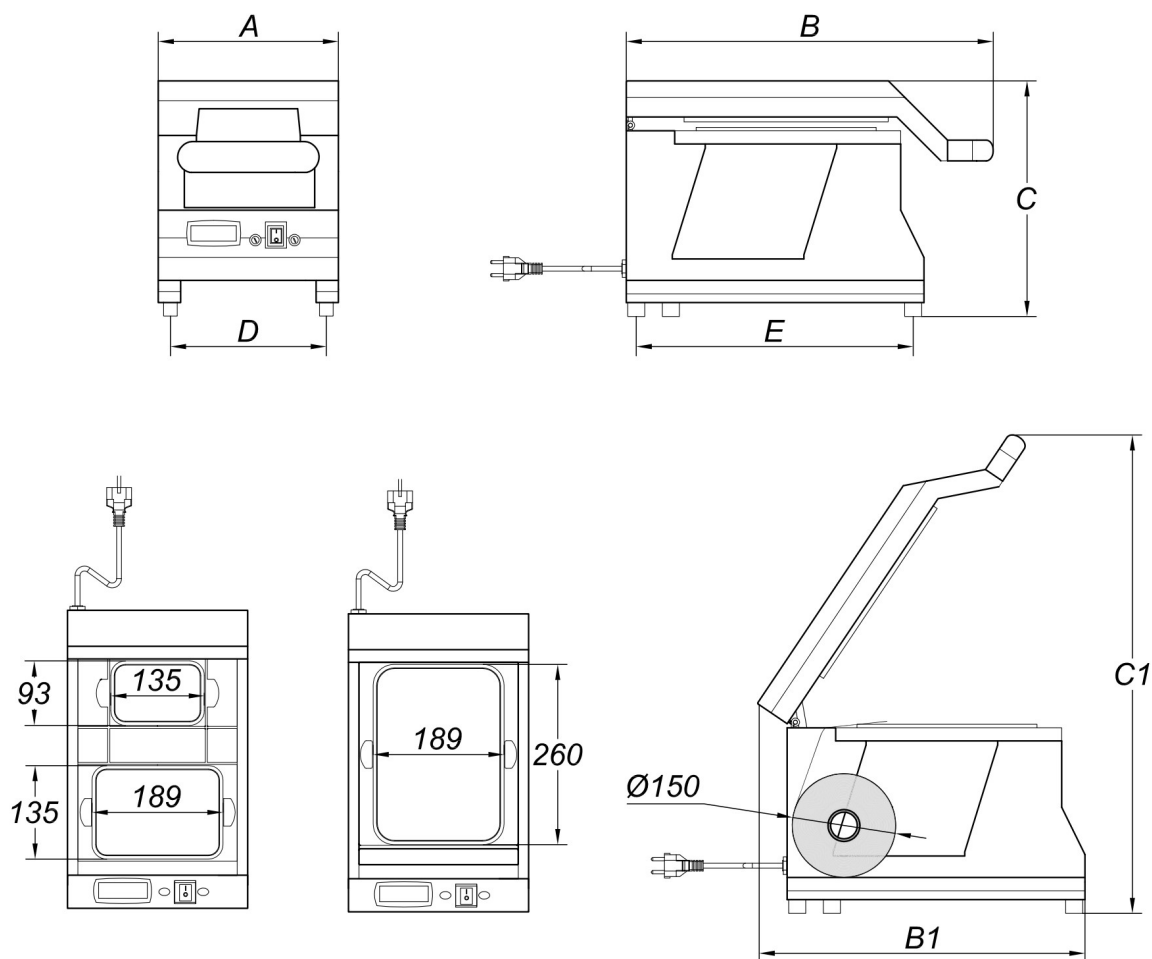
ACCESSORIES (NOT INCLUDED)

- Polypropylene film;
- Polypropylene transparent trays;
- Custom-made aluminium moulds.



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ITEM	QTY	



SPECIFICATIONS

Overall dimensions (AxBxC)	mm	260x530x340
Maximum height with open lid (C1)	mm	690
Maximum length with open lid (B1)	mm	470
Distance between supports (DxE)	mm	228x400
Housing materials		Stainless steel (AISI304)
Lid material		Stainless steel (AISI304)
Net weight	kg	16,5
Power	W	750
Electrical voltage/Frequency/Phases	V/Hz	220-240 V / 50-60Hz / 1Ph+N+PE
Power cord and plug		3mt / Schuko
Current	A	3,2
Sealing plate protection system		Flame retardant technopolymer
Temperature regulation		Digital thermostat