CATALOGO | PRODUCTS
PRODOTTI | CATALOGUE

ITALIAN VACUUM MAKERS

Lavezzini

ADVANCED VACUUM SYSTEM

"Da qui nasce il nostro prodotto...
E di conseguenza il nostro impegno con il cliente"

Our product is born here, and consequently our commitment towards our customers too!







Sembra ieri, e sono passati più di 30 anni... tanti ma non sufficienti per dare spazio a tutte le nuove idee

Davide Lavezzini

it seems like yesterday but more than 30 years have gone... it seems quite a lot of time but not enough to develop all the new ideas

Davide Lavezzini



Nel mondo anche con lo sport
In the world with sport too





CONFEZIONATRICI AD ASPIRAZIONE ESTERNA

VACUUM SEALERS

MACHINES SOUS VIDE À ASPIRATION EXTÉRIEURE

ENVASADORAS ASPIRACIÒN EXTERIOR

GERÄTE OHNE KAMMER

CONF. AD ASPIRAZIONE ESTERNA
vacuum sealers

HOMES Series PAG 6



FRESH

MINI Series PAG 8



MINI MINI
MINI BIG

ECONOMY Series PAG 10



SMALL
ELIX
MEDIUM

PROFESSIONAL Series PAG 14



EASY PACK
MINI PACK

PROFESSIONAL PLUS Series PAG 16



1000 B
2000
2000 S

THERMOSEALER Series PAG 19



LX 320
LX 420

LEGENDA SIMBOLI:

Costruito nel rispetto dell'ambiente
Environment friendly manufactured
Construit en respectant l'environement
Fabricado respetando el ambiente
Umweltfreundliche Herstellung

Ideale per supermercati e macellerie
Suitable for supermarkets and butcheries
Idéel pour supermarchés et boucheries
Ideal para supermercados y carnicerìas
Ideal für Supermärkte und Metzgereien

Ideale per alimentari e gastronomie
Suitable for food shops and delicatessen
Idéel pour alimentaires et gastronomies
Ideal para detallantes y gastronomìas
Ideal für lebensmittelverarbeitende Betriebe und Gastronomie

Ideale per ristoranti
Suitable for restaurants
Idéels pour restaurants
Ideal para restaurantes
Ideal für Restaurants

MADE IN ITALY

HOME SERIES



Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
FRESH	abs	380x180x80 H	mm 300	Q= 10/12 LTmin	KG 2.3	W190	230 V/50-60 Hz

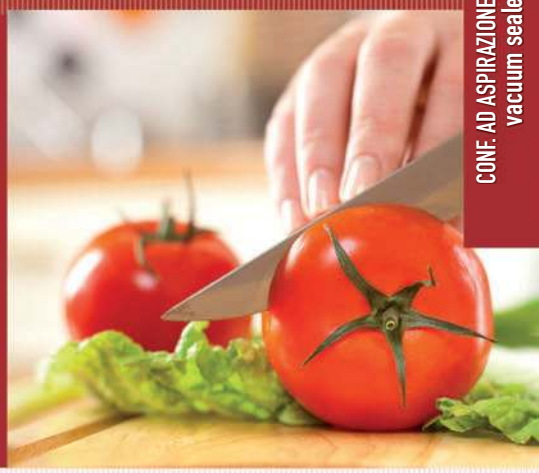






FRESH

Confezionatrice sottovuoto automatica in ABS.
Pensata per un utilizzo domestico e realizzata con caratteristiche e standard funzionali di livello semi-professionale, soddisfa a pieno tutte le necessità di confezionamento e di protezione degli alimenti di qualsiasi nucleo famigliare.
Può realizzare “vuoto in sacchetto” su prodotti asciutti e “vuoto in contenitori” per liquidi e salse.



This is the right vacuum packing machine for domestic use, with its ABS external structure and a semi-professional level of practical features. It completely satisfies all those small family’s needs related to food packing and protection. Fresh can works two different ways: by making vacuum inside bags or vacuum in external recipients conceived for liquids/sauces.

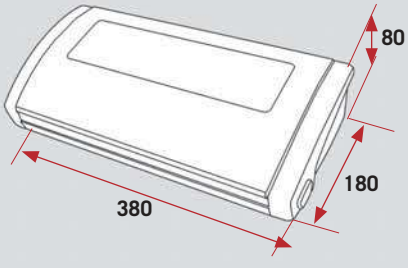


Machines à emballer sous vide automatique en ABS. Pensée pour un usage ménager, et realisée avec caractéristiques et standards fonctionnels de niveau semi-professionnel, elle es en mesure de satisfaire toutes nécessitées de condictionnement et de protection des aliments pour toutes typologies de particuliers.
Elle es en mesure de réaliser le «vide en sachet» sur produits secs et «vide en recipients» pour liquides et sauces.

Envasadora al vacìo automatica de plastico ABS. Piensada por un utilizo domestico y realizada con caracteristicas y niveles funcionales semi – profecionales, puede satisfacher cualquiera necesidad de envasamiento y protecciòn de los productos de cualquiera familia.
Puede hacer el vacìo dentro de las bolsas (envasando productos solidos, sin humedad) y vacìo en vasos, envasando liquidos y salsas.



Automatisches Vakuum-Verpackungsgerät aus ABS-Kunststoff. Entwickelt für den Heimgebrauch verfügt dieses Vakuumiergerät über Eigenschaften und Anwendungen auf beinahe professioneller Ebene und erfüllt somit alle Anforderungen der Lebensmittel- und Schutzverpackungen jedes Haushaltes.
Das Gerät ist für die Vakuum-Verpackung von trockenen Produkten in Beuteln geeignet und ebenso für die Vakuum-Verpackung von Flüssigkeiten und Saucen in den entsprechenden Behältern.



NO LIQUID



Alloggiamento per sacchetti in rullo
Roller bags seat

MINI SERIES

MINI MINI



MINI BIG



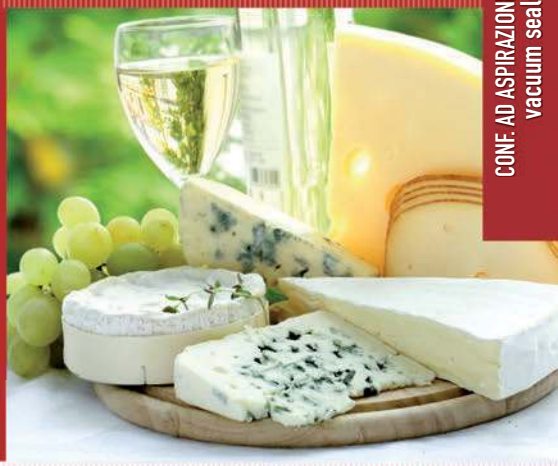
Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
MINI MINI	inox	370x260x130 H	mm 350	Q= 20/24 LTmin	KG 8	W250	230 V/50-60 Hz
MINI BIG	inox	470x260x130 H	mm 450	Q= 20/24 LTmin	KG10	W270	230 V/50-60 Hz







MINI MINI / MINI BIG



Confezionatrici sottovuoto Semi automatiche, analogiche, in acciaio inox. Rappresentano il primo passo nel mondo professionale del confezionamento degli alimenti. Il piccolo negozio o il punto vendita al dettaglio rappresentano il target di riferimento dei modelli presenti all'interno della gamma MINI SERIES.
Possono realizzare il vuoto in sacchetti oppure in contenitori specifici per liquidi o prodotti delicati.
L'estrema robustezza dell'apparecchiatura e l'elevata solidità costruttiva rappresentano il punto di forza della propria gamma di riferimento



Semi-automatic and analogical vacuum packing machines totally built in stainless steel.
They represent the first step in the professional field of the food packaging. MINI SERIES range of models is surely the most suitable one for small shops and retailers.
MINI SERIES machines can work two different ways: by making vacuum inside bags or vacuum in external recipients conceived for liquids/ sauces.
Their solidity of their structure is no doubt one the most salient feature of this range.

Machines à emballer sous vide semi automatiques, analogiques et en accier inox. Elles representent le premier pas vers le monde du condictionnement professionnel. Le target de reference des modèls de cette gamme est le petit magasin, ou bien le point de vente.
Ces appareils sont en mesure de réaliser le «vide en sachet», ou bien en «recipients spécifiques» pour liquides ou produits delicats.
La structure robuste et la grande solidité represent le vrai point de force de cette ligne de sousvideuses.

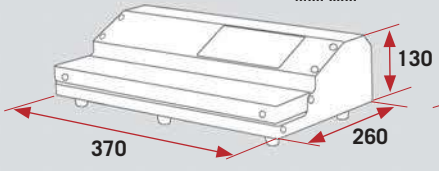




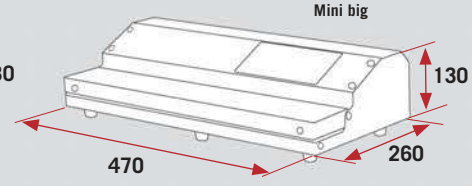
Envasadoras al vacìo semi automaticas, con panel de mandos mecanico y mueble de acero inox. Son el primer paso hacia el mundo profesional del empaquietamiento de los alimentos.
La pequeña tienda alimenticia o el pequeño detallante son el segmento de mercado al cual se dirige la gama MINI SERIES.
Pueden hacer el vacìo dentro de las bolsas (envasando productos solidos, sin humedad) y vacìo en vasos, envasando liquidos y salsas.
La gran solidez de la maquina y la solidez de la estructura representan el punto de fuerza de la gama de referencia.

Halbautomatische Vakuum-Verpackungsgeräte mit analoger Steuerung, aus rostfreiem Stahl.
Diese Geräte stellen den ersten Schritt in der professionellen Lebensmittelverpackung dar.
Kleine Lebensmittelhändler und Einzelhändler sind die Zielgruppe für diese Modelle der Produktserie MINI-SERIES.
Diese Geräte sind für die Vakuum-Verpackung von trockenen Produkten in Beuteln geeignet und ebenso für die Vakuum-Verpackung von Flüssigkeiten und empfindlichen Produkten in den entsprechenden Behältern.
Die extreme Robustheit der Geräte und deren solide Konstruktion zeichnen diese Gruppe innerhalb der Produktlinie aus.

Mini mini



Mini big



NO LIQUID

ECONOMY SERIES





Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
SMALL	inox	370x280x170 H	mm 350	Q= 20/24 LTmin	KG 8	W250	230 V/50-60 Hz
ELIX	inox	420x280x170 H	mm 400	Q= 20/24 LTmin	KG 9	W270	230 V/50-60 Hz
MEDIUM	inox	520x280x170 H	mm 500	Q= 40/48 LTmin	KG 12	W350	230 V/50-60 Hz

SMALL / ELIX / MEDIUM







Confezionatrici sottovuoto automatiche digitali in acciaio inox. Rappresentano da oltre un decennio una conferma di qualità e durata nel tempo, siglata da oltre 15.000 apparecchi operanti sul mercato.
La robusta struttura inox e l'elettronica digitale con possibilità di selezione del ciclo manuale/automatico rendono "l'economy series" la risposta più efficace per la distribuzione degli alimenti al dettaglio.
- vuoto in sacchetto
- vuoto in contenitori
- vuoti in sacchetti multipli (per il modello medium)

L'indicazione del livello di vuoto ci consente di seguire le varie fasi evolutive del processo di confezionamento.



Envasadoras al vacìo con panel de mandos digital y automatico, de acero inox.
Representan, desde màs que una decàda, una garantìa de calidad y duraciòn en el tiempo, confirmada desde màs de 15.000 maquinas trabajando en el mercado.
La solida estructura inox y la electronica digital con la posibilidad de eligir el ciclo de trabajo manual/automatico hacen que la "economy series" sea la respuesta màs eficaz a la venta de los alimentos al por menor.

- Vacìo en bolsas
- Vacìo en vasos
- Vacìo en màs bolsas en el mismo tiempo

La muestra del nivel de vacìo nos permite seguir paso a paso las diferentes etapas del ciclo de trabajo.

Fully automatic vacuum packing machines with digital control panel totally built in stainless steel.
With more than 15000 sets on the market, ECONOMY series has been a constant confirmation of quality and reliability for over a decade.
Their solid stainless steel structure and the digital control panel with working cycle selection "manual/automatic" make this series the most successful solution for the retail distribution of food.

- Vacuum in bags
- Vacuum in external recipients
- Vacuum in more bags at the same time (For "Medium" machine)

The vacuum gauge gives the possibility to check the different phases of the working cycle.

Machines à emballer sous vide automatiques digitales, en accier inox.
Depuis une dizaine d'années elles representent une confirmation de qualité et durée dans le temps, temoignée par plus de 15.000 appareils vendus sur le marché.
La structure robuste en inox, et l'electronique digitale avec possibilité de choisir entre cycle manuel/automatique rendent la «Economy Series» la réponse plus efficace pour la distribution des aliments.

- Vide en sachets
- Vide en recipients
- Vide en sachets multiples (pour le modèle Medium)

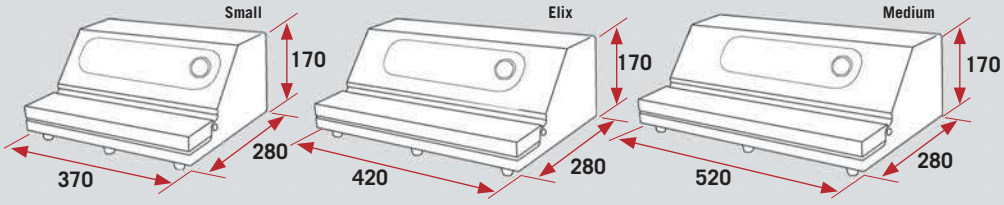
L'indication du niveau de vide, permet de suivre les phases d'evolution du condictionnement.

Automatische Vakuum-Verpackungsgeräte mit digitaler Anzeige, aus rostfreiem Stahl gefertigt.
Diese Maschinen stellen seit über einem Jahrzehnt eine Bestätigung für lang anhaltende Qualität dar, mit bisher über 15.000 verkauften Geräten.
Die robuste Stahl-Struktur des Gehäuses und die digitale Elektronik mit Auswahlmöglichkeit von manuellem oder automatischem Zyklus machen die ECONOMY SERIES zur effektiven Antwort auf alle Verpackungsfragen in der Lebensmitteleinzelhandelbranche.

- Vakuumierung im Beutel
- Vakuumierung im Behälter
- Vakuumierung in mehreren Beuteln gleichzeitig (Modell „Medium")

Die Anzeige des erreichten Vakuum-Levels ermöglicht, die verschiedenen Phasen des Verpackungs-Prozesses zu verfolgen.





NO LIQUID

ECONOMY SERIES



Small

Elix

Medium





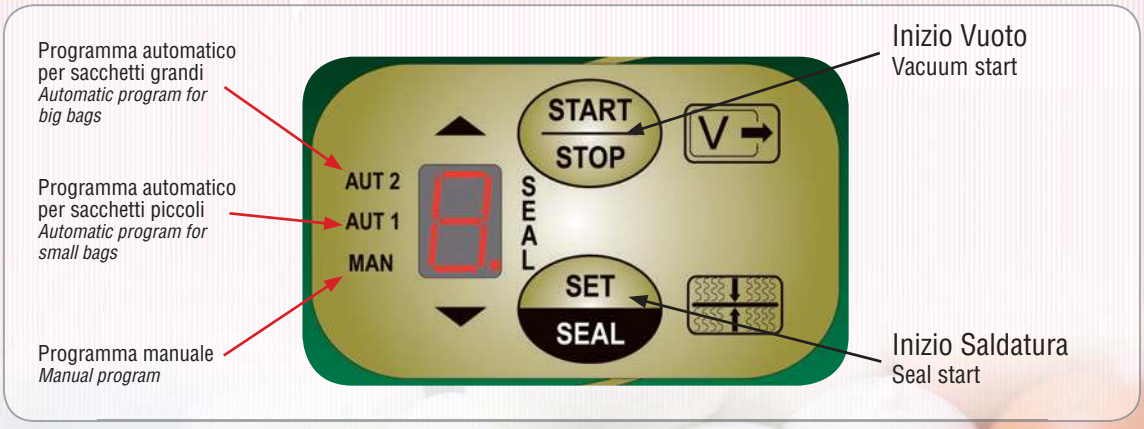


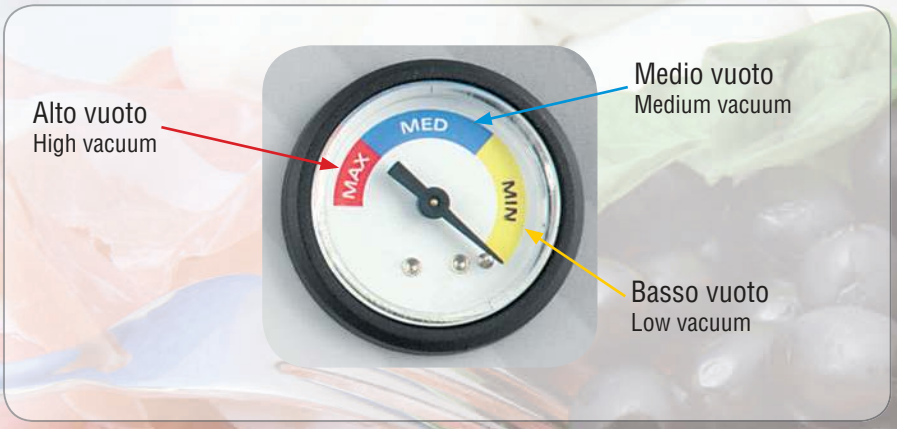




SMALL / ELIX / MEDIUM











Pompa del vuoto
Vacuum pump

PROFESSIONAL SERIES



EASY PACK



MINIPACK

Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
EASY PACK	inox	370x280x180 H	mm 350	Q= 40/48 LTmin	KG 11	W300	230 V/50-60 Hz
MINIPACK	inox	420x310x180 H	mm 400	Q= 40/48 LTmin	KG 13	W350	230 V/50-60 Hz

EASY PACK / MINIPACK









Confezionatrici sottovuoto automatiche digitali in acciaio inox.
Determinano il passaggio di target della clientela di riferimento che dal negozio al dettaglio si approccia al supermercato e alla distribuzione organizzata.
Le apparecchiature “professional series” dispongono di tutti gli automatismi/ciclo possibili rendendo queste confezionatici rapide ed efficaci per ogni tipologia di confezione. Sono in grado di operare in sacchetti, contenitori in policarbonato e in sacchetti multipli. L’elevata capacità della pompa del vuoto le rende estremamente veloci nella fase di confezionamento



Machines à emballer sous vide automatiques, digitales, en accier inox.
Elles déterminent le passage de target de clientèle qui, dès le magasin s’approche aux supermarchés et à la distribution plus organisée.
Les appareils « Professional series » disposent de touts systèmes automatisés, ce qui rend cettes sousvideuses rapides et très efficaces pour toutes typologies de condictionnement.
Elles sont en mesure de travailler dans le sachet, recipients et sachets multiples. De plus, il s’agit d’appareils très rapides pendant le cycle de condictionnement, grace à la grande puissance de la pompe.



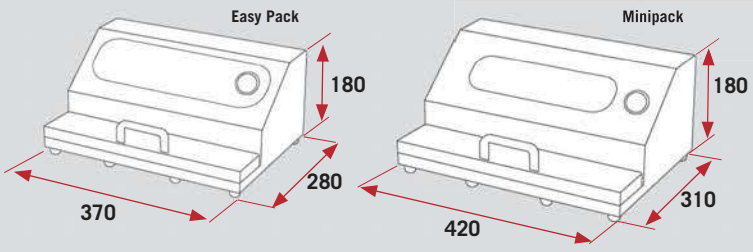
Envasadoras al vacìo con panel de mandos digital y automatico, de acero inox.
El segmento de mercado al cual se dirige esta gama pasa del pequeño detallante al supermercado y a la distribuciòn organizada.
Las maquinas de la serie professional llevan todos los automatismos posibles del ciclo, que hacen que estas envasadoras sean rapidas y eficaces para cualquier envase. Pueden envasar bolsas y vasos de policarbonato. La potencia de la bomba de vacìo hace que estas maquinas hagan el vacìo muy rapidamente.

Automatische Vakuum-Verpackungsgeräte mit digitaler Anzeige, aus rostfreiem Stahl gefertigt.
Die Zielgruppe für diese Geräte ist besonders weit gefächert und reicht vom Einzelhandel über den Supermarkt bis hin zu Lebensmittelketten.
Die Geräte der „Professional Series” sind mit allen Automatisierungen des Zyklus ausgestattet und bieten sich daher als schnelle und effektive Verpackungslösung für alle Varianten an: Die Geräte sind sowohl in der Lage Verpackungen in Beuteln, als auch Containern aus Polycarbonat und in mehreren Beuteln zu erstellen. Die Hochleistungs-Vakuumpumpe macht die Maschinen besonders schnell in der Verpackungsphase.

Professional vacuum packing machines with digital control panel totally built in stainless steel.
This series approaches to supermarkets and large scale retail trade.
They can be used to pack the most diversified types of packing, as “PROFESSIONAL SERIES” line offers all the necessary working cycle automatisms for this purpose.
These appliances grant both vacuum in one or more bags at the same time and vacuum in external recipients; moreover, thanks to their highly performing vacuum pumps they enable extremely quick working cycles.



Apertura automatica della piastra a fine ciclo di lavoro
Automatic opening



INOX CE

NO LIQUID

PROFESSIONAL PLUS SERIES



Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
1000 B	inox	470x380x210 H	mm 450	Q=6/7.2 m³h-OIL	KG 22	W450	230 V/50-60 Hz
2000	inox	520x380x210 H	mm 500	Q=6/7.2 m³h-OIL	KG 23	W500	230 V/50-60 Hz
2000 S	inox	570x380x210 H	mm 550	Q=6/7.2 m³h-OIL	KG 25	W550	230 V/50-60 Hz

1000 B / 2000 / 2000 S









Confezionatrici sottovuoto automatiche digit, in acciaio inox, a bagno d'olio. Rappresentano il top di gamma delle confezionatrici ad estrazione esterna. La struttura super rinforzata, gli automatismi del ciclo sono totalmente di serie, mentre le pompe dispongono di lubrificazione forzata che le rende utilizzabili anche per cicli di lavoro giornalieri ininterrotti.
Possono operare in sacchetti, contenitori in policarbonato, e sacchetti multipli garantendo risultati ottimali su qualsiasi prodotto dovessero operare.
La serie "Professional Plus" nata agli inizi degli anni 80, arrivata alla 3° serie di produzione, ha rappresentato per anni nel mondo un importante riferimento di settore.

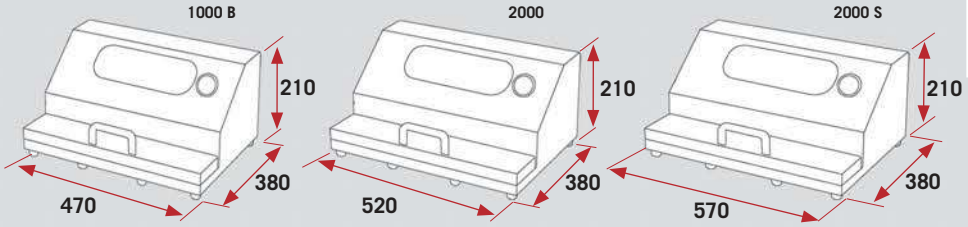


Professional vacuum packing machines with digital control panel totally built in stainless steel and equipped with oil pumps.
They are the top of the whole range of vacuum packing machines by external suction.
Their strengthened structure, their working cycle automatisms in series and their forced lubrication pumps make them particularly fit for long lasting daily working sessions.
"PROFESSIONAL PLUS" series can make vacuum in one or more bags at the same time and vacuum in external recipients, with the best possible results ever,in any occasion.
Born in the early 80's, this range has now arrived to its 3rd newly conceived series and has always been an important reference for the whole sector.

Automatische Vakuum-Verpackungsgeräte mit digitaler Anzeige, aus rostfreiem Stahl gefertigt mit Ölbad Pumpe.
Diese Modelle stellen die Spitzengruppe der Produktpalette an Vakuumgeräten ohne Kammer dar.
Die zusätzliche verstärkte Struktur und der automatische Zyklus werden standardmäßig in Serie produziert, während die Pumpen mit spezieller Schmierung ausgestatten sind, die auch lange durchgehende Laufzeiten ermöglichen.
Die Geräte sind sowohl in der Lage Vakuum-Verpackungen in Beuteln, sowie Containern aus Polycarbonat und in mehreren Beuteln gleichzeitig mit optimalen Ergebnissen bei allen Produktarten zu erstellen.
Seit den frühen 80er Jahren ist diese nun bereits die 3. Serien und stellt in der Branche eine wichtige Referenz dar.

Machines à emballer sous vide automatiques, digitales en accier inox, avec pompe à huile.
Elles representent le top de la gamme des sousvideuses à aspiration extérieure.
La structure super rafforcée et l'automatisation du cycle sont déjà prevus de série; les pompes disposent de lubrification forcée, ce qui le rend utilisables meme pour cycles de travail continus.
Elles sont en mesure de travailler en sachets, recipients et sachets multiples en garantisant excellents résultats pour toutes les typologies de produits.
la Série Professional Plus, née au debut des années '80, la gamme est arrivée à la 3' série de production, et represent une importante référence de marché, depuis des années.

Envasadoras al vacìo con panel de mandos digital y automatico, de acero inox y con bomba de vacìo con aceite.
Son lo mejor entre las envasadoras al vacìo por aspiraciòn externa.
La estructura resolida, los automatismos del ciclo son de serie. Las bombas de vacìo, siendo con aceite, pueden trabajar todo el dìa seguido.
Pueden envasar bolsas, vasos de policarbonato y tambien màs bolsas en el mismo tiempo, garantizando optimos resultados para cualquier producto.
Esta gama naciò en los primeros años 80 y llegò a la 3° serie de producciòn, representando un importante punto de referencia en el sector, en todo el mundo.



NO LIQUID

PROFESSIONAL PLUS SERIES

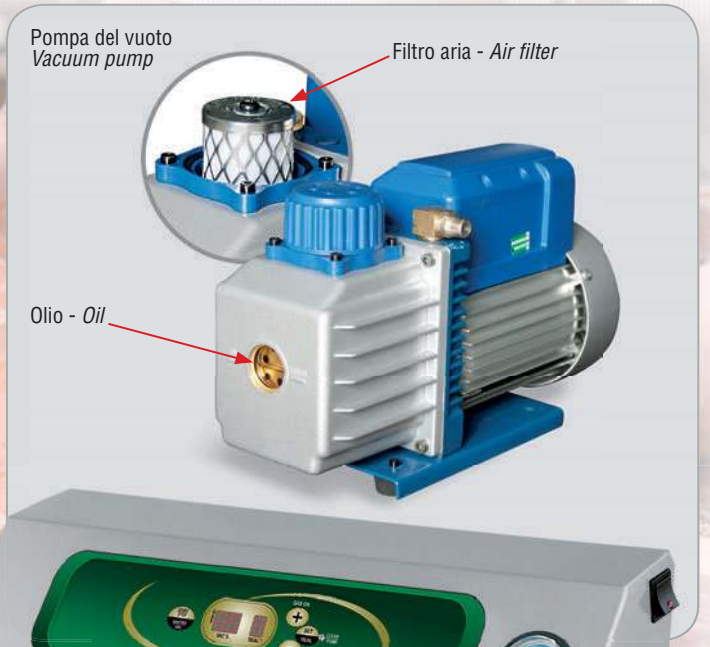


1000 B

2000

2000 S









LX 320 / LX 420







Food





No Food

TERMOSALDATRICI PER SACCHETTI di differenti tipologie di materiali (polietilene, nylon, allumino). L'apparecchiatura estremamente compatta e maneggevole è dotata di TIMER per termosaldare differenti spessori, trovando largo impiego nel settore food (ortofrutta, panifici, pasticcerie etc.) e non food (ferramenta, ricambistica, settore elettronico etc.)

Termoschelleuses pour sachets de différents typologies de matériels (polyéthylène, nylon, aluminium). L'appareil, très compact et maniable, est équipé de timer pour termosouder différents épaisseurs ; utilisé soit dans le secteur alimentaire (des fruits et légumes, boulangeries, pâtisseries, etc..) soit non alimentaire (quincaillerie, pièces détachées, secteur électronique, etc..).

Thermoschweissgeräte für Beutel aus verschieden Materialien (Polyethylen, Nylon, Aluminium). Das Gerät ist kompakt und leicht in der Handhabung, ausgestattet mit Timer zur Verschweißung unterschiedlicher Stärken. Es findet weit verbreitete Anwendung in der Lebensmittelbranche (Obst und Gemüse, Backwaren, Süßwaren usw.) und wird auch in anderen Bereichen eingesetzt (Hardware, Ersatzteile, Elektronik etc.).

THERMOSEALERS to be used with bags made of different materials (polyethylene, nylon, aluminium).
This extremely solid but handy device is TIMER equipped in order to seal bags with different thickness and make it fit to be used in both food (Groceries, baker's, confectioner's…) and non-food (Ironmonger's shops, spare parts, electronics...) sectors.

TERMOSOLDADORA para diferentes tipos de bolsas (polietileno, nilòn, aluminio).
El aparato, muy compacto y còmodo, tiene un temporizador para termosoldar diferentes grosores, y tiene un gran utilizo sea en el sector alimentar (sector hortofrutìcola, panaderìas, pastelerìas...) sea en sectores no alimenticios (ferreterìas, recambios, sector electrònico…)





Modello model modèles modelo Modelle	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
LX 320	450x80x260 (open)	mm 320	KG 3,7	W 300	230 V/50-60 Hz
LX 420	550x80x260 (open)	mm 420	KG 4,4	W 400	230 V/50-60 Hz

CONFEZIONATRICI A
CAMPANA DA BANCO

TABLE TOP
VAC PACKERS

MACHINES SOUS VIDE À
CLOCHE DE TABLE

ENVASADORAS A
CAMPANA SOBREMESA

KAMMERGERÄTE

NEW Series PAG 22



MYCRA
UNIVERSAL
OPTIMA
UNICA
SUPREMA

PRESTIGE Series PAG 26



DG 25
DG 30
DG 35
DG 40
DG 45

TOP Series PAG 30



START
BABY
SPEEDY
JOLLY
BOXER 45
BOXER DUO
BIG BOXER
BOXER 80

KRISTAL Series PAG 36



KRISTAL 330
KRISTAL 430

LEGENDA SIMBOLI:

Costruito nel rispetto dell'ambiente
Environment friendly manufactured
Construit en respectant l'environement
Fabricado respetando el ambiente
Umweltfreundliche Herstellung

Ideale per supermercati e macellerie
Suitable for supermarkets and butcheries
Idéel pour supermarchés et boucheries
Ideal para supermercados y carnicerìas
Ideal für Supermärkte und Metzgereien

Ideale per alimentari e gastronomie
Suitable for food shops and delicatessen
Idéel pour alimentaires et gastronomies
Ideal para detallantes y gastronomias
Ideal für lebensmittelverarbeitende Betriebe und Gastronomie

Ideale per ristoranti
Suitable for restaurants
Idéels pour restaurants
Ideal para restaurantes
Ideal für Restaurants

MADE IN ITALY

NEW SERIES



Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
MYCRA	inox	320X500X270 H	260X300X120 H	mm 250	Q= 6/7.2 m³h-0IL	kg 25	W 350	230 V/50-60 Hz
UNIVERSAL	inox	370X530X270 H	310X350X120 H	mm 300	Q= 6/7.2 m³h-0IL	kg 32	W 350	230 V/50-60 Hz
OPTIMA	inox	420X530X400 H	360X400X190 H	mm 350	Q= 8/9.6 m³h-0IL	kg 40	W 450	230 V/50-60 Hz
UNICA	inox	470X550X430 H	410X450X220 H	mm 400	Q= 12/14.4 m³h-0IL	kg 55	W 900	230 V/50-60 Hz
SUPREMA	inox	560X610X410 H	500X460X200 H	mm 500	Q= 12/14.4 m³h-0IL	Kg 60	W 950	230 V/50-60 Hz

MYCRA / UNIVERSAL / OPTIMA / UNICA / SUPREMA







Rappresentano la linea d'ingresso al mondo professionale del confezionamento a campana. Ideali per svariati settori d'applicazione si caratterizzano in particolare per l'ottima qualità costruttiva, le elevate prestazioni e per un posizionamento economico di mercato estremamente vantaggioso . Dotate di un'elettronica di precisione ma nello stesso tempo di semplice utilizzo, sono in grado di operare con sacchetti di svariate tipologie, in contenitori esterni e addirittura in aspirazione esterna a mezzo buste goffrate.
Totalmente in acciaio inox, dotate di vasche stondate e prive di saldature interne con barre saldanti estraibili di serie sono in grado di garantire alla piccola-media azienda super prestazioni al miglior prezzo di mercato in assoluto.



VACUUM TESTER

Rilevatore digitale di vuoto in campana
Vacuum digital detector
Détecteur digitale du vide dans la chambre
Aparato digital para medir el vacío en campana
Digitales Vermessungsgerät für Vakuum im Kammer

Dimensioni d'ingombro / overall dimension
dim. d'encombrement / dimensiones / Größe

mm 65X23X110 H

These 3 models are meant to be the entry into the field of professional vacuum packaging with chamber machines.
Suitable for several sectors of employment, these three models are easily recognizable for their top quality structure, their extremely high work capacity and, above all, for their amazing and extremely advantageous price level.
They have an accurate but simple electronic device. They can work with different kinds of vacuum bags, make vacuum in external recipients and even in embossed bags by external suction.
Totally stainless steel built and equipped with printed vacuum chambers and totally removable sealing bars, these three models can offer their amazing services at the best price ever on the market.



Elles representent la ligne d'entrée dans le secteur professionnel du condictionnement dans la cloche. Idéeles pour les différents secteurs d'usage, elles se caractérisent en particulier pour l'excellente qualité et les performances, ainsi que pour une position de marché très economique et vraiment avantageuse.
Equipées d'une composant electronique de précision, mais au même temps très simple à utiliser, elles sont en mesure de travailler avec sachets des différentes typologies, dans récipients externes et même en aspiration exterieure en utilisant les sacs goffrés.
Fabriquées entierment en accier inox, equipées de cuves avec coins rebondis et sans soudures interieures avec barres extractible de série, elles garantisent à la petite-moyenne Entreprise des super performances, au meilleur prix de marché.

Diese Produktgruppe bietet den ersten Schritt in der Welt des professionellen Verpackens mit Kammergeräten. Ideal für eine Vielzahl von Anwendungsbereichen, heben sich diese Geräte insbesondere durch ihre hervorragende Verarbeitungsqualität, das hohe Leistungspensum und ihre äußerst attraktive wirtschaftliche Marktpositionierung hervor.
Ausgestattet mit präzisen elektronischen Komponenten, aber dennoch einfach zu bedienen, sind diese Geräte in der Lage in verschiedenen Stärken von Beuteln innerhalb der Kammer, in externen Behältern und sogar außerhalb der Kammer durch externe Absaugung in strukturieren Beuteln zu Vakuumieren.
Die Geräte sind vollkommen aus Edelstahl gefertigt und verfügen über Tanks mit abgerundeten Ecken und frei von inneren Schweißnähte sowie herausnehmbare Schweißbalken. Aufgrund der hervorragenden Leistung und des ausgezeichneten Marktpreises sind diese Vakuumgeräte somit ideal für kleine und mittlere Unternehmen.



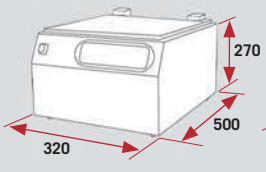
Ciclo di vuoto in camera
Working cycle inside vacuum chamber

Esta es la gama de entrada en el mundo profesional de las envasadoras de campana.
Estas maquinas son ideales para muchos sectores y se caraterizan por la optima calidad constructiva, por el gran rendimiento y gracias al precio ventajoso que le coloca muy bien en el mercado.
Tienen una placa electronica precisa y muy sencilla para utilizarse, pueden trabajar con bolsas de diferentes tipos, pueden hacer el vacìo en cubetas externas y tambien por aspiraciòn externa, utilizando bolsas goffradas.
Todas de acero inox, con depositos embutidos con angulos redondeados, con barras soldantes completamente extraibles de serie, estas maquinas pueden garantizar a la pequeña – media empresa trabajos expectaculares con el mejor precio del mercado.

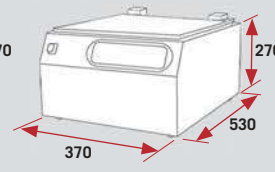


Ciclo di vuoto in aspirazione esterna
Working cycle by external suction

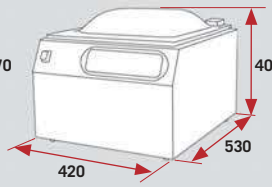
Mycra



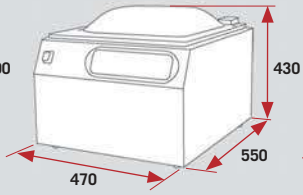
Universal



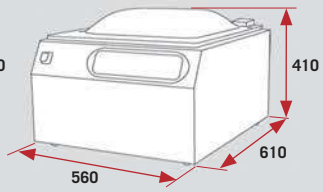
Optima



Unica



Suprema



NEW SERIES



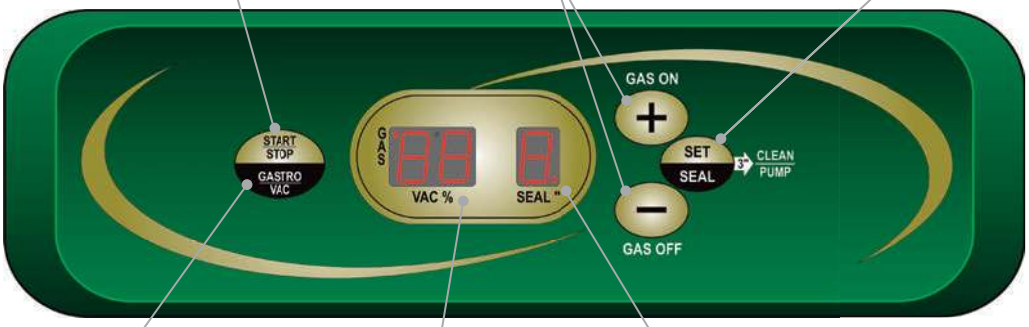
PANNELLO COMANDI / *control panel*

1. Settaggio % di vuoto
2. Settaggio tempo di saldatura
3. Attivazione funzione saldatura rapida
4. Attivazione funzione VAC STOP: interruzione anticipata del ciclo di vuoto

1. Setting of the vacuum percentage
2. Setting of the sealing time
3. Activation of RAPID SEALING, if you push the button once
4. Activation of VAC STOP FUNCTION (stop in advance the vacuum cycle) if you push the button twice

Accensione / Spegnimento confezionatrice
Switch on / switch off of the vacuum packaging machine

- Modifica parametri vuoto / saldatura
- used to modify vacuum / sealing parameters



Funzione di vuoto in continuo, per aspirazione in contenitori gastronorm
nonstop vacuum function done with suction in gastro bowls

Definizione della percentuale di vuoto raggiunta in camera
vacuum level reached in the chamber

Definizione tempo di saldatura (espresso in secondi)
sealing time (in seconds)



UNICA

MYCRA / UNIVERSAL / OPTIMA
UNICA / SUPREMA



STANDARD FUNCTIONS



Pannello comandi digitale con vuoto in percenutale (VAC-STOP- RAPID SEALING)
Simplified digitale control panel (one program- vac stop- Rapid sealing)



Vasca inox con angoli stondati senza saldature interne
Entirely printed stainless steel vacuum chamber, with internal round corners



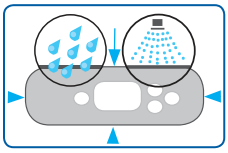
Barre saldanti estraibili
Removable sealing bars



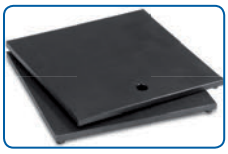
Connessione per attacco gastrovac
Connection for the gastrovac system



Carter apribile a 90°
90° openable carter



Pannello comandi a totale tenuta contro umidità
Waterproof control Panel

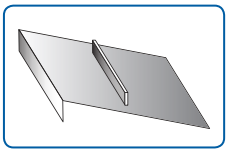


Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Carrello supporto macchina
Charriot on wheels



Piano inclinato per liquidi
Inclined plane for liquids



Tensione e frequenza speciale
Voltage and speciale frequency

PRESTIGE SERIES



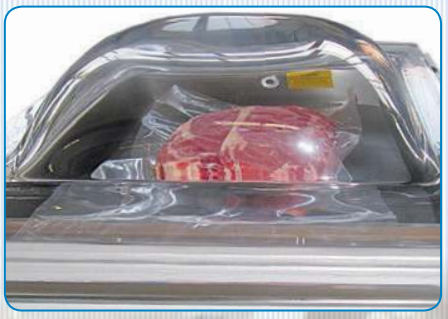
Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
DG 25	inox	360x400x400 H	260x300x160 H	mm 250	Q= 6/7.2 m^3h-0IL	Kg 32	W 350	230 V/50-60 Hz
DG 30	inox	410x460x420 H	310x350x190 H	mm 300	Q= 8/9.6 m^3h-0IL	Kg 38	W 400	230 V/50-60 Hz
DG 35	inox	460x500x420 H	360x400x190 H	mm 350	Q= 8/9.6 m^3h-0IL	Kg 42	W 450	230 V/50-60 Hz
DG 40	inox	510x560x450 H	410x450x220 H	mm 400	Q= 12/14.4 m^3h-0IL Q= 20/24 m^3h-0IL	Kg 58 Kg 62	W 650 W 950	230 V/50-60 Hz
DG 45	inox	560x610x450 H	460x500x220 H	mm 450	Q= 20/24 m^3h-0IL	Kg 68	W 950	230 V/50-60 Hz

DG 25 / DG 30 / DG 35 / DG 40 / DG 45



La linea di confezionatrici a campana da banco “prestige” si rivolge al cliente esigente in termini di qualità, robustezza e performance dell’apparecchiatura. La nuova versione aggiornata ed arricchita di funzioni dispone di tutto quanto sia il meglio per la clientela; a partire dalla regolazione del vuoto in percentuale ai fine di garantire un confezionamento “ad hoc” ……., al sistema autopulente dell’olio che evita l’inquinamento dell’olio lubrificante stesso, al sistema di totale apertura del carter per agevolare in maniera sorprendente la manutenzione nel post vendita. Etc….
Tutte le caratteristiche strutturali e costruttive tengono conto di tre aspetti di base:
- estrema qualità operativa
- affidabilità garantita nel tempo
- totale flessibilità delle apparecchiature a qualsiasi settore venissero applicate

A richiesta del cliente è possibile disporre del sistema di atmosfera modificata, e quadro comandi analogico per “gli amanti della tradizione”





La ligne de machines sous vide de table « PERSTIGE » s’adresse au client exigent pour qualité, structure et performance de l’appareil.
La nouvelle version, mise à jour et étoffée de nouvelles fonctionnes, dispose de tout ce qui est mieux pour la clientèle, à partir du reglage du vide en pourcentage qui garantise un condictionnement « ad hoc », le système auto nettoyant de la pompe, qui empêche la pollution de l’huile et, enfin, la complète ouverture du meuble pour faciliter l’entretien et l’après vente.
Tout dans le respect de trois points fondamentales :
-l’excellente qualité opérationnelle ;
-la fiabilité dans le temps ;
-la totale flexibilité des appareils, vers n’importe quel secteur soient utilisés ;
Il est aussi possible d’equiper les machines avec atmosphère modifiée, et panneaux commandes analogique, pour ceux qui prefèrent la tradition.





la gama de envasadoras de campana de sobremesa “prestige” se dirige a los clientes que exigen de la maquina calidad, solidez y rendimiento. La nueva variante, revisada y con funciones añadidas, tiene todo lo que los clientes necesitan; desde la regulaciòn del vacìo en porcentaje para garantizar un vacìo optimal a la funciòn de autolimpieza de la bomba de vacìo que evita la contaminaciòn del aceite, a la posibilidad de abrir totalmente el mueble de la maquina para facilitar muchisimo la manutenciòn tecnica.
Todas las caracteristicas de estructura y de fabricaciòn se fundamentan en 3 principios:
- Gran calidad en el trabajo
- Fiabilidad garantizada en el tiempo
- Total flexibilidad de las maquinas para el utilizo en cualquier sector

Si el cliente lo necesita se puede añadir el opcional de la inyecciòn de gas inerte o el panel de mandos mecanico para los “aficionados a las tradiciones”.

“PRESTIGE” range of vacuum packing machines with chamber for desk definitely turns to those extremely demanding customers who look for high quality, solidity and working performance.
The latest version of this line is no doubt the best customers might be looking for, thanks to its new available functions: regulation of vacuum phase by sensor to get the most accurate result, self-cleaning pump system to keep pump oil clean as long as possible, the opening carter to make any after sale technical servicing much easier and faster…etc..
All the technical and structure details consider three basic aspects:
- High quality
- Long time granted reliability
- Total flexibility of the different models to operate in the most different sectors of use.

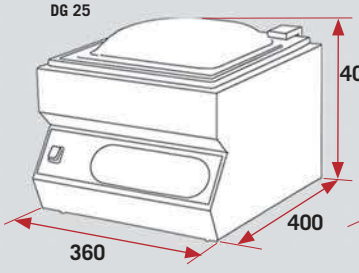
On demand, customers can apply for ATM system and old fashioned analogical control panel.

Die Linie von Verpackungsmaschinen mit Kammer “Prestige” spricht vor allem den anspruchsvollen Kunden in Bezug auf Qualität, Robustheit und Leistung der Geräte an.
Die aktualisierte Version wurde mit neuen Funktionen angereichert und bietet dem Kunden jeglichen Komfort in der Bedienung: von der Regulierbarkeit des Vakuums in Prozent, um eine individuelle Verpackung zu garantieren – über den Selbst-Reinigungsmechanismus der Pumpe, der jegliche Verunreinigung mit Schmieröl verhindert – bis hin zur kompletten Öffnung des Gehäuses, um die Wartung der Maschine im After-Sale immens zu erleichtern.

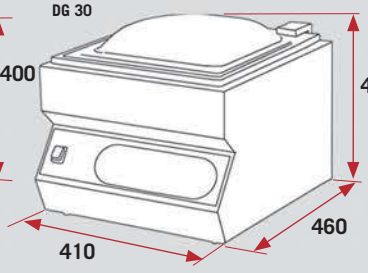
Alle strukturellen und bautechnischen Merkmale berücksichtigt drei grundlegende Aspekte:
Höchste Qualität im Einsatz
Zuverlässigkeit im Laufe der Zeit
Totale Flexibilität der Maschine für alle Branchen und Anwendungsgebiete

Zur Anfrage können die Geräte gerne mit Begasungseinrichtung ausgestattet werden, oder für „Liebhaber der Tradition“ auf analoge Steuerung umgestellt werden.

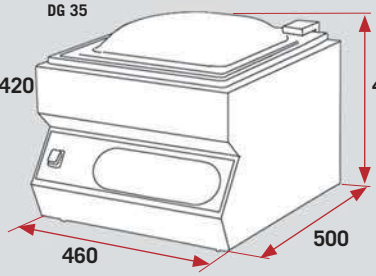
DG 25



DG 30



DG 35



PRESTIGE SERIES



PANNELLO COMANDI / *control panel*

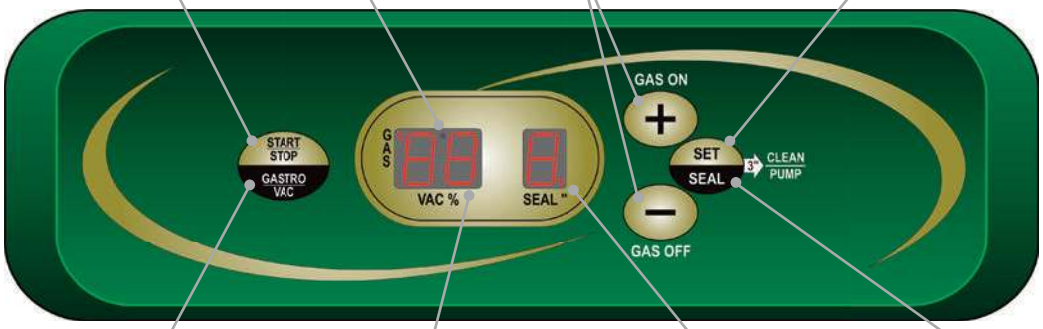
Accensione / Spegnimento confezionatrice
Switch on / switch off of the vacuum packaging machine

Funzione Gas Inerte Attivata (LED ACCESO)
Inert gas function on (LED on)

- **Modifica parametri vuoto / saldatura / tempo immissione gas**
- **Attivazione / Disattivazione GAS INERTE**
- *used to modify vacuum/ sealing/gas injection time parameters*
- *connection/disconnection of inert gas*

1. **Settaggio % di vuoto**
2. **Settaggio tempo di saldatura**
3. **Attivazione funzione saldatura rapida**
4. **Attivazione funzione VAC STOP: interruzione anticipata del ciclo di vuoto**

1. *Setting of the vacuum percentage*
2. *Setting of the sealing time*
3. *Activation of RAPID SEALING, if you push the button once*
4. *Activation of VAC STOP FUNCTION (stop in advance the vacuum cycle) if you push the button twice*

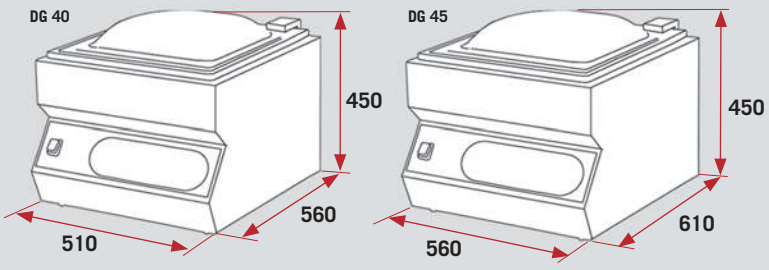


Funzione di vuoto in continuo, per aspirazione in contenitori gastro
nonstop vacuum function done with suction in gastro bowls

Definizione della percentuale di vuoto raggiunta in camera
vacuum level reached in the chamber

Definizione tempo di saldatura (espresso in secondi)
sealing time (in seconds)

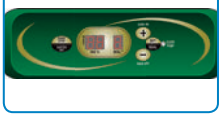
Funzione di pulizia olio pompa del vuoto. Premendo il tasto per tre secondi a campana chiusa
pushing the button for three seconds (only when the bell is closed) the cleaning function of the vacuum pump begins



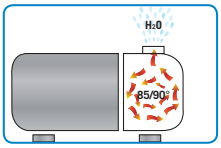
DG 25 / DG 30 / DG 35 / DG 40 / DG 45



STANDARD FUNCTIONS



Pannello comandi digitale con vuoto in percenutale (VAC-STOP- RAPID SEALING)
Simplified digitale control panel (one program- vac stop- Rapid sealing)



Sistema autopulizia olio
Oil made auto cleaning system



Vasca inox con angoli stondati senza saldature interne
Entirely printed stainless steel vacuum chamber, with internal round corners



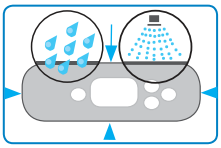
Barre saldanti estraibili
Removable sealing bars



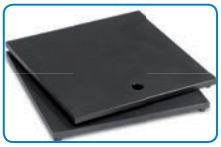
Connessione per attacco gastrovac
Connection for the gastrovac system



Carter apribile a 90°
90° openable carter



Pannello comandi a totale tenuta contro umidità
Waterproof control Panel



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas

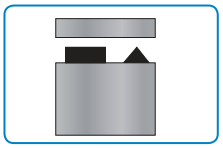


Vasca doppia altezza per confezionamento liquidi (DG40)
Special double height vacuum chamber to pack liquids (DG40)



Pompa Busch
Busch Pump

BUSCH



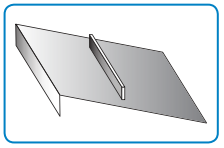
Taglio Eccedenza
Exceeding cutting bar



Sistema bloccaggio campana
Lid Hook



Carrello supporto macchina
Charriot on wheels



Piano inclinato per liquidi
Inclined plane for liquids



Tensione e frequenza speciale
Voltage and speciale frequency

TOP SERIES

Lavezzini



Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
START LCD	inox	360x400x400 H	260x300x160 H	mm 250	Q= 6/7.2 m³h-OIL	Kg 32	W 350	230 V/50-60 Hz
BABY LCD	inox	410x460x420 H	310x350x190 H	mm 300	Q= 8/9.6 m³h-OIL	Kg 38	W 400	230 V/50-60 Hz
SPEEDY LCD	inox	460x500x420 H	360x400x190 H	mm 350	Q= 8/9.6 m³h-OIL	Kg 42	W 650	230 V/50-60 Hz
JOLLY LCD	inox	510x560x450 H	410x450x220 H	mm 400	Q= 20/24 m³h-OIL	Kg 60	W 950	230 V/50-60 Hz

START / BABY / SPEEDY / JOLLY / BOXER 45
BOXER DUO / BIG BOXER / BOXER 80



Abbiamo prodotto il “Top in assoluto”!!!! Le confezionatrici “Top series” nella nuova versione rappresentano un connubio di qualità, design e prestazioni tali da collocarle con certezza al vertice della categoria.
Oltre alla nuova struttura estremamente robusta e fortemente accattivante abbiamo dotato l’intera linea TOP di un potente microprocessore capace di offrire innumerevoli funzioni di estema utililità per tutti i settori del food: dalla gestione del vuoto in percentuale, alla gestione programmata del service al sistema autopulente dell’olio, al vuoto esterno a step, ai 20 programmi memorizzabili etc….
Inoltre, a richiesta, una micro stampante potrà etichettare le vostre confezioni migliorando la gestione e lo stoccaggio dei vostri prodotti.



Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d’ingombro overall dimension dim. d’encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
BOXER 45 LCD	inox	560x610x450 H	460x500x220 H	mm 450	Q= 20/24 m³h-OIL	Kg 68	W 950	230 V/50-60 Hz
BOXER DUO LCD	inox	600x560x450 H	500x460x220 H	2x(mm 450)	Q= 20/24 m³h-OIL	Kg 70	W 950	230 V/50-60 Hz
BIG BOXER LCD	inox	620x630x450 H	520x520x220 H	mm 500	Q= 20/24 m³h-OIL	Kg 80	W 950	230 V/50-60 Hz
BOXER 80 LCD	inox	920x540x450 H	820x420x180 H	2x(mm 400)	Q= 20/24 m³h-OIL	Kg 80	W 950	230 V/50-60 Hz

TOP SERIES



Nuova guarnizione in silicone a ventosa
New silicone sucker gasket

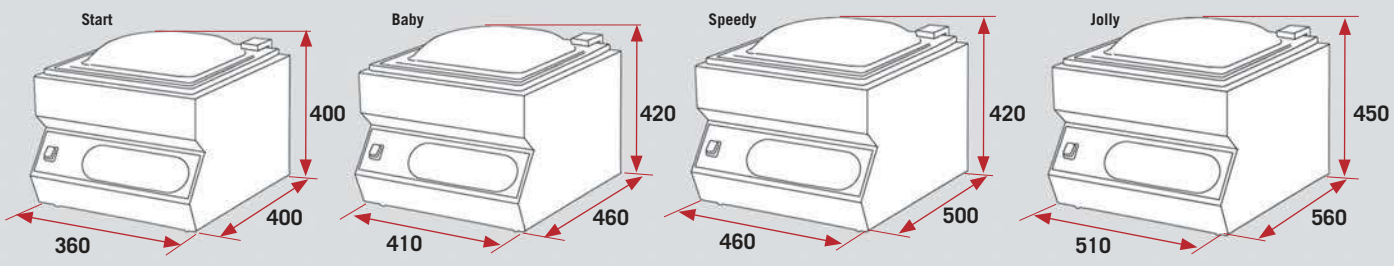
That's absolutely the real "TOP" product! "TOP SERIES" vacuum packing machines, in their newest and stylish version, are the best union of quality, design and high working performance to be "at the top" of the whole category.
Not only these models have a very solid and charming structure, but they also offer very useful devices like the regulation of vacuum phase by sensor, self-cleaning pump system to, "STEP VAC" function to pack liquids and 20 available working programs to customize…
It is also possible for customers to apply for a new micro-printer to label bags and therefore obtain a better organization and storage of your products.

Nous disposons vraiment du TOP des produits! Les sousvideuses de la ligne TOP SERIES, dans la nouvelle version, representent le rencontre de qualité, design et performances, qui permet de les placer au sommet de la catégorie.
Les appareils ont été equipés d'une nouvelle structure, plus robuste et captivante, ainsi que d'un puissant processeur, en mesure de vous fournir différents fonctions, très utils pour touts ls secteurs alimentaires: la gestion du vide en pourcentage, la programmation du service, l'auto nettoyage de l'huile, le vide extérieur par «step», les 20 programmes memorisables, etc..
Enfin, sous votre requête, la machine sous vide sera equipée d'une imprimante pour étiquetter vos sachets, en améliorant la gestion et le stockage de vos produits.



Vasca doppia altezza
Double height vacuum chamber





START / BABY / SPEEDY / JOLLY / BOXER 45
BOXER DUO / BIG BOXER / BOXER 80





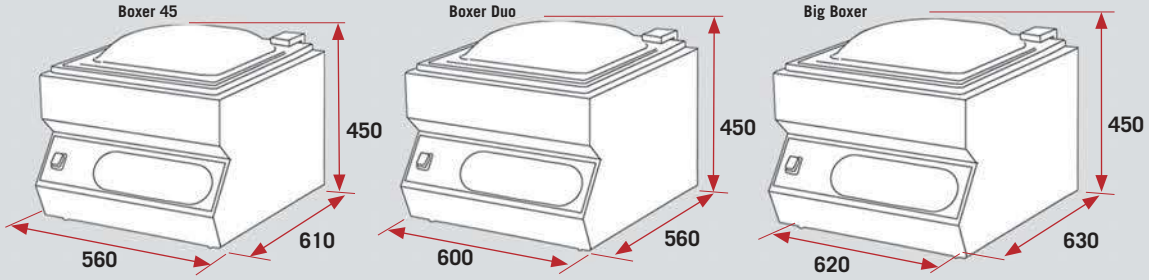


Hemos llegado al verdadero Top!!! Las envasadoras de la gama “Top Series” en la nueva variante representan una uniòn de calidad, design y rendimiento que las colocan seguramente en la cumbre de la categoria.
Ademàs de la nueva estructura muy resistente y verdaderamente cautivadora en la gama top hay un potente microprocesador que puede ofrecer muchas funciones muy utilez para todos los sectores de alimentaciòn: desde la posibilidad de hacer el vacìo con el sensor (con porcentaje) a la gestiòn ya programada del “call service” y a la funciòn de autolimpieza bomba de vacìo, desde la posibilidad de hacer el vacìo con pausas del ciclo a los 20 programas que se pueden memorizar…
Ademàs, si quieren, podemos añadir a la maquina una pequeña impresora para etiquetar los envases, mejorando la gestiòn de los productos.

Diese Vakuumiergeräte stellen die „absolute Spitzen-Gruppe“ dar!!!!
Die Verpackungsmaschinen der “Top-Serie” in ihrer neuen Version verstehen sich in Punkto Qualität, Design und Leistung als ideale Verschmelzung und stehen somit unbestritten an der Spitze der gesamten Kategorie.
Jenseits der neuen extrem robusten Struktur und der ansprechenden Optik, wurde die gesamte Serie der Gruppe TOP mit leistungsfähigem Mikroprozessor ausgestattet. Aufgrund dieser Neuerung sind die Vakuumiergeräte in der Lage, eine Bandbreite an neuen nützlichen Funktionen im Bereich der Lebensmittelindustrie auszuüben: vom Selbstreinigungsmechanismus bis hin zur Speicherung von 20 Programmen, etc…
Darüber hinaus kann auf Wunsch ein Mikro-Drucker für Ihre Etiketten angebracht werden, um somit eine verbesserte Handhabung und Kontrolle in der Lagerung Ihrer Produkte zu gewährleisten.



visit our website
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www.lavezzini.it



TOP SERIES

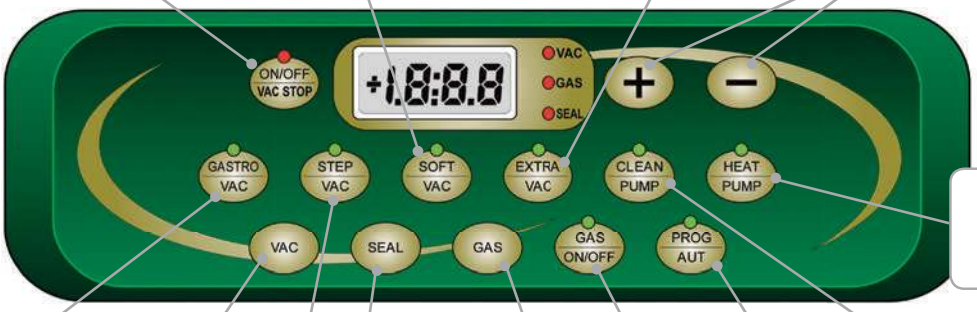
PANNELLO COMANDI / *control panel*

Accensione/spegnimento confezionatrice Attivazione funzione VAC STOP: interruzione anticipata del ciclo di vuoto
Packing machine's switch on/switch off Activation of VAC STOP FUNCTION (stop in advance the vacuum cycle) if you push the button twice

Rientro dell'aria in camera soft e graduale
Gradual intake of air into the chamber

+5 secondi di vuoto rispetto al programma impostato
5 seconds of vacuum more than the established program settings

Regolazione livelli Vuoto / Gas / Saldatura
Level setting for Vacuum / Gas / Sealing



Preriscaldamento pompa del vuoto
Vacuum pump's preheating

Funzione per vuoto in contenitori gastronorm
Vacuum system for gastro containers

Tempo di immissione gas
Gas intake time

Sistema auto-pulizia olio pompa
Oil pump's auto-cleaning system

% di vuoto
Vacuum percentage

Tempo di saldatura
Sealing time

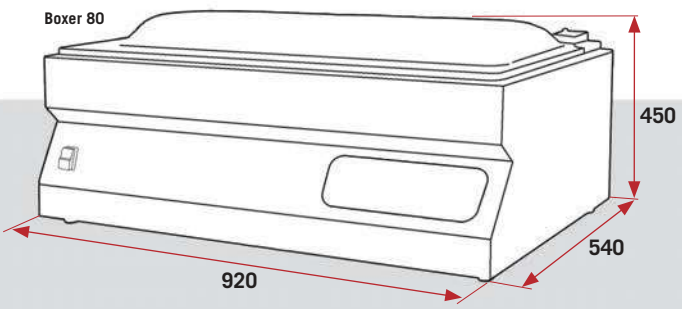
Attivazione funzione ciclo gas
Activation function of the gas intake

Funzione per prodotti facilmente emulsionabili (es. Maionese)
Easily emulsifiable products' function (i.e. mayonnaise)

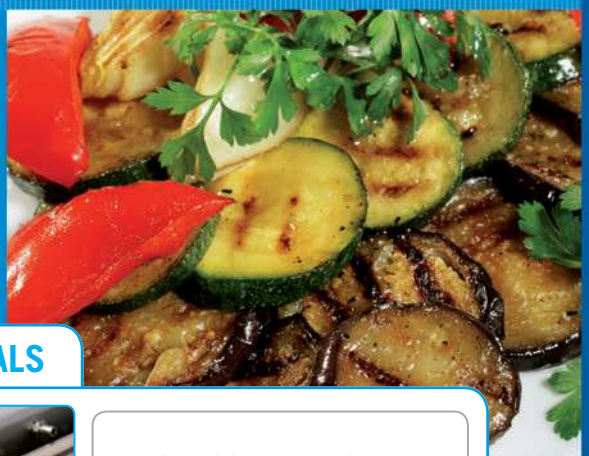
Definizione programma da memorizzare
Vacuum programs' setting

- 20 PRG
- SOFT VAC
- EXTRA VAC
- CLEAN PUMP
- STEP VAC
- SENSOR VAC

Boxer 80



START / BABY / SPEEDY / JOLLY / BOXER 45
BOXER DUO / BIG BOXER / BOXER 80



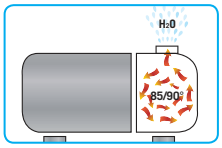
STANDARD FUNCTIONS



Pannello lcd multifunzione (vedi pagina precedente)
Multifunction LCD panel (see previous page)



Soft air elettronico
Electronic soft air



Sistema autopulizia olio
Oil made auto cleaning system



Vasca inox con angoli stondati senza saldature
Entirely printed stainless steel vacuum chamber, with internal round corners



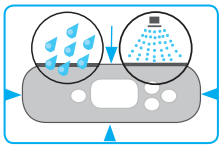
Barre saldanti estraibili
Removable sealing bars



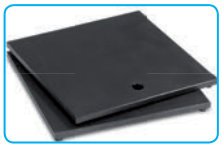
Connessione per attacco gastrovac
Connection for the gastrovac system



Carter apribile a 90°
90° openable carter



Pannello comandi a totale tenuta contro umidità
Waterproof control Panel



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



Vasca doppia altezza per confezionamento liquidi (JOLLY)
Special double height vacuum chamber to pack liquids (JOLLY)



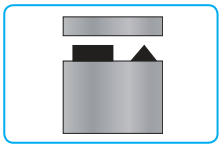
Pompa Busch
Busch Pump



Sensore di vuoto
Vacuum sensor



Barra saldante aggiuntiva
Extra Sealing Bar



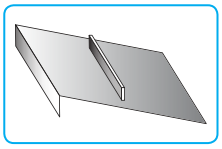
Taglio Eccedenza
Exceeding cutting bar



Sistema bloccaggio campana
Lid Hook



Carrello supporto macchina
Charriot on wheels



Piano inclinato per liquidi
Inclined plane for liquids



Tensione e frequenza speciale
Voltage and speciale frequency

KRISTAL SERIES





330

KRISTAL 330

KRISTAL 430

430

Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Sistema di Saldatura Sealing System Système de Soudure Sistema de Soldadura Schweisssystem	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
KRISTAL 330inox		440x490x385 H	350x360x140 H	mm 330	Q= 8/9.6 m³h-0IL	KG 40	Con Pistoni/By Pistons	W 450	230 V/50-60 Hz
KRISTAL 430inox		550x580x425 H	450x460x140 H	mm 430	Q= 12/14.4 m³h-0IL	KG 52	Con Pistoni/By Pistons	W 650	230 V/50-60 Hz

KRISTAL 330 / KRISTAL 430



Si tratta di confezionatrici sottovuoto dal design innovativo, particolarmente indicate per il settore della Grande Distribuzione. L'estrema facilità di pulizia del piano di lavoro dovuta alla totale removibilità delle barre saldanti oltre ad un pannello comandi dotato di 20 prg memorizzabili, conferiscono a questa linea di confezionatrici un valore aggiunto immediatamente percepibile da qualsiasi operatore.

These vacuum packing machines, with their innovative design, are strongly recommended for the large-scale retail trade.
Its easily cleanable work surface – thanks to its totally removable sealing bars – as well as its control panel equipped with 20 storable work programs give these models an undisputed further value.

Il s'agit de machines sous vide avec un design novateur, très indiquées pour le secteur de la Grande Distribution.
L'extrême facilité de nettoyage de la surface de travail, due à la totale amovibilité des barres de soudure, ainsi que un panneau des commandes equipé de 20 programmes réglables, donnent à cette ligne de machines un surplus de qualité que l'utilisateur reconnait tout de suite.

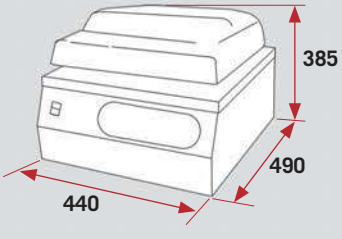




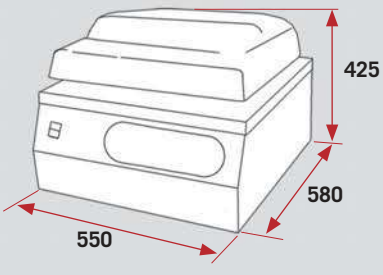
Son envasadoras al vacìo con un design innovador, indicadas para los supermercados.
La limpieza del plano de trabajo que es muy facìl gracias a la posibilidad de quitar del todo las barras soldantes y el panel de mandos que tiene 20 programas hacen que esta gama tenga un valor añadido que cada usuario entiende en seguida.

Es handelt sich um innovative Vakuumgeräte, die besonders geeignet für die Einzelhandelsketten sind.
Die Maschinen sind mit einer 20-Programme-Platine ausgerüstet und ihre Arbeitsplatte ist sehr einfach zu reinigen, da die Schweissbalken sind völlig abnehmbar.
Diese Eigenschaften machen die Maschinen noch interessanter für die Anwender, die einfach ihre Arbeitsbedeutung verstehen können.

KRISTAL 330



KRISTAL 430



CONFEZIONATRICI A CAMPANA SU RUOTE

FLOOR STANDING VAC PACKERS

MACHINES SOUS VIDE À CLOCHE SUR ROULETTES

ENVASADORAS A CAMPANA CON RUEDAS

EINKAMMER-STANDMASCHINEN

MADE IN ITALY

CONF. A CAMPANA SU RUOTE
floor standing vac packers

LAPACK Series PAG 40



BOXER L LCD - 450 LCD - 450 S LCD



500 LCD - 550 S LCD - 900 S LCD



1000 SL LCD - 550 S DUPLEX LCD - 500 VARIANT LCD

LEGENDA SIMBOLI:

Costruito nel rispetto dell'ambiente
Environment friendly manufactured
Construit en respectant l'environement
Fabricado respetando el ambiente
Umweltfreundliche Herstellung

Ideale per salumifici e settore caseario
Suitable for Ham factories, dairy farming
Idéel pour la production de charcuterie et fromagerie
Ideal par charcuterias pequeños fàricas de quesos
Ideal für Wurstwarenfabriken und Käseindustrie.

Ideale per alimentari e gastronomie
Suitable for food shops and delicatessen
Idéel pour alimentaires et gastronomies
Ideal para detallantes y gastronomias
Ideal für lebensmittelverarbeitende Betriebe und Gastronomie

Ideale per supermercati e macellerie
Suitable for supermarkets and butcheries
Idéel pour supermarchés et boucheries
Ideal para supermercados y carnicerìas
Ideal für Supermärkte und Metzgereien

Ideale per ristoranti
Suitable for restaurants
Idéels pour restaurants
Ideal para restaurantes
Ideal für Restaurants

LaPack series



Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
BOXER L	inox	560X610X1050 H	460X500X220 H	mm 450	Q= 25/30 m³h-OIL	KG 90	W 900	230 V/50-60 Hz
450	inox	580X660X1050 H	460X560X220 H	mm 450	Q= 25/30 m³h-OIL	KG 110	W 900	230 V/50-60 Hz
450 S	inox	680X570X1050 H	560X460X220 H	2x (mm 450)	Q= 25/30 m³h-OIL	KG 110	W 1000	230 V/50-60 Hz

BOXER L / 450 / 450 S









Confezionatrici professionali a campana di elevata qualità ed estrema cura dei dettagli strutturali.
Le versioni sottoriportate applicabili ai più svariati settori d'utilizzo, trovano applicazioni nella media-azienda in genere.
Le ottime prestazioni e l'elevata resa produttiva vengono integrate da un innovativo pannello comandi digitale LCD multifunzione che ne esalta le caratteristiche.

CONF. A CAMPANA SU RUOTE
floor standing vac packers

Professional packaging machines with bell characterised by an elevated quality and high care of structural details. The versions herewith are suitable for different sectors and they find applications in the general middle enterprises. The perfect performances and the elevated productive output are integrated with an innovative multifunctional digital control panel LCD that exalts the features.

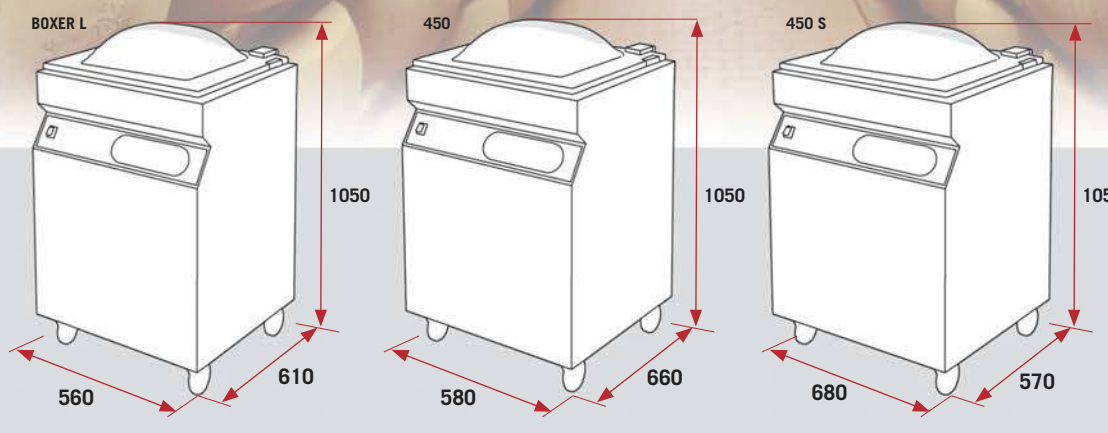
Machines de conditionnement professionnelles à cloche d'élevée qualité et d'extrême soin des détails structurels.
On peut appliquer les versions ci-dessous aux plus divers secteurs d'utilisation et en général dans les entreprises.
Un innovateur panneau à commandes digitaux LCD multifonctionnel intègre les très bonnes prestations et l'élevée productivité de la machine en exaltant ses caractères.

Envasadoras al vacío profesionales a campana de elevada calidad y estrema atención para los detalles estructurales. Los modelos indicadas abajo, que se pueden utlizar en diferentes sectores, son utilizados en la media empresa.
Las óptimas prestaciones y el elevado rendimiento productivo se unen a una innovativa placa con mandos digital LCD multifuncional que exalta las características de este modelo.

Diese professionelle Maschine zur Vakuumverpackung mit Glocke haben eine hoehe Qualitaet und Sorgfalt fuer die strukturellen Details.
Die verschiedene Ausfuehrungen, geeignet fuer zahlreiche Sektoren, finden verschiedene Anwendungen in der mittel Firma.
Die hervorragende, produktive Leistungen werden mit einer innovativen, mehrfunktionalen und digitalen Steuertafel LCD integriert, ihre Merkmale unterstreicht.



Nuova guarnizione in silicone a ventosa
New silicone sucker gasket





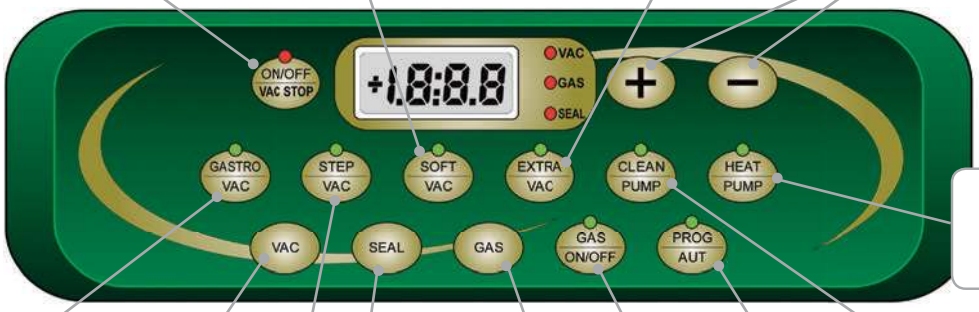
PANNELLO COMANDI / *control panel*

Accensione/spegnimento confezionatrice Attivazione funzione VAC STOP: interruzione anticipata del ciclo di vuoto
Packing machine's switch on/switch off Activation of VAC STOP FUNCTION (stop in advance the vacuum cycle) if you push the button twice

Rientro dell'aria in camera soft e graduale
Gradual intake of air into the chamber

+5 secondi di vuoto rispetto al programma impostato
5 seconds of vacuum more than the established program settings

Regolazione livelli Vuoto / Gas / Saldatura
Level setting for Vacuum / Gas / Sealing



Preriscaldamento pompa del vuoto
Vacuum pump's preheating

Funzione per vuoto in contenitori gastronorm
Vacuum system for gastro containers

Tempo di immissione gas
Gas intake time

Sistema auto-pulizia olio pompa
Oil pump's auto-cleaning system

Tempo di saldatura
Sealing time

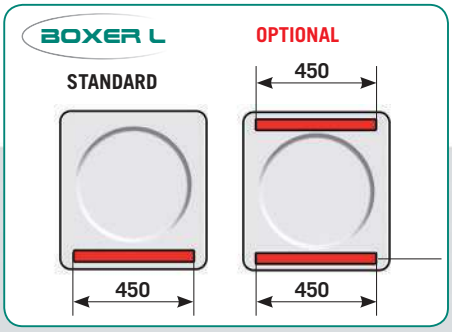
Attivazione funzione ciclo gas
Activation function of the gas intake

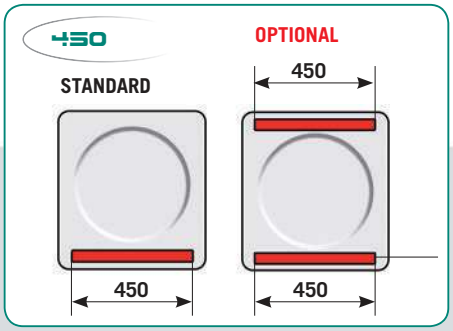
% di vuoto
Vacuum percentage

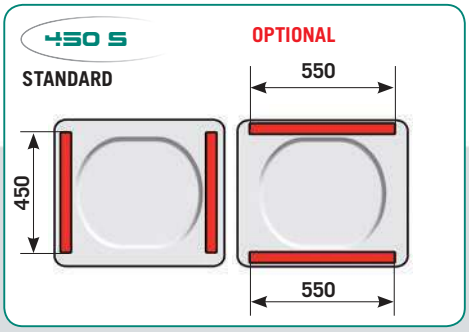
Funzione per prodotti facilmente emulsionabili (es. Maionese)
Easily emulsifiable products' function (i.e. mayonnaise)

Definizione programma da memorizzare
Vacuum programs' setting

DISPOSIZIONE BARRE SALDANTI / *Sealing bars position*







BOXER L / 450 / 450 S

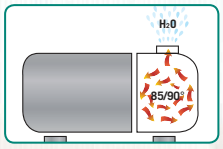
STANDARD FUNCTIONS



Pannello lcd multifunzione (vedi pagina 5)
Multifunction LCD panel (see page 5)



Soft air elettronico
Electronic soft air



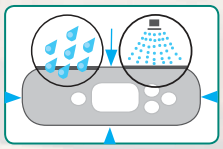
Sistema autopulizia olio
Oil made auto cleaning system



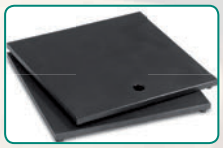
Vasca inox con angoli stondati senza saldature
Entirely printed stainless steel vacuum chamber, with internal round corners



Barre saldanti estraibili
Removable sealing bars



Pannello comandi a totale tenuta contro umidità
Waterproof control Panel



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



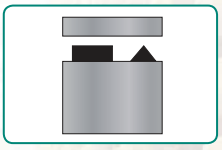
Pompa Busch
Busch Pump



Sensore di vuoto
Vacuum sensor



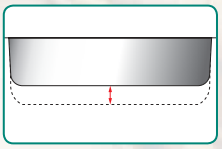
Barra saldante aggiuntiva
Extra Sealing Bar



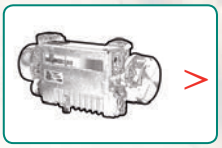
Taglio Eccedenza
Exceeding cutting bar



Sistema bloccaggio campana
Lid Hook



Altezza camera maggiorata
Increased chamber height



Pompa vuoto maggiorata
Increased vacuum pump



Tensione e frequenza speciale
Voltage and speciale frequency

CONF. A CAMPANA SU RUOTE
floor standing vac packers

LaPack series



Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
500	inox	630x760x1050 H	510x650x220 H	mm 500	Q= 60/72 m³h-0IL	Kg 140	W 1300	380 V/50-60 Hz
550 S	inox	840x680x1050 H	720x570x220 H	2x (mm 550)	Q= 60/72 m³h-0IL	Kg 160	W 1450	380 V/50-60 Hz
900 S	inox	1040x680x1050 H	920x570x220 H	mm 900/mm 500	Q= 100/120 m³h-0IL	kg 200	W 2400	380 V/50-60 Hz

500 / 550 S / 900 S



Confezionatrici professionali a campana di estrema qualità concepite per applicazioni di tipo industriale.
Elettronica e meccanica d'elevata affidabilità e continuità operativa.
Le pompe per vuoto installate offrono estrema silenziosità e prestazioni veramente sorprendenti.





Professional packaging machines with bell characterised by high quality for industrial applications.
Electric and mechanical with an high reliability and operative continuity.
The installed vacuum pumps, extremely silent, offer really amazing performances.

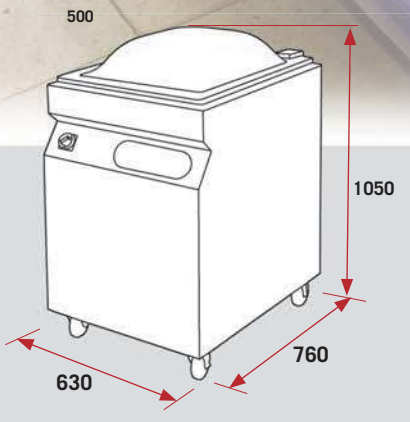


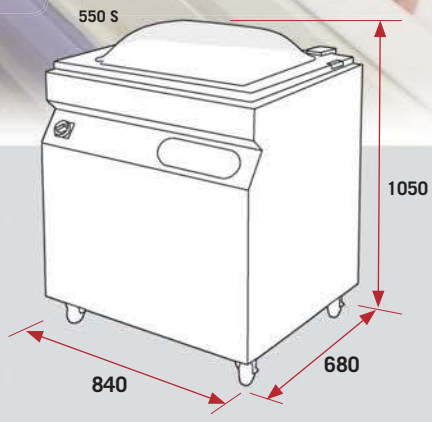


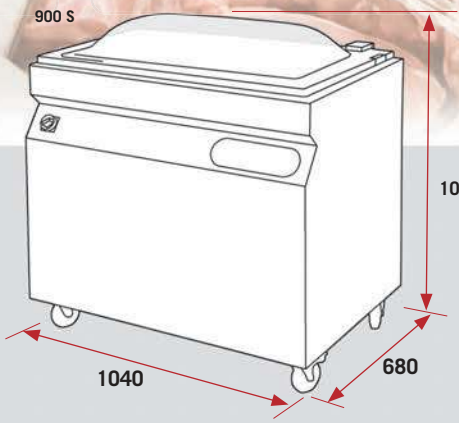
Machines de conditionnement professionnelles à cloche d'extrême qualité, conçues pour applications de genre industriel.
Electronique et mécanique d'élevée fiabilité et continuité opérationnelle.
Les pompes du vide installées, enormement silencieuses, offrent performances vraiment surprenantes.

Envasadoras profesionales a campana de alta calidad concebidas para aplicaciones de tipo industrial.
Electrónica, elevada fiabilidad y continuidad operativa son las características que exaltan ese modelo.
Las bombas de vacío puestas en las maquinas son muy silenciosas y garantizan un rendimiento optimo.

Diese professionelle Maschine zur Vakuumverpackung mit Glocke und hoch Qualitaet werden fuer industrielle Anwendungen ausgedacht.
Diese elektronische Maschine hat eine besondere Zuverlaessigkeit und operative Kontinuitaet. Die installierte Vakuumpumpe bieten eine hoehere Stille und hoechste Garantie der operativen Kontinuitaet.

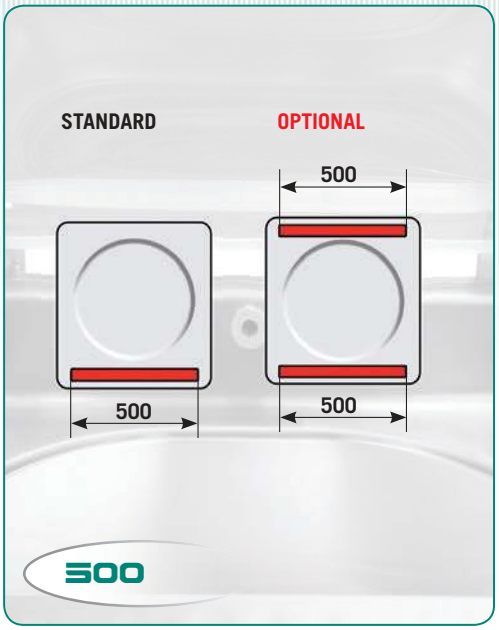




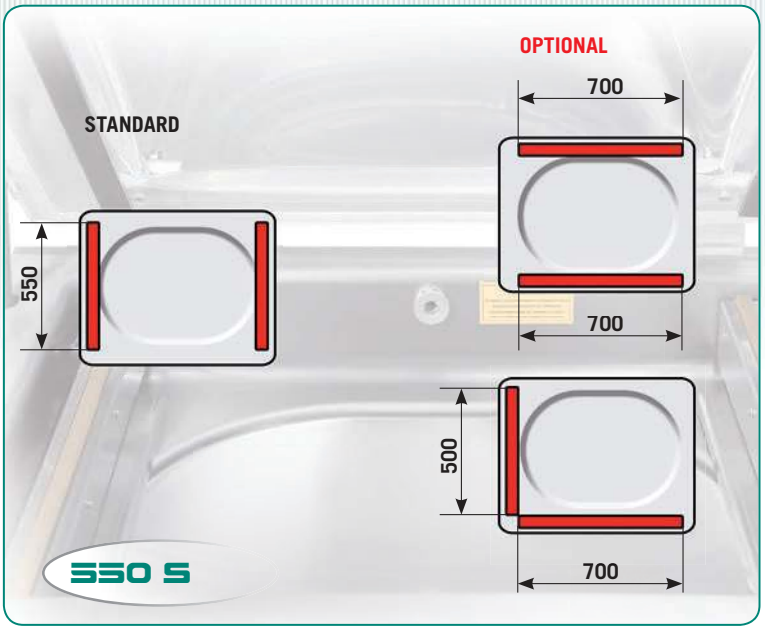


LAPACK SERIES

DISPOSIZIONE BARRE SALDANTI / *Sealing bars position*

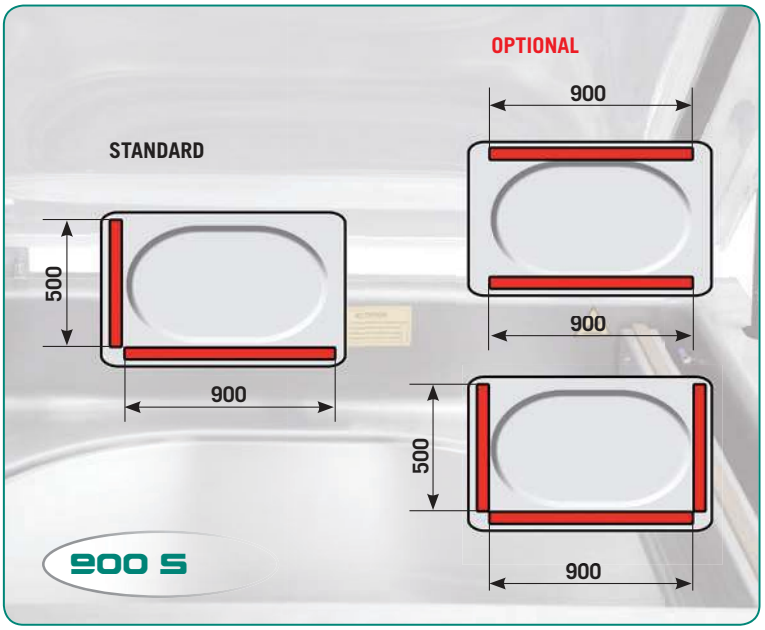


500



550 S





900 S



500 / 550 S / 900 S

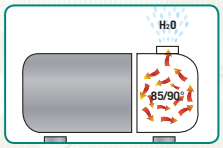
STANDARD FUNCTIONS



Pannello lcd multifunzione (vedi pagina 5)
Multifunction LCD panel (see page 5)



Soft air elettronico
Electronic soft air



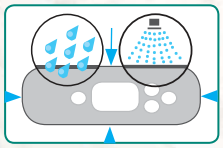
Sistema autopulizia olio
Oil made auto cleaning system



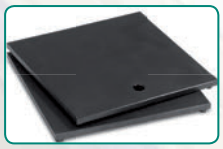
Vasca inox con angoli stondati senza saldature
Entirely printed stainless steel vacuum chamber, with internal round corners



Barre saldanti estraibili
Removable sealing bars



Pannello comandi a totale tenuta contro umidità
Waterproof control Panel



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



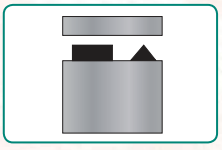
Pompa Busch
Busch Pump



Sensore di vuoto
Vacuum sensor



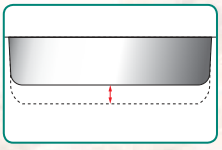
Barra saldante aggiuntiva
Extra Sealing Bar



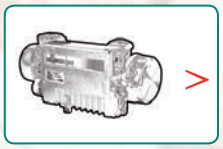
Taglio Eccedenza
Exceeding cutting bar



Sistema bloccaggio campana
Lid Hook



Altezza camera maggiorata
Increased chamber height



Pompa vuoto maggiorata
Increased vacuum pump



Tensione e frequenza speciale
Voltage and speciale frequency

CONF. A CAMPANA SU RUOTE
floor standing vac packers

LAPACK SERIES



Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
1000 SL	inox	1140x590x1050	1020x420x200	mm 1000	Q= 60/72 m^3h-0IL	kg 160	W 1450	380 V/50-60 Hz
550 S DUPLEX	inox	1680x680x1050	(720x570x220)x 2	(2xmm550) x2	Q= 100/120 m^3h-0IL	kg 260	W 2600	380 V/50-60 Hz

1000 SL / 550 S DUPLEX



Confezionatrici professionali per industria di elevata qualità concepite per lavoro a ciclo continuo.
Applicazione ideale in salumifici, settore caseario, centri distribuzione alimentari ecc.
Scheda elettronica schermata e protetta da interferenze esterne-sistema saldante a banda larga 5 mm ideale per qualsiasi tipologia di sacchetto utilizzato.

Professional packaging machines for industry with a high quality and conceived for a working continuing cycle. Application for salami and cheese factories and food distribution centres.
The electronic card is protected from external interferences.
The sealing system is equipped with a band of 5 mm., suitable for any kind of used bags.

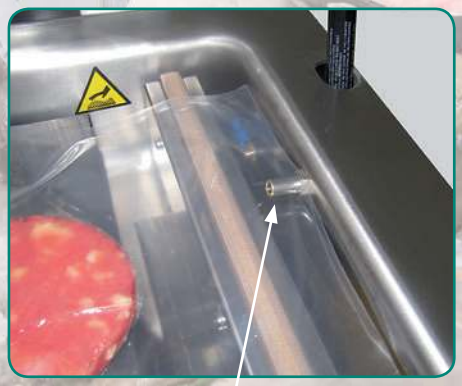


Stampante per etichette
Printer for bags labels

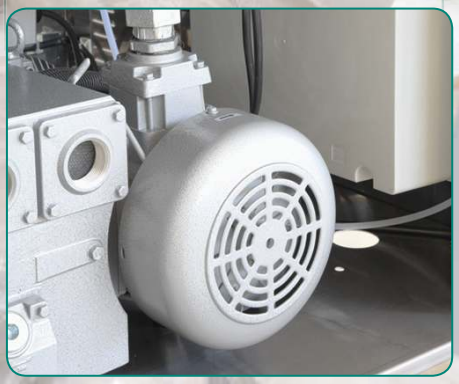
Machines de conditionnement professionnelles à cloche d'extrême qualité, conçues pour applications de genre industriel.
Electronique et mécanique d'élevée fiabilité et continuité opérationnelle.
Platine electronique masquée et protejée des intérferences extérieures. Système de soudure avec bande de 5 mm, à utiliser avec sachets de différentes typologies.



Envasadoras al vacío profesionales para industria. Son de elevada calidad y permiten un funcionamiento a ciclo continuo. Esa máquina es la más apta para tocinerías, queserías, lugares de distribucción alimenticia...
La ficha electrónica protegida por interferencias externas y el sistema soldante con una barra de 5 mm, ideal para cualquier tipo de bolsas utilizadas, son la características más interesantes de ese modelo.

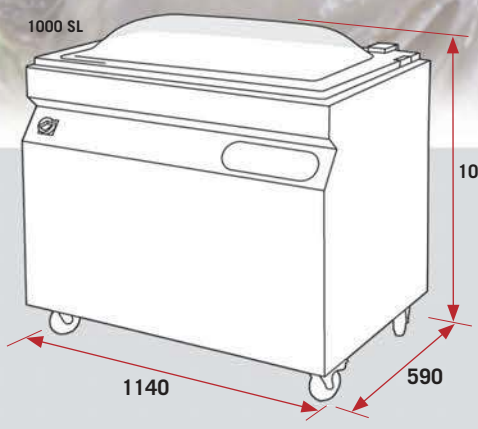


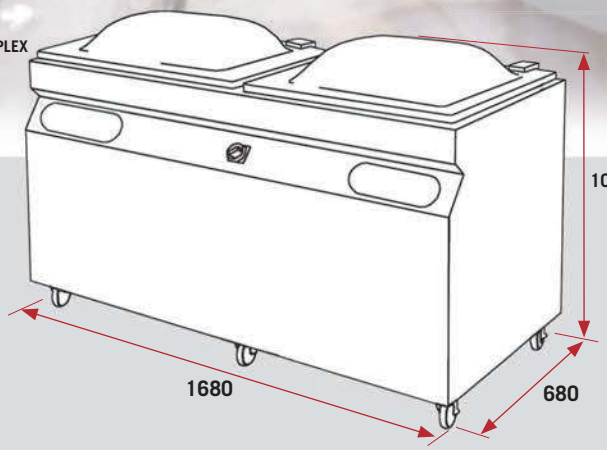
Ugello iniezione gas inerte
Inert gas injection nozzle



Diese professionelle Maschine zur Vakuumverpackung fuer die Industrie werden mit einer hoch Qualitaet ausgedacht, besonders fuer die Arbeit mit dauerndem Zyklus. Ihre Anwendung ist fuer die Wurstfabrik geeignet, die Kaese- und Lebensmittelindustrie und so weiter. Die elektronische Karte wird von ausseren Stoergeraeuschen geschuetzt. Die Schweissensystem mit breitem Band von 5 mm ist fuer irgendwelchen Beutel geeignet.

CONF. A CAMPANA SU RUOTE
floor standing vac packers





LaPack SERIES

1000 SL / 550 S DUPLEX

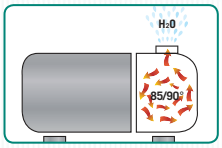
STANDARD FUNCTIONS



Pannello lcd multifunzione (vedi pagina 5)
Multifunction LCD panel (see page 5)



Soft air elettronico
Electronic soft air



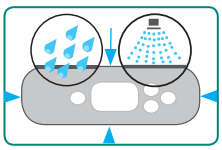
Sistema autopulizia olio
Oil made auto cleaning system



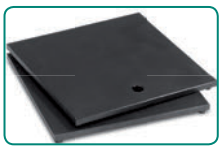
Vasca inox con angoli stondati senza saldature
Entirely printed stainless steel vacuum chamber, with internal round corners



Barre saldanti estraibili
Removable sealing bars



Pannello comandi a totale tenuta contro umidità
Waterproof control Panel



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



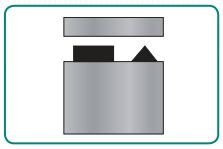
Pompa Busch
Busch Pump



Sensore di vuoto
Vacuum sensor



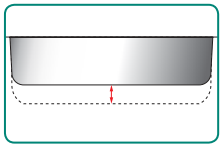
Barra saldante aggiuntiva
Extra Sealing Bar



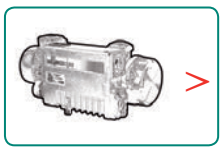
Taglio Eccedenza
Exceeding cutting bar



Sistema bloccaggio campana
Lid Hook



Altezza camera maggiorata
Increased chamber height

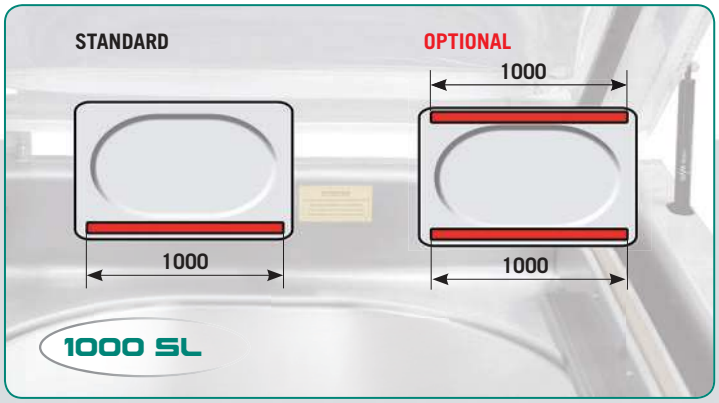


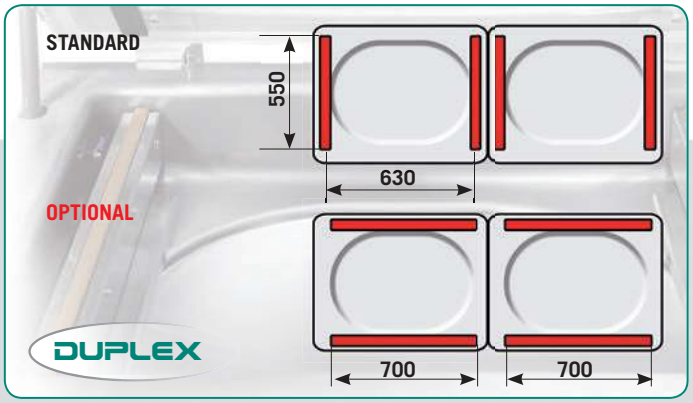
Pompa vuoto maggiorata
Increased vacuum pump



Tensione e frequenza speciale
Voltage and speciale frequency

DISPOSIZIONE BARRE SALDANTI / *Sealing bars position*





500 VARIANT

Confezionatrice sottovuoto professionale verticale ideale per laboratorio e media-azienda. Con appositi stampi verticali interni (a misura) realizza confezioni perfettamente squadrate di prodotti in polvere, macinati e in grani (es. riso, caffè, ecc)

Inoltre operando in verticale si rende ottimale per il confezionamento sottovuoto di liquidi, salse e sughi…..etc.



Vacuum packaging machine on wheels with “vertical chamber”, especially conceived for workrooms and medium sized businesses. Thanks to specific internal vertical moulds (To be made under request) it creates perfectly squared packets for any powder or granular products (E.g. Rice, coffee beans…)

Moreover, the “vertical work” is particularly suitable to pack liquids, sauces etc,..

Machine sous vide professionnelle, verticale, pensée pour laboratoires et moyenne entreprise. Avec moules intérieurs spéciaux (sur mesure), il est possible de réaliser boites carrées de produits en poudre, moudés ou bien en grains (ex. riz, café, etc..).

De plus, en travaillant verticalement, elle est très conseillée pour conditionner liquides, sauces, etc.. »

Envasadora al vacìo profesional con cuba vertical, perfecta para los obradores y para las empresas medianas. Tiene moldes particulares, internos y verticales (hechos a medida) que le permiten hacer paquetes perfectamente escuadrados de productos en polvo, moliendos y en granos (ej. Arroz, cafè…)

Ademàs al tener la cuba vertical es perfecta para envasar al vacìo liquidos, mayonesas y diferentes salsas…

Diese professionelle vertikale Maschine zur Vakuum Verpackung ist ideal fuer mittel Firmen und Werkstaetten. Mit dafuer vorgesehenen vertikalen internen Formen (zur Mass) produziert sie perfekt rechtwinklige Verpackungen fuer Pulverprodueukte, sowohl gemahlt als auch in Koerne (zum Beispiel Reis, Kaffee,…). Ausserdem, da sie vertical arbeitet, ist sie hervorragend fuer die Verpackung von Fluessigkeiten, Soessen, usw.









Modello model modèles modelo Modelle	Dim. d’ingombro overall dimension dim. d’encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
500 VARIANT	670x410x1000	510x160x450 H	mm 500	Q= 25/30 m³h-OIL	kg 130	W 900	230 V/50-60 Hz

CONFEZIONATRICI
A CAMPANA PER L'INDUSTRIA

INDUSTRIAL VAC PACKERS

MACHINES SOUS VIDE
À CLOCHE POUR L'INDUSTRIE

ENVASADORAS A CAMPANA
PARA LA INDUSTRÌA

KAMMERGERÄTE FÜR
INDUSTRIEBRANCHE

MADE IN ITALY

L'impresa Lavezzini è lieta di presentare la nuova Linea di Confezionatrici per l'industria: SUPER-TECH LINE.

Si tratta di una linea di macchine sottovuoto studiate e progettate per un target di clientela per il quale la confezionatrice rappresenta uno strumento indispensabile di lavoro inserito in più ampio ciclo produttivo.

SUPER-TECH Series PAG 54



TOP



ULTRA
MEGA
JUMBO



JUMBO SUPER
SUPERMEGA

La nuova LINEA SUPER-TECH infatti è stata concepita nel pieno rispetto di tre principi cardine:

- Ottima qualità dei materiali utilizzati
- Elevati standard produttivi
- Eccellenza tecnologica

OTTIMA QUALITA' DEI MATERIALI UTILIZZATI
Questa peculiarità rappresenta il necessario presupposto per confezionatrici sottovuoto concepite per un'attività intensa e continuativa. Tutti i materiali impiegati infatti, sono stati testati e collaudati dal nostro team tecnico che ne ha valutato l'idoneità solo a seguito del superamento di rigidi test di collaudo.

ELEVATI STANDARD PRODUTTIVI
Le intense e prolungate attività di progettazione e di realizzazione hanno permesso la realizzazione di confezionatrici ideate per ambienti lavorativi in cui la confezionatrice sottovuoto è concepita come strumento indispensabile di lavoro, soggetta quindi a ritmi di lavoro elevati e persistenti.

ECCELLENZA TECNOLOGICA
La linea SUPER-TECH presenta caratteri di eccellenza tecnologica sia dal punto di vista elettronico (pannello comandi LCD polifunzionale e multi-programmabile) sia dal punto di vista strutturale (campana inox, spessore 6 mm, piano e struttura inox di solida consistenza).
La LINEA SUPER-TECH, rispondendo a rigidi canoni di produzione, è rivolta a soddisfare le esigenze di
confezionamento di determinati target di clientela:

- Caseifici
- Salumifici
- Centri di confezionamento
- Laboratori di macellazione

It's a brand new line of vacuum packing machines specific for the industry.
This range was conceived to be a fundamental phase of a
more complete working cycle. SUPER-TECH line fully meets these three fundamental principles:

- *High quality of every manufacturing material*
- *Extremely high productive standards*
- *Technological excellence*

High quality in its every single part
Every single component of these machines was carefully and strictly tested by out technical team to be fully suitable: this is a necessary condition for a line of machines conceived to stand an intensive and permanent work.

Extremely high productive standards
The long planning and testing led to the creation of a range of machines which have to be an irreplaceable instrument for your activity and, consequently, ready to stand high production rates.

Technological excellence
This line of vacuum packers can offer undoubted
technological excellencies, both from an electronic side (Its multi-functional and multi-program LCD control panel) and from a structural point of view (Its 6 mm thick inox cover, its extremely firm work surface and the external carter).

SUPER-TECH line meets the specific packing
requirements for:

- *Cheese factories*
- *Salami factories*
- *Packing centres*
- *Slaughter labs*

LEGENDA SIMBOLI:

Costruito nel rispetto dell'ambiente
Environment friendly manufactured
Construit en respectant l'environement
Fabricado respetando el ambiente
Umweltfreundliche Herstellung

Ideale per salumifici e settore caseario
Suitable for Ham factories, dairy farming
Idéel pour la production de charcuterie et fromagerie
Ideal par charcuterias pequeños fàricas de quesos
Ideal für Wurstwarenfabriken und Käseindustrie.

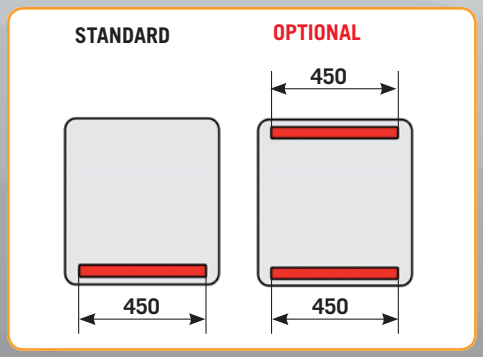
Ideale per alimentari e gastronomie
Suitable for food shops and delicatessen
Idéel pour alimentaires et gastronomies
Ideal para detallantes y gastronomìas
Ideal für lebensmittelverarbeitende Betriebe und Gastronomie

Ideale per supermercati e macellerie
Suitable for supermarkets and butcheries
Idéel pour supermarchés et boucheries
Ideal para supermercados y carnicerìas
Ideal für Supermärkte und Metzgereien

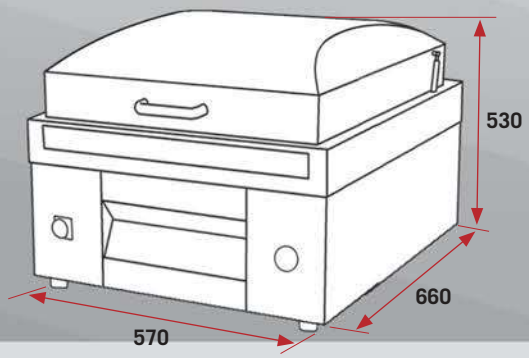
Ideale per ristoranti
Suitable for restaurants
Idéels pour restaurants
Ideal para restaurantes
Ideal für Restaurants

SUPER-TECH SERIES





DISPOSIZIONE BARRE SALDANTI / *Sealing bars position*



Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
TOP	inox	570x660x530h	470x530x220h	mm 450	Q= 20/24 m³h-OIL	KG 90	W 900	230 V/50-60 Hz

TOP

Rappresenta una soluzione eccellente per quella fascia di clientela esigente in termini di qualità del prodotto, robustezza ed affidabilità dell'apparecchiatura alla quale poter chiedere in qualsiasi momento anche il più gravoso carico produttivo con la garanzia di un risultato certo.



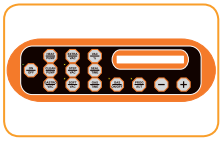
It's the Excellency solution for those extremely demanding customers about product quality, compactness and reliability of the equipment to have in any moment a guaranteed final result even for the hardest working cycle

Ce modèle represent une excellente solution pour toute la clientèle exigente qui recherche un produit robuste, fiable et de qualité , un appareil auquel pouvoir demander un charge de production lourd, avec certitude de bons résultats.

Este modelo es la soluciòn ideal para aquellos clientes exigentes por lo que concierne la calidad del producto, solidez y fiabilidad de la maquina. La TOP puede soportar la màs gravosa carga de producciòn con la garantìa de un resultado cierto.

Diese Linie ist die ausgezeichnete Lösung für diesen anspruchsvollen Kunden die, hohe Produktqualität, Robustheit und Apparatursicherheit suchen und Sie können im jeden Moment eine hohe Produktivverladung mit einem sicheren Resultat bekommen.

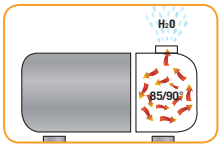
STANDARD FUNCTIONS



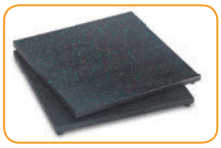
Pannello lcd multifunzione (vedi pagina 13)
Multifunction LCD panel (see page 13)



Soft air elettronico
Electronic soft air



Sistema autopulizia olio
Oil made auto cleaning system



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



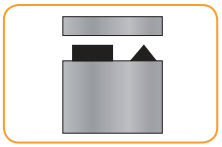
Pompa Busch
Busch Pump



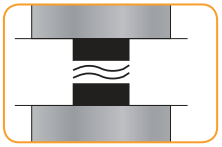
Sensore di vuoto
Vacuum sensor



Differente disposizione barre saldanti
Different position of the sealing bars



Taglio Eccedenza
Exceeding cutting bar



Barra contrapposta biattiva
Opposed sealing bar (beactive)



Tensione e frequenza speciale
Voltage and speciale frequency

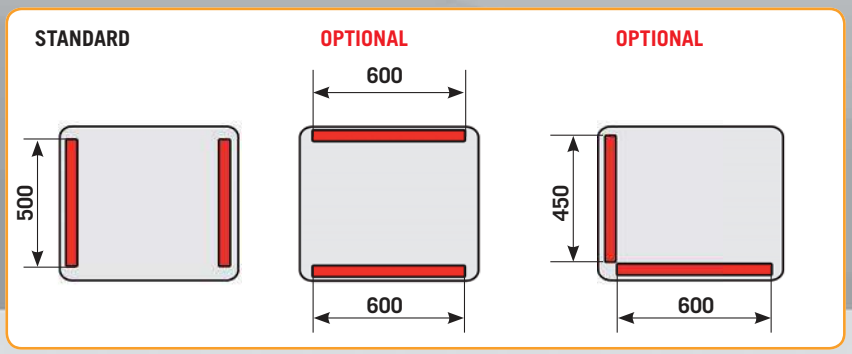
SUPER-TECH SERIES

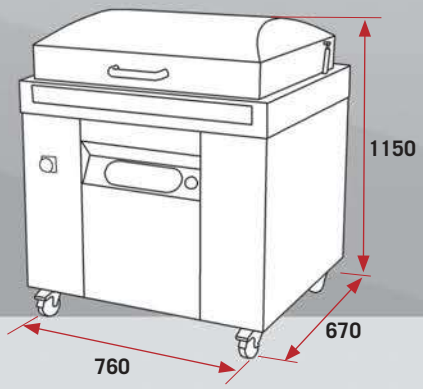


ULTRA

Rappresenta la soluzione ottimale per l'industria di medio grandi dimensioni che necessità di macchine a ciclo operativo continuativo o intermittente a seconda delle specifiche esigenze.
La flessibilità dell'apparecchiatura, la disposizione a scelta delle barre saldanti e la solidità strutturale di cui dispongono tutti i modelli collocano le confezionatrici mono-campana SUPER-TECH nei settori industriali più disparati con eccellenti risultati nei vari processi produttivi.

DISPOSIZIONE BARRE SALDANTI / *Sealing bars position*





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ULTRA	inox	760x670x1150h	660x530x230h	2x(mm 500)	Q= 60/72 m³/h-OIL	KG 160	W 1300	380 V/50-60 Hz



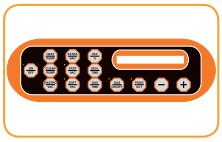
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The equipment flexibility, the placing of the sealing bars on request and the compactness granted for each model make this range of "SUPER-TECH" machines suitable to the most varied application fields with the best results.

Ces modèls representent une très bonne solution pour l'industrie de moyennes/grandes diménsions, qui a necessité d'un cycle opérationel continu ou intermittent, selon les différentes exigences. La flexibilité des appareils, la disposition à votre choix des barres de soudure, et la solidité structurelle dont ils sont equipés, lui permettent de ce placer dans les plus différents secteurs d'usage, avec excellents résultats.

Estas maquinas son ideales para la industria medio – grande que necesita maquinas que trabajen de continuo o con pausas, segùn las exigencias.
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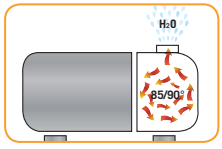
STANDARD FUNCTIONS



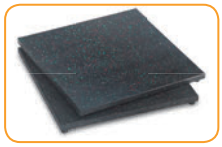
Pannello lcd multifunzione (vedi pagina 13)
Multifunction LCD panel (see page 13)



Soft air elettronico
Electronic soft air



Sistema autopulizia olio
Oil made auto cleaning system



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



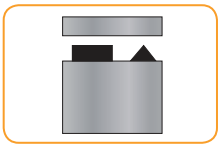
Pompa Busch
Busch Pump



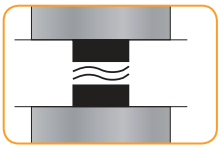
Sensore di vuoto
Vacuum sensor



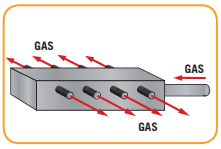
Differente disposizione barre saldanti
Different position of the sealing bars



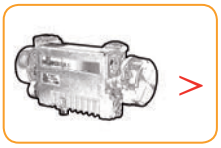
Taglio Eccedenza
Exceeding cutting bar



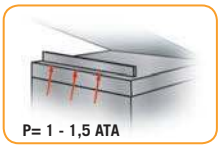
Barra contrapposta biattiva
Opposed sealing bar (beactive)



Diffusore gas
Gas diffuser



Pompa vuoto maggiorata
Increased vacuum pump



Saldatura pneumatica
Pneumatic sealing



Tensione e frequenza speciale
Voltage and speciale frequency

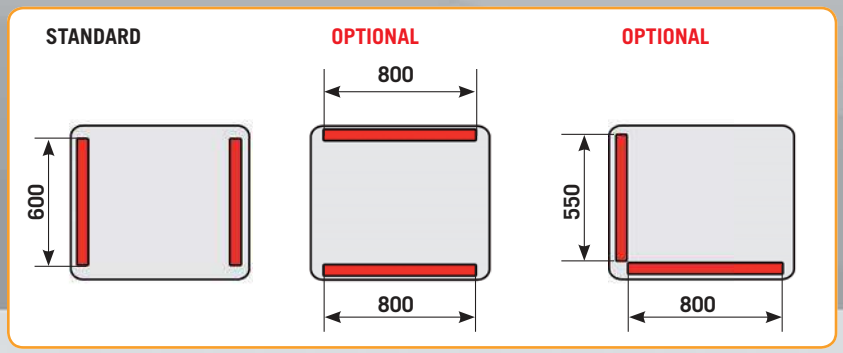
SUPER-TECH SERIES

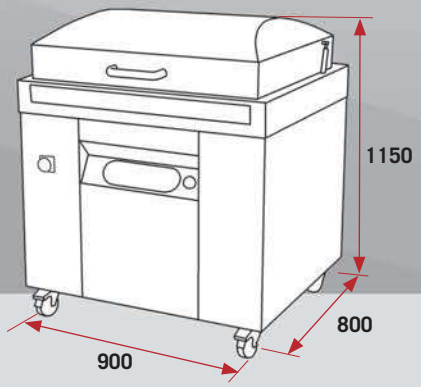
MEGA

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DISPOSIZIONE BARRE SALDANTI / *Sealing bars position*





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MEGA	inox	900x800x1150h	830x660x230h	2x(mm 600)	Q= 100/120 m³h-OIL	KG 220	W 2400	380 V/50-60 Hz



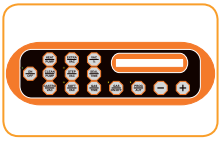
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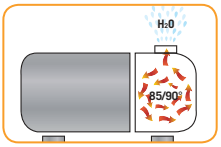
STANDARD FUNCTIONS



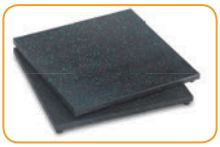
Pannello lcd multifunzione (vedi pagina 13)
Multifunction LCD panel (see page 13)



Soft air elettronico
Electronic soft air



Sistema autopulizia olio
Oil made auto cleaning system



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



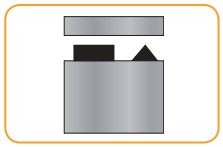
Pompa Busch
Busch Pump



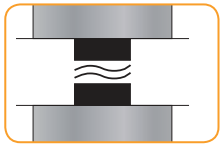
Sensore di vuoto
Vacuum sensor



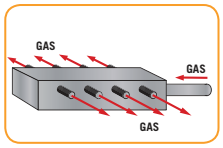
Differente disposizione barre saldanti
Different position of the sealing bars



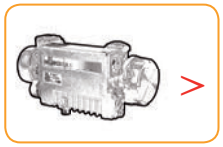
Taglio Eccedenza
Exceeding cutting bar



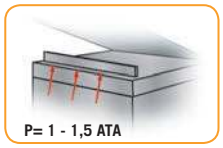
Barra contrapposta biattiva
Opposed sealing bar (beactive)



Diffusore gas
Gas diffuser



Pompa vuoto maggiorata
Increased vacuum pump



Saldatura pneumatica
Pneumatic sealing



Tensione e frequenza speciale
Voltage and speciale frequency

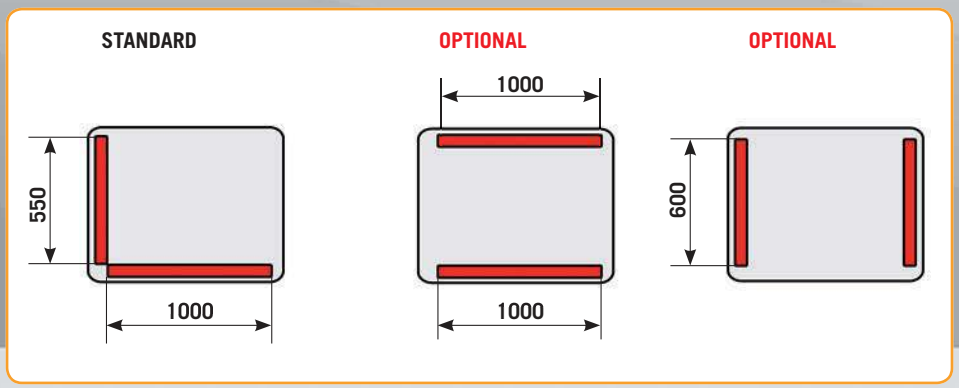
SUPER-TECH SERIES

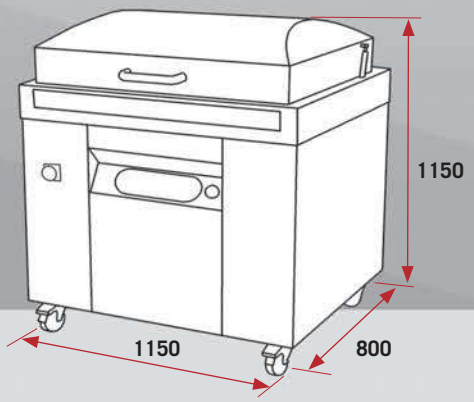
JUMBO

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DISPOSIZIONE BARRE SALDANTI / *Sealing bars position*





Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
JUMBO	inox	1150x800x1150h	1050x660x230h	mm1000 / mm550	Q= 100/120 m³h-OIL	KG 250	W 2500	380 V/50-60 Hz



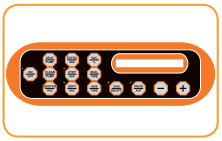
It's the optimum solution for the medium/large sized industry requiring for a vacuum packing machines with permanent of irregular working cycle, depending on its needs.
The equipment flexibility, the placing of the sealing bars on request and the compactness granted for each model make this range of "SUPER-TECH" machines suitable to the most varied application fields with the best results.

Ces modèls representent une très bonne solution pour l'industrie de moyennes/grandes diménsions, qui a necessité d'un cycle opérationel continu ou intermittent, selon les différentes exigences. La flexibilité des appareils, la disposition à votre choix des barres de soudure, et la solidité structurelle dont ils sont equipés, lui permettent de ce placer dans les plus différents secteurs d'usage, avec excellents résultats.

Estas maquinas son ideales para la industria medio – grande que necesita maquinas que trabajen de continuo o con pausas, segùn las exigencias.
La flexibidad del aparato, la posibilidad de eligir la posiciòn de las barras soldantes y la solidez de la estructura hacen que todas las envasadoras mono-campana SUPER-TECH sean ideales para todos los diferentes sectores de la industria y que logren excelentes resultados en todos los procesos de producciòn.

Das ist die Lösung für die Medium / Grosse Firma, die dauerhaft/ ruckartig Produktionsablauf braucht.
Durch die Flexibilität der Apparatur, die Anordnung der Schweissleisten und die wichtige Struktur stellt diese „SUPERTECH" Maschine mit dem bestem Resultaten in allen industriellen Sektoren in jeden Fertigungsprozess.

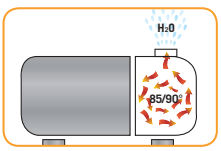
STANDARD FUNCTIONS



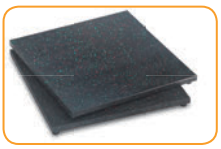
Pannello lcd multifunzione (vedi pagina 13)
Multifunction LCD panel (see page 13)



Soft air elettronico
Electronic soft air



Sistema autopulizia olio
Oil made auto cleaning system



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



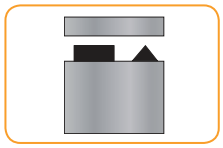
Pompa Busch
Busch Pump



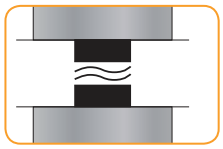
Sensore di vuoto
Vacuum sensor



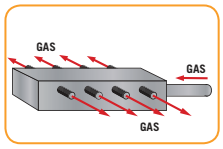
Differente disposizione barre saldanti
Different position of the sealing bars



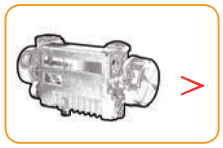
Taglio Eccedenza
Exceeding cutting bar



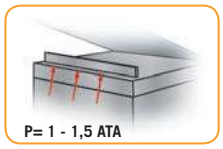
Barra contrapposta biattiva
Opposed sealing bar (beactive)



Diffusore gas
Gas diffuser



Pompa vuoto maggiorata
Increased vacuum pump



Saldatura pneumatica
Pneumatic sealing



Tensione e frequenza speciale
Voltage and speciale frequency

SUPER-TECH SERIES

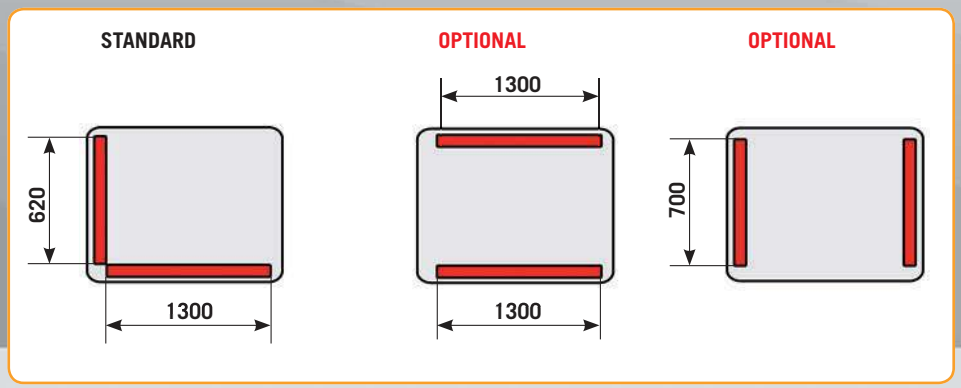
JUMBO SUPER

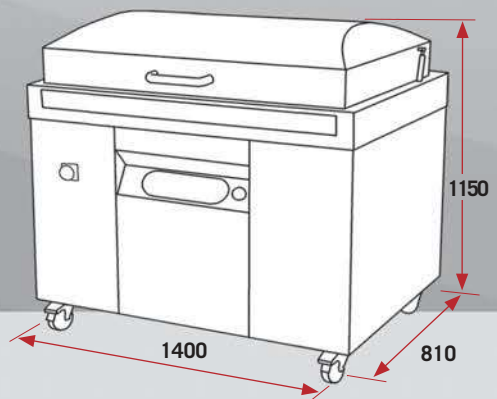
Rappresentano la soluzione ideale per l'azienda che necessita di un'apparecchiatura altamente produttiva e flessibile al confezionamento di qualsiasi prodotto. L'elevata potenza della pompa del vuoto, la lunghezza delle barre saldanti e la flessibilità nella disposizione di queste, unitamente ad un volume di camera veramente sorprendente collocano con successo la confezionatrice JUMBO SUPER nei più svariati settori dell'industria alimentare



JUMBO SUPER

DISPOSIZIONE BARRE SALDANTI / *Sealing bars position*





Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
JUMBO SUPER	inox	1400x810x1150h	1310x710x320h	mm1300 / mm620	Q= 150/180 m³h-OIL	KG 320	W 2500	380 V/50-60 Hz



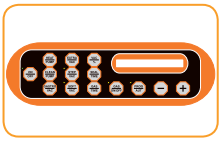
Jumbo Super is ideal for companies who need high-production equipment to pack any product.
Thanks to its high-capacity vacuum pump, length of sealing bars and their changeable position, Jumbo Super is suitable for all food industry sectors, as it enables the packaging of high loading volumes.

Ce sont la solution idéale pour qui l'activité qui a besoin d'une machine ayant un haut taux de productivité et en mesure d'emballer sous vide n'importe quel produit.
L'extrême puissance de la pompe de vide, la longueur des barres de soudure ainsi que leur grande flexibilité d'arrangement dans la cuve, sans oublier la possibilité de charger des produits vraiment volumineux, permettent à notre machine sous vide JUMBO SUPER de s'imposer avec succès parmi les différents secteurs de l'industrie alimentaire.

La gran potencia de la bomba de vacio, el largo de las barras soldantes y la posibilidad de eligir posiciones diferentes de las mismsa con respecto al catalogo, junto a un volumen de carga sorprendente hacen que la envasadora JUMBO SUPER pueda trabajar en todos los sectores de la industrìa alimentar.

Es ist die perfekte Lösung für Firmen, die sehr produktive und flexibele Geräte brauchen, die verschiedene Produkte verpacken können. Die höhe Leistung der Pumpe, die Länge der Schweissbalken und die Flexibilität in sie zu positionieren zusammen mit der herausragenden Kammergröße erlauben der JUMBO SUPER in vielen Branchen der Lebensmittelindustrie verwendet zu werden.

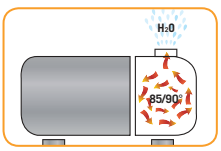
STANDARD FUNCTIONS



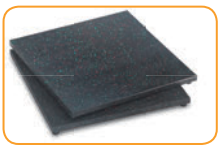
Pannello lcd multifunzione (vedi pagina 13)
Multifunction LCD panel (see page 13)



Soft air elettronico
Electronic soft air



Sistema autopulizia olio
Oil made auto cleaning system



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



Installazione stampante
Printer installation



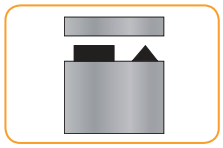
Pompa Busch
Busch Pump



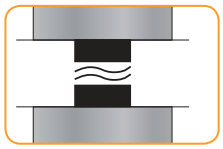
Sensore di vuoto
Vacuum sensor



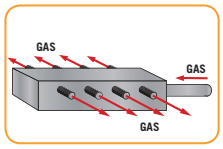
Differente disposizione barre saldanti
Different position of the sealing bars



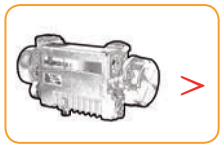
Taglio Eccedenza
Exceeding cutting bar



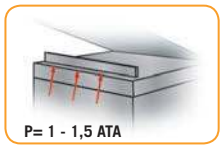
Barra contrapposta biattiva
Opposed sealing bar (beactive)



Diffusore gas
Gas diffuser



Pompa vuoto maggiorata
Increased vacuum pump



Saldatura pneumatica
Pneumatic sealing



Tensione e frequenza speciale
Voltage and speciale frequency

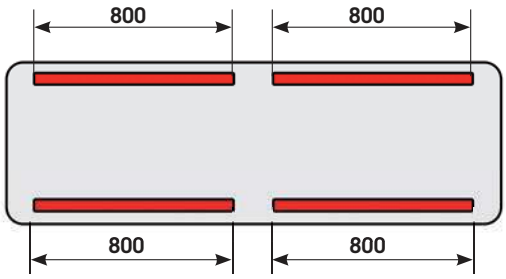
SUPER-TECH SERIES

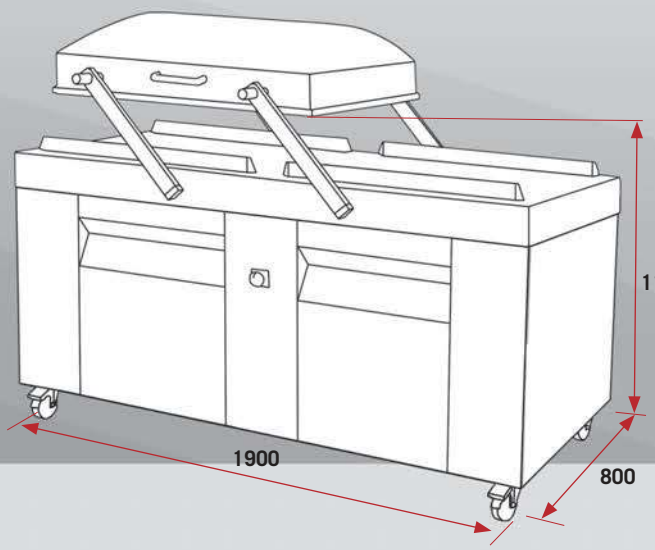


SUPERMEGA

Costruita secondo i canoni della qualità e dell'affidabilità la doppia campana della serie SUPER-TECH è stata concepita per gestire quantità e continuità nei vari settori d'utilizzo. E' possibile configurare la confezionatrice con differenti soluzioni saldanti (mono-saldatura, saldatura biattiva) e differenti pompe per il vuoto operanti a ciclo continuo o alternato. E' possibile l'affiancamento a rulliera di scarico fissa.

STANDARD





Modello model modèles modelo Modelle	Struttura structure structure estructura Struktur	Dim. d'ingombro overall dimension dim. d'encombrement dimensiones Abmessungen	Dimensioni camera size of the chamber dim. de la chambre dim. de la càmara Kammergröße	Barra saldante sealing bar barre de soudure barra soldante Schweißleiste	Pompa del vuoto vacuum pump pompe du vide bomba de vacío Vakuumpumpe	Peso weight poids peso Gewicht	Assorbimento absorption absorption consumo Aufsaugen	Tensione voltage voltage tensión Spannung
SUPERMEGA	inox	1900x800x1150h	2x(830x740x230h)	4x(mm 800)	Q= 100/120 m³h-OIL	KG 360	W 2700	380 V/50-60 Hz



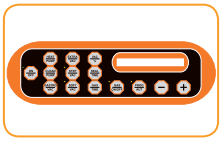
Totally assembled according to high quality criteria and reliability, this double chamber SUPER-TECH machine's conceived to grant both quantity and continuity in all the varied application fields.
It is possible to customize this machine by choosing different sealing solutions (Single or double sealing bar) and different vacuum pumps.
It is also possible to place a fixed unloading roller side by side.

Construite selon les principes de la qualité et la fiabilité, la double cloche de la série SUPER-TECH à été pensée pour gérer quantité et continuité dans les différents secteurs d'usage. Il est possible regler l'appareil selon différents solutions de soudure (mono soudure, soudure biactive) et différentes pompes de vide, à cycle continu ou alterné. De plus, il est possible l'utiliser à coté d'une machine avec rouleau fix de décharge produits.

Se fabrica segùn el estàndar de calidad y fiabilidad de la gama SUPER-TECH. Esta doble campana naciò para poder envasar muchas cantidades de continuo en los diferentes sectores de utilizaciòn.se pueden personalizar las maquinas con diferentes soluciones de sellado (mono – soldadura, doble soldadura) y diferentes bombas de vacìo que pueden trabajar a ciclo continuo o alterno. La maquina se puede poner cerca de un rollo fijo de descargue productos.

Es wird mit der besser Qualität und Sicherheit herstellt; diese doppele Maschine kann für Menge und Kontinuität in jeden Verwendungssektor bürgen.
Es ist möglich, die Maschine mit verschiedenen Schweißungs-Lösungen und verschiedenen Vakuumpumpen zu bestimmen.
Es ist auch möglich, eine Abladensrolle zur Seite der Maschine zu stellen.

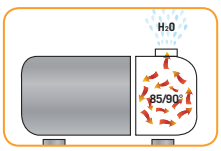
STANDARD FUNCTIONS



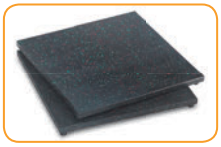
Pannello lcd multifunzione (vedi pagina 13)
Multifunction LCD panel (see page 13)



Soft air elettronico
Electronic soft air



Sistema autopulizia olio
Oil made auto cleaning system



Set tavole di riempimento in polietilene
Polyethilene filling squares set

OPTIONALS



Predisposizione al gas inerte
Arrangement for idle gas



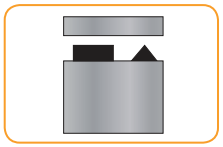
Installazione stampante
Printer installation



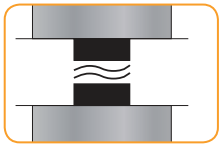
Pompa Busch
Busch Pump



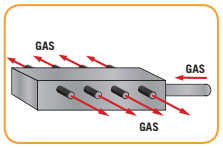
Sensore di vuoto
Vacuum sensor



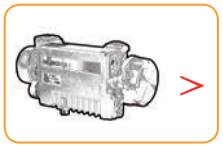
Taglio Eccedenza
Exceeding cutting bar



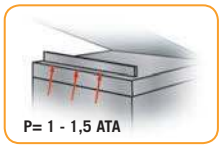
Barra contrapposta biattiva
Opposed sealing bar (beactive)



Diffusore gas
Gas diffuser



Pompa vuoto maggiorata
Increased vacuum pump



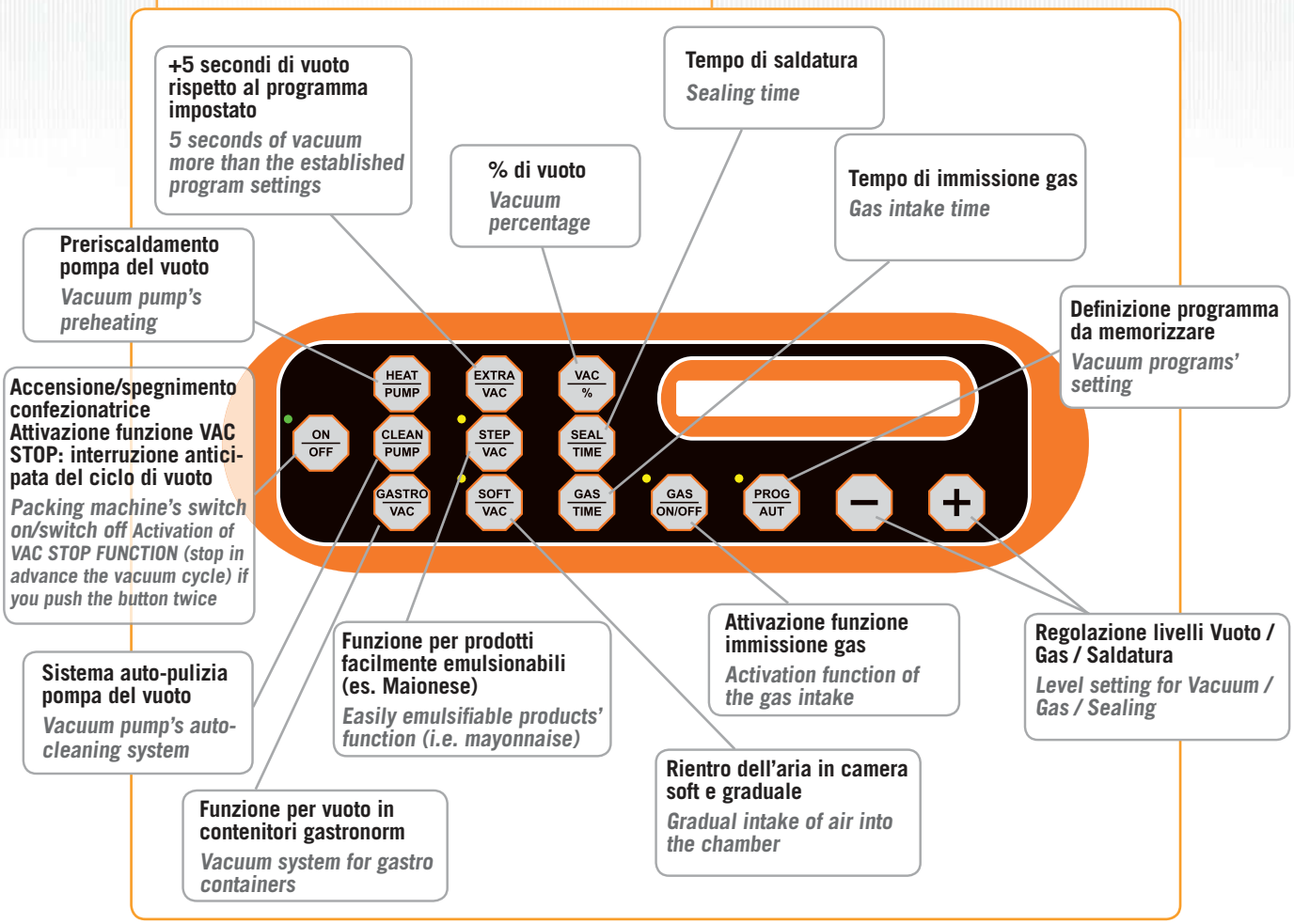
Saldatura pneumatica
Pneumatic sealing



Tensione e frequenza speciale
Voltage and speciale frequency



PANNELLO COMANDI / *control panel*



+5 secondi di vuoto rispetto al programma impostato
5 seconds of vacuum more than the established program settings

Tempo di saldatura
Sealing time

% di vuoto
Vacuum percentage

Tempo di immissione gas
Gas intake time

Preriscaldamento pompa del vuoto
Vacuum pump's preheating

Definizione programma da memorizzare
Vacuum programs' setting

Accensione/spegnimento confezionatrice
Attivazione funzione VAC STOP: interruzione anticipata del ciclo di vuoto
Packing machine's switch on/switch off Activation of VAC STOP FUNCTION (stop in advance the vacuum cycle) if you push the button twice

Sistema auto-pulizia pompa del vuoto
Vacuum pump's auto-cleaning system

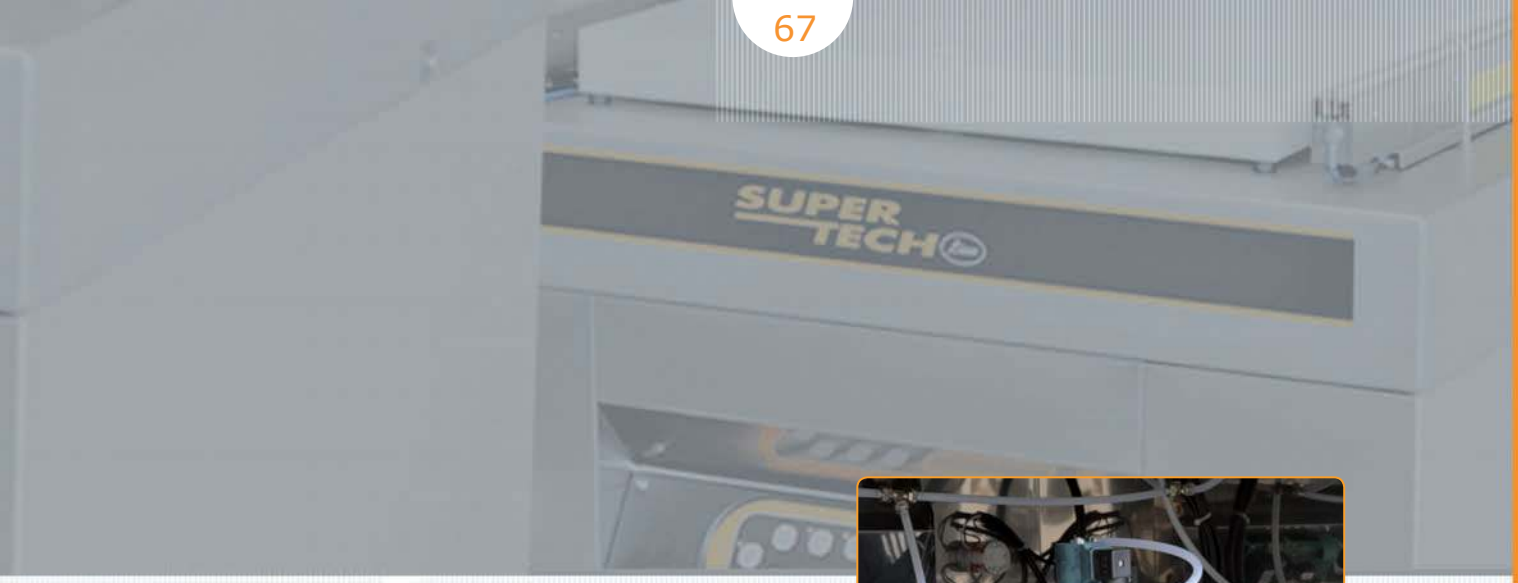
Funzione per prodotti facilmente emulsionabili (es. Maionese)
Easily emulsifiable products' function (i.e. mayonnaise)

Attivazione funzione immissione gas
Activation function of the gas intake

Regolazione livelli Vuoto / Gas / Saldatura
Level setting for Vacuum / Gas / Sealing

Funzione per vuoto in contenitori gastronorm
Vacuum system for gastro containers

Rientro dell'aria in camera soft e graduale
Gradual intake of air into the chamber


SUPER
TECH












SUPER
TECH



COTTURA A BASSA TEMPERATURA

LOW COOKING TEMP SYSTEMS

SYSTÈMES DE CUISSON À BAISSE TEMPERATURE

APARATOS PARA LA COCCIÒN AL VACÌO A BAJAS TEMPERATURAS

NIEDRIGTEMPERATUR-KOCHSYSTEM



COTTURA A BASSA TEMPERATURA
low cooking temp systems

SOUS VIDE Series PAG 70

CVS 200
CVS 400
CVS 800

LEGENDA SIMBOLI:

Costruito nel rispetto dell'ambiente
Environment friendly manufactured
Construit en respectant l'environement
Fabricado respetando el ambiente
Umweltfreundliche Herstellung

Ideale per ristoranti
Suitable for restaurants
Idéels pour restaurants
Ideal para restaurantes
Ideal für Restaurants

Ideale per alimentari e gastronomie
Suitable for food shops and delicatessen
Idéel pour alimentaires et gastronomies
Ideal para detallantes y gastronomìas
Ideal für lebensmittelverarbeitende Betriebe und Gastronomie

MADE IN ITALY

SOUS VIDE SERIES



Modello model modèles modelo Modelle	Dimensioni d'ingombro overall dimension dim. d'encombrement dimensiones Größe	H totale vasca total chamber height hauteur total de la cuve altura total de la cuba gesamte kammerhöhe	H livello H_2O effective water level hauteur niveau H_2O (eau) altura nivel H_2O effektiver Wasserstand	Capacità max vasca maximum chamber capacity capacité max de la cuve maxima capacidad cuba Maximum Kammer-Fassungsvermögen	Temperatura di lavoro working temperature temperature de travail temperatura de trabajo Betriebstemperatur	Potenza puissance power potencia Leistung	Peso weight poids peso Gewicht	Tensione voltage voltage tensión Spannung
CVS 200	345x285x270H	mm 150	mm 120	9 LITRI	45° - 100°	400 W	KG 6,5	230 V/50-60 Hz
CVS 400	350x550x320H	mm 200	mm 170	25 LITRI	45° - 100°	1000 W	KG 12	230 V/50-60 Hz
CVS 800	670x550x320H	mm 200	mm 170	50 LITRI	45° - 100°	2000 W	KG 20	230 V/50-60 Hz

CVS 200 / CVS 400 / CVS 800



Si tratta di un innovativo strumento per la cottura in sottovuoto a bassa temperatura degli alimenti.
Il ciclo di lavoro di questa nuova apparecchiatura si caratterizza di due fasi distinte: in una prima fase viene impostata dall'operatore la temperatura desiderata dell'acqua in vasca (normalmente non superiore ai 60°) ed una seconda fase in cui viene impostato il tempo di cottura.
La staticità dell'acqua unitamente ad un continuo monitoraggio, attraverso sensore, del mantenimento di un temperatura uniforme in vasca, consentono alla macchina di operare una tipologia di cottura che attribuisce ai prodotti un'estrema morbidezza interna, l'esaltazione dei sapori oltre ad una riduzione evidente del "calo peso" durante lo stesso processo di cottura.
Proprio per queste ragioni il nuovo SOUS VIDE SYSTEM è ormai uno strumento di lavoro indispensabile all'interno di qualsiasi cucina professionale

SOUSVIDE SYSTEM is the innovative device to cook at low temperature all kind of food products packed in vacuum bags.The working cycle of this new equipment is characterized by two distinct phases: the operator can set the desired temperature of the water in the tank through the control board (normally temp won't be set higher than 60 °) and at a second stage, he may set the cooking time.
The static water together with the constant monitoring through the sensor/ probe - which helps keeping the temperature uniform and constant in the bath - allow to reach excellent cooking results: food is extremely soft and tasty, flavours are exalted and 'weight loss' will be definitely reduced. That is why, our SOUSVIDE SYSTEM is considered the essential tool for any professional kitchen.







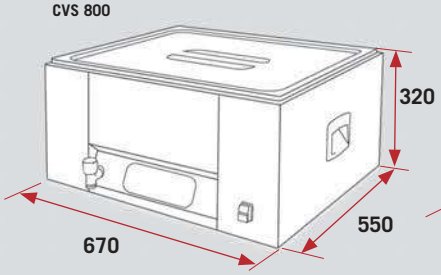
il s'agit d'un nouveau appareil pour la cuisson à baisse temperature des aliments.
le cycle de travail de cette nouvelle machine es caracterisé par deux différents moments: dans un premier temps l'opérateur règle la temperature de l'eau dans la cuve (généralement jamais supérieur aux 60°), après il règle le temps de cuisson.
La capacité de l'appareil de garder statique l'eau et de vérifier en continu, avec le senseur, que la temperature dans la cuve soit toujours uniforme, garantisent une typologie de cuisson qui donne aux produits une énorme douceur à l'intérieur, l'exaltation des saveurs et une évidente réduction de perte de poids pendant le processus de cuisson.
pour toutes cettes raisons le nouveau SYSTEME SOUS VIDE es devenu une machine indispensable dans toutes cuisines professionelles.



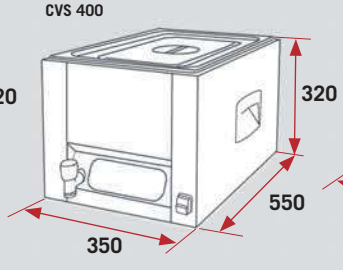
Se trata de un método innovador para la cocción al vacío a baja temperatura de los alimentos.
El ciclo de trabajo de este nuevo equipo se caracteriza por tener dos fases diferentes : en la primera el operador selecciona la temperatura del agua deseada en la cuba (generalmente no más de 60°) y en la segunda se selecciona el tiempo de cocción.
El estatismo del agua junto al control constante de la temperatura uniforme en la cuba, a través de un sensor, permite al sous vide de hacer un tipo de cocción que atribuye a los productos más blandura interior, exaltación de los sabores y reducción de la "pérdida de peso" durante la misma cocción.
Por eso el nuevo SOUS VIDE SYSTEM es un equipo fundamental en todas las cocinas profesionales

Es handelt sich um ein innovatives Niedrigtemperatur-Kochsystem für vakuumierte Produkte. Der Arbeitsablauf dieser Gerät besteht sich aus zwei verschiedenen Phasen: in der erste wird die Temperatur vom Benutzer eingestellt (normalerweise nicht auf 60°) und in der zweite wird die Kochzeit eingestellt.
Die Wasserstarrheit, zusammen mit der kostanten Kontrolle der Temperatur in der Kammer durch einen Sensor, erlauben die Produkte mit einer besonderen Technik zu kochen, die sie extrem weich hält, den Geschmack aufregt und den Verlust von Gewicht der Produkte reduziert.
Aus diesem Grund wird der SOUS VIDE SYSTEM immer wichtiger für die professionelle Köcher

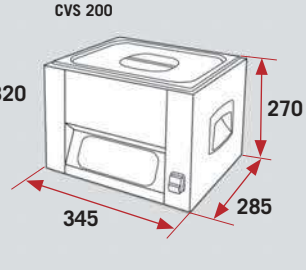
CVS 800



CVS 400



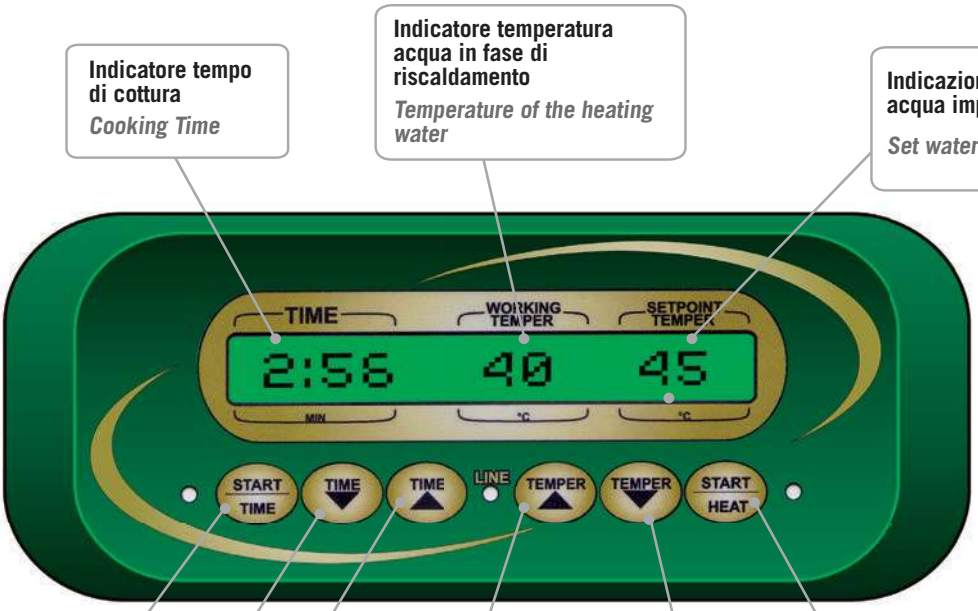
CVS 200



SOUS VIDE SERIES



PANNELLO COMANDI / *control panel*



Indicatore tempo di cottura
Cooking Time

Indicatore temperatura acqua in fase di riscaldamento
Temperature of the heating water

Indicazione temperatura acqua impostata
Set water temperature

Attivazione / disattivazione ciclo di cottura
Activation / deactivation cooking cycle

(–) Settaggio tempo di cottura
(–) Cooking time setting

(+) Settaggio tempo di cottura
(+) Cooking time setting

(+) Settaggio temperatura acqua in vasca
(+) Water temperature setting in the chamber

(–) Settaggio temperatura acqua in vasca
(–) Water temperature setting in the chamber

Attivazione / disattivazione ciclo di riscaldamento acqua
Cooking cycle activation / deactivation


SPEEDY
CVS 800

TERMOSIGILLATRICI
PER VASCHETTE

TRAYSEALERS

THERMOSCELLEUSES
POUR BARQUETTES

TERMOSELLADORAS
PARA BANDEJAS

SIEGELGERÄTE

TERMOPACK Series PAG 76



SV 300
SV 400

PACKMATIC Series PAG 78



PACKMATIC 300
PACKMATIC 400

TERMOVAC Series PAG 80



VG 600
VG 800

TERMOSIGILLATRICI PER VASCHETTE
traysealers

LEGENDA SIMBOLI:

Costruito nel rispetto dell'ambiente
Environment friendly manufactured
Construit en respectant l'environement
Fabricado respetando el ambiente
Umweltfreundliche Herstellung

Ideale per ristoranti
Suitable for restaurants
Idéels pour restaurants
Ideal para restaurantes
Ideal für Restaurants

Ideale per alimentari e gastronomie
Suitable for food shops and delicatessen
Idéel pour alimentaires et gastronomies
Ideal para detallantes y gastronomìas
Ideal für lebensmittelverarbeitende Betriebe und Gastronomie

Ideale per pasticcerie e panificazione
Perfect for confectioner's
Idéel pour la pâtisserie
Perfecto para pastelerías
Ideal für Konditoreien

MADE IN ITALY

TERMOPACK SERIES



SV 300



STAMPO MV
MOULD MV 138X96

STAMPO MV 193X138
MOULD MV 193X138

STAMPO MV 180X180
MOULD MV 180X180

STAMPO MV 195X260
MOULD MV 195X260

SV 400



STAMPO GN 1/2
mm 265X320
MOULD GN 1/2
mm 265X320

STAMPO GN 1/4
mm 265X160
MOULD GN 1/4
mm 265X160

STAMPO GN 1/8
mm160X130
MOULD GN 1/8
mm 160X130

STAMPO GN
2 X (180X180)
MOULD GN
2 X (180X180)

Modello models modèles modelos Modelle	Dimensioni d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Dimen. max. contenitore maximum container dimension dimension maximum du pot dimension maxima contenedor Maximum Behälter Dimension	Potenza installata installed power puissance installée potencia instalada Installiert Macht	Ciclo di lavoro working cycle cycle de travail ciclo de trabajo Arbeitszyklus	Pompa del vuoto vacuum pump pompe du vide bomba de vacio Vakuumpumpe	Comandi controls commandes mandos Anschaltung	Press. max. max. pressure pression maximale máxima presión Maximaler Druck	Tensione voltage voltage tension Spannung
SV 300digit	mm 280x500x600H open	mm 265x196	600 W	manual	-	digit	-	230 V/50-60 Hz
SV 400digit	mm 400x500x600H open	mm 265x325	1200 W	manual	-	digit	-	230 V/50-60 Hz

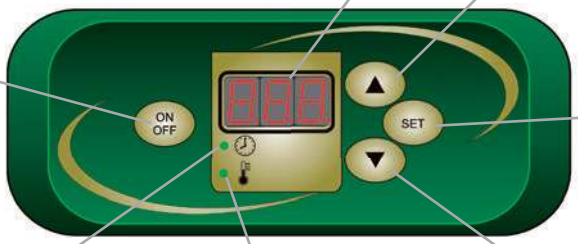
SV 300 / SV 400



Termosigillatrici semi automatiche per il confezionamento di prodotti in vaschetta. Attraverso questa tipologia di confezionatrici è possibile sigillare, in maniera igienica e ineccepibile prodotti in vaschetta al fine di migliorare la conservazione e soprattutto proporle all'utilizzatore finale in un involucro rigido e perfettamente sigillato.
Attraverso questa linea di confezionatrici si persegue un obiettivo primario di confezionamento non di conservazione in quanto la termosigillatrice non pone le vaschette in sottovuoto.



PANNELLO COMANDI / *control panel*



Display
Display

Aumento valori tempo / temperatura
Time / temperature increase

Tasto accensione quadro comandi
Control panel switch on/off

Tasto settaggio tempo / temperatura
Time / temperature setting

Led tempo di saldatura
Sealing time led

Led termocoppia resistenze
Thermocouple resistance led

Diminuzione valori tempo / temperatura
Time / temperature decrease



Rulli supporto bobina
Roll support

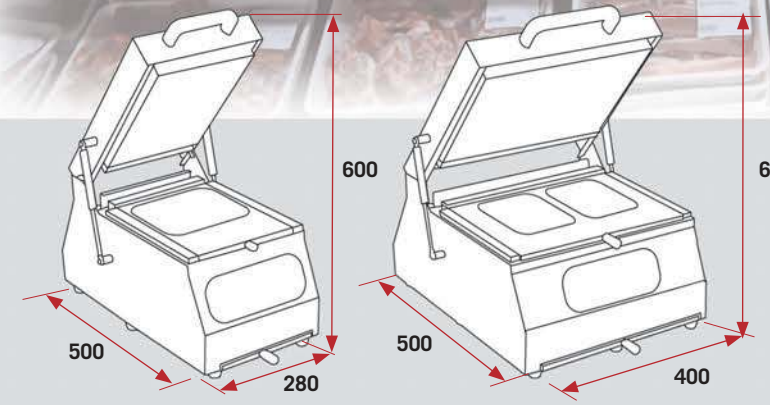
Semi-automatic thermosealer to pack food in tray. Packing in trays is the most properly hygienic and good looking solution to offer to final customers any product in its perfectly sealed case. It's important to underline that these machines do not vacuum pack trays and their aim isn't the food preservation rather than its correct packing .

Termoschelleuses semi automatiques pour le conditionnement des produits en barquette. Grâce à cette typologie de machines il est possible sceller, dans une façon hygienique et irréprochable, les produits en barquette pour améliorer la conservation et sourtout pour les proposer au client final dans un enveloppe rigide et bien scellé. Cette gamme de termoschelleuses poursuivre le but primaire de conditionnement et pas de conservation, car les appareils ne mettent pas les barquettes sous vide

Termoselladoras semi - automaticas para envasar productos en barquetas. Gracias a estas termoselladoras se pueden sellar, de manera igienica, productos en cubetas para mejorar la conservaciòn y sobretodo entregarlos al consumidor en un paquete rigido y perfectamente sellado.
Utilizando esta gama de selladoras el objetivo principal es lo de empaquetar, no lo de conservar, porque la termoselladora no hace el vacìo.



Halbautomatische Thermoversiegler für Schalen Dank dieser Geräte ist es möglich Schalen sauber, hygienisch und einwandfrei zu verschweissen. Dadurch wird die Haltbarkeit verbessert und der Kunde hat immer die Sicherheit ein sauber verschlossenes Produkt in robuster Schalenverpackung erhalten zu haben. Ziel dieser Geräte ist die saubere und einwandfreie Verpackung, nicht so sehr aber eine Verlängerung der Haltbarkeit da diese Geräte kein Vakuum erzeugen.



PACKMATIC SERIES



PACKMATIC 300



STAMPO MV
MOULD MV 138X96

STAMPO MV 193X138
MOULD MV 193X138

STAMPO MV 180X180
MOULD MV 180X180

STAMPO MV 195X260
MOULD MV 195X260

PACKMATIC 400



STAMPO GN 1/2
mm 265X320
MOULD GN 1/2
mm 265X320

STAMPO GN 1/4
mm 265X160
MOULD GN 1/4
mm 265X160

STAMPO GN 1/8
mm160X130
MOULD GN 1/8
mm 160X130

STAMPO GN
2 X (180X180)
MOULD GN
2 X (180X180)

Modello models modèles modelos Modelle	Dimensioni d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Dimen. max. contenitore maximum container dimension dimension maximum du pot dimension maxima contenedor Maximum Behälter Dimension	Potenza installata installed power puissance installée potencia instalada installiert Macht	Ciclo di lavoro working cycle cycle de travail ciclo de trabajo Arbeitszyklus	Pompa del vuoto vacuum pump pompe du vide bomba de vacio Vakuumpumpe	Comandi controls commandes mandos Anschaltung	Press. max. max. pressure pression maximale máxima presión Maximaler Druck	Tensione voltage voltage tension Spannung
PACKMATIC300	mm 340x600x620H	mm 265x196	600 W	semi-automatic	-	digit	-	230 V/50-60 Hz
PACKMATIC400	mm 500x600x620H	mm 265x325	1200 W	semi-automatic	-	digit	-	230 V/50-60 Hz

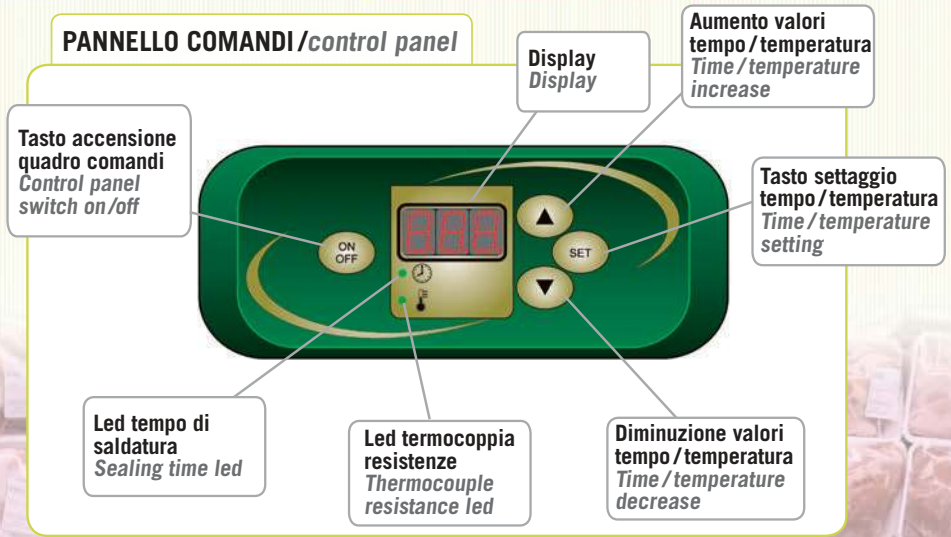
PACKMATIC 300 / PACKMATIC 400



Termosigillatrici con ciclo di lavoro semiautomatico per il confezionamento di prodotti in vaschetta.
Queste apparecchiature ideali per supermercati e laboratori di gastronomia consentono, grazie alla propria versatilità, un'ottimale sigillatura su qualsiasi tipologia dì vaschetta.
Le confezionatrici in oggetto infatti sono dotate di un sistema di pressione della piastra saldante perfettamente bilanciata che, unitamente all'assenza totale di "parti riscaldanti esposte", assicurano ottime prestazioni, elevato rendimento preservando nel contempo la totale sicurezza dell'operatore.

Semi-automatic tray-sealers for the vacuum packaging of food products.
These machines represent the ideal solution for supermarkets and delicatessen stores because, thanks to their versatility, they can vacuum pack and properly seal on to a wide range of trays.
These tray-sealers are equipped with a perfect balanced sealing plate's pressure system with no 'exposed heating elements', which enables an excellent performance, grating high security levels for the operators.

PANNELLO COMANDI / *control panel*



Thermoscelleuses avec cycle de travail semi automatique, pour le conditionnement des produits en baquettes.
Ces appareils idéels pour supermarchés et laboratoires de gastronomie permettent, grâce à leur versatilité, une soudure parfaite pour toutes typologies de barquettes.
Ils sont, en effet, équipés d'un système de pression de la plaque de soudure parfaitement balancé qui, grâce à l'absence total de "parties chauffantes exposées", garantit une prestation optimale et une excellente performance, en préservant au même temps la sécurité de l'utilisateur.



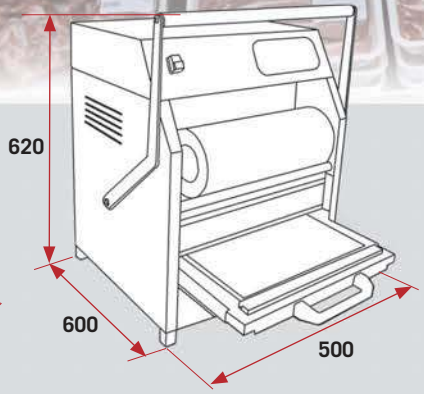
Stampo intercambiabile
Interchangeable mould



Termoselladoras con ciclo de trabajo semiautomatico para envasar productos en recipientes.
Estos aparatos son ideales para supermercados y gastronomias y pueden sellar perfectamente cualquier tipo de bandeja, gracias a su versatilidad.
Estas termoselladoras tienen un sistema de presiòn de la plancha soldante perfectamente equilibrada que, junto al hecho que no hay partes calientes a la vista, garantizan optimo rendimiento, asegurando la seguridad del usuario.

HALBAUTOMATISCHE THERMOSCHWEISSGERÄTE UM PRODUKTE IN SCHALEN ZU VERPACKEN
Diese Geräte sind ideal für Supermärkte und kleine Geschäfte und erlauben alle Schalentypen zu schweissen.
Diese Schweissgeräte haben ein sehr balanziertes Drucksystem für die Platte, das, zusammen mit der Abwesenheit von ausgesetzten Heizelementen, eine sehr gute Leistung garantiert, ohne die Arbeitersicherheit zu vernachlässigen.





TERMOVAC SERIES





STAMPO GN 1/2 mm 265X320
MOULD GN 1/2 MM 265X320



STAMPO GN 1/4 mm 265X160
MOULD GN 1/4 MM 265X160



STAMPO GN 1/8 mm160X130
MOULD GN 1/8 MM 160X130

Modello models modèles modelos Modelle	Dimensioni d'ingombro overall dimension dim. d'encombrement dimensiones Größe	Dimen. max. contenitore maximum container dimension dimension maximum du pot dimension maxima contenedor Maximum Behälter Dimension	Potenza installata installed power puissance installée potencia instalada Installiert Macht	Ciclo di lavoro working cycle cycle de travail ciclo de trabajo Arbeitszyklus	Pompa del vuoto vacuum pump pompe du vide bomba de vacio Vakuumpumpe	Comandi controls commandes mandos Anschaltung	Press. max. max. pressure pression maximale máxima presión Maximaler Druck	Tensione voltage voltage tension Spannung
VG 600LCD	mm 610x600x560H	mm 265x325	1800 W	automatic	Q= 20/24 m³h-0IL	digit LCD + sensor-VAC	3/4 BAR	230 V/50-60 Hz
VG 800LCD	mm 610x600x1100H	mm 265x325	1800 W	automatic	Q= 20/24 m³h-0IL	digit LCD + sensor-VAC	3/4 BAR	230 V/50-60 Hz

VG 600 / VG 800



La linea Termovac propone due modelli di termosigillatrici per vaschette estremamente utili per piccoli e medi laboratori e supermarket che intendono intraprendere il confezionamento sottovuoto di vaschette (150/300 vaschette al giorno). Il funzionamento di queste termosigillatrici si sviluppa in tre step di lavorazione:

- Creazione vuoto in camera: fase svuotamento
- Iniezione gas inerte per compensazione: fase immissione gas
- Sigillatura ermetica delle vaschette: fase di sigillatura

Naturalmente queste fasi vengono eseguite in totale autonomia dalla confezionatrice stessa che interrompe l'attività solo a conclusione di tutte e tre gli step di lavorazione.

I Modelli presentati sono di ultima generazione con saldatura pneumatica con pistone 3BAR e sensore di vuoto VACUUM-GAS.

"Termovac" line of two thermosealers is strongly recommended for all those small/medium workrooms interested in vacuum packing their own production in trays. A complete working cycle follows three simple steps:

- Creation of the vacuum inside the chamber: download phase
- Idle gas injection for compensation: gas injection phase
- Trays airproof sealing : sealing phase

These three steps are naturally put into execution by the thermosealer itself, which automatically stops at the end of the working cycle only.

Both models are in the latest version, with the brand new pneumatic sealing by a 3BAR piston and specific VACUUM-GAS sensor on the electronic board.

la gama termovac tiene 2 modelos de termoselladoras para cubetas muy utiles para pequeños y medianos obradores y gastronomias que necesitan envasar cubetas al vacìo.
El funcionamiento de estas maquinas es caracterizado de 3 etapas de trabajo:

- Creaciòn vacìo dentro de la camara
- Sellado hermético de las bandejas: etapa de sellado
- Inyecciòn gas alimentar por compensaciòn

Claramente estas 3 etapas son realizadas automaticamente de la termoselladora que se para solamente cuando las 3 etapas del ciclo de trabajo se han terminado.

Los modelos ofertados son los màs actualizados, con sellado neumatico con pistòn de 3 BAR y sensòr de vacìo VACUUM - GAS.

La ligne Termovac propose deux modèles de termoschelleuses pour barquettes vraiment utiles pour les petits et moyens laboratoires qui souhaitent engager le conditionnement sous vide en barquettes. Le fonctionnement de cettes machines se développe en trois step de travail:

- Création du vide dans la chambre: phase de desamorcement
- Injection de gaz inerte pour compensation: phase d'injection gaz
- Soudure hérmetique des barquettes: phase de soudure

La machine développe cettes trois phases en pleine autonomie, et elle n'arrête son activité que à conclusion de touts les trois steps de travail.

Les modèles presentés seront de dernière génération, avec soudure pnéumatique avec piston 3 BAR et senseur de vide VACUUM-GAS

Die Serie Termovac besteht aus zwei Modellen von Thermoversieglern für Schalen, die besonders für kleine, mittlere Betriebe und Supermärkte geeignet sind die täglich ca. 150 / 300 Schalen am Tag versiegeln und vakuumieren wollen.
Die Funktionsweise dieser Geräte:

- Vakuumieren: Luft wird entzogen
- Gas wird hinzugegeben und kompensiert die entzogene Luft
- Versiegelung: Verschließt die Schalen sauber und hygienisch

Selbstverständlich laufen diese drei Schritte vollkommen automatisch ab und der Bediener braucht dann die fertigen Schalen nur mehr zu entnehmen und neue hinzuzugeben.

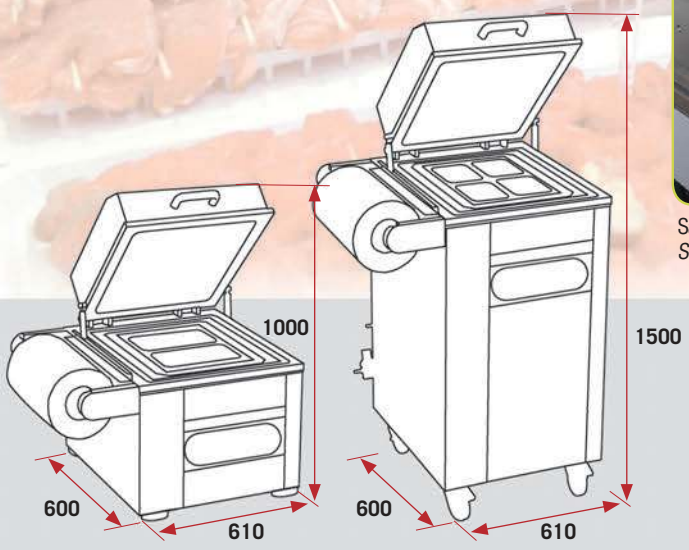
Diese Modelle entsprechen der neuesten Generation mit pneumatischer Schweissung mit 3 Bar und einem Vakuum-Gas Sensor.



Saldatura a mezzo pistone pneumatico 3 ATA
Sealing by pneumatic piaston, 3 Ata



Fustellatura manuale delle vaschette
Manual trays cutting



VG 600 / VG 800

PANNELLO COMANDI / *control panel*



+5 secondi di vuoto rispetto al programma impostato
5 seconds of vacuum more than the established program settings

% di vuoto
Vacuum percentage

Tempo di saldatura
Sealing time

% di immissione gas
Gas percentage

Preriscaldamento pompa del vuoto
Vacuum pump's preheating

Definizione programma da memorizzare
Vacuum programs' setting

Accensione/spegnimento confezionatrice
Attivazione funzione VAC STOP: interruzione anticipata del ciclo di vuoto
Packing machine's switch on/switch off Activation of VAC STOP FUNCTION (stop in advance the vacuum cycle) if you push the button twice

Sistema auto-pulizia olio pompa
Oil pump's auto-cleaning system

Funzione per prodotti facilmente emulsionabili (es. Maionese)
Easily emulsifiable products' function (i.e. mayonnaise)

Attivazione funzione ciclo gas
Activation function of the gas intake

Regolazione livelli Vuoto / Gas / Saldatura
Level setting for Vacuum / Gas / Sealing

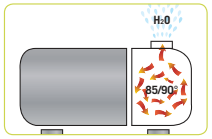
Rientro dell'aria in camera soft e graduale
Gradual intake of air into the chamber

Funzione per vuoto in contenitori gastronorm
Vacuum system for gastro containers

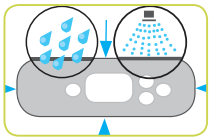
STANDARD FUNCTIONS



Pannello multifunzione con sensore di vuoto
Vacuum sensor



Sistema autopulizia olio
Oil made auto cleaning system



Pannello comandi a totale tenuta contro umidità
Waterproof control Panel



Camera inox con angoli stondati senza saldature
Entirely printed stainless steel vacuum chamber, with internal round corners



Piastra saldande idonea a qualsiasi formato di vaschetta
Sealing plate, suitable for every trays shape



Predisposizione al gas inerte
Arrangement for idle gas

OPTIONALS



Pompa rossa per ossigeno
Red pump for oxigen



Stampi speciali
Spacial moulds



Compressore
Compressor

IL NUOVO MONDO DELLA TERMOSIGILLATURA CON E SENZA VUOTO MADE IN LAVEZZINI

THE NEW WORLD OF TRAY-SEALING MADE IN LAVEZZINI WITH OR WITHOUT VACUUM





ABBATTITORI DI TEMPERATURA

BLAST CHILLERS

CELLULES DE REFROIDISSEMENT

ABATIDORES DE TEMPERATURA

SCHNELLABKÜHLER

MADE IN ITALY

LEGENDA SIMBOLI:

Costruito nel rispetto dell'ambiente
Environment friendly manufactured
Construit en respectant l'environement
Fabricado respetando el ambiente
Umweltfreundliche Herstellung

Ideale per alimentari e gastronomie
Suitable for food shops and delicatessen
Idéel pour alimentaires et gastronomies
Ideal para detallantes y gastronomias
Ideal für lebensmittelverarbeitende Betriebe und Gastronomie

Ideale per ristoranti
Suitable for restaurants
Idéels pour restaurants
Ideal para restaurantes
Ideal für Restaurants

FLASH Series PAG 86



FLASH 3
FLASH 5
FLASH 10

PP
Polipropilene
Polypropylen
Polypropylène
Polipropileno
Polypropylen

60x40 STANDARD
Per teglie e griglie 60x40
For 60x40 pans and grids
Pour plateaux et grilles 60x40
Para bandejas y parrillas 60x40
Für Bleche und Roste 60x40

GN STANDARD
Per teglie e griglie GN
For GN pans and grids
Pour plateaux et grilles GN
Para bandejas y parrillas GN
Für Bleche und Roste GN

FLASH SERIES



60x40 STANDARD

GN STANDARD

Modello model modèles modelo Modelle	DIM. D'INGOMBRO overall dimension dim. d'encombrement dimensiones Abmessungen	DIMENSIONI INTERNE internal dimentions dimensions intérieures dimensiones internas Inneren Dimensionen	ABBATTIMENTO POSITIVO-RESA positive chilling - performance abbattement positif - durée abatimiento positivo - rendimiento Negative Abkühlung - Leistung	ABBATTIMENTO NEGATIVO- RESA negative chilling - performance abbattement négatif - durée abatimiento negativo - rendimiento Positive Abkühlung - Leistung	NUMERO TEGLIE (Non incluse) number of pans (not included) N° de plats (pas inclus) numero bandejas (no incluidas) Nummer der Auflaufformen (Nicht enthalten)
FLASH 3	750X740X720/750h	610X410X280h	+3° 14 kg	-18° 11 kg	3 - 1/1 GN - 3-60X40

DISTANZA TEGLIE pans distance distance des bacs distancia entre bandejas Distanz zwischen Backformen	CONTROLLO CICLO cycle control control du cycle de travail control ciclo Kontrolle des Arbeitszyklus	POTENZA ASSORBITA settled power Puissance installée potencía instalada Installierte Macht	TENSIONE voltage voltage tensión Spannung	PESO weight poids peso Gewicht	GAS REFRIGERANTE cooling gas gaz réfrigérant gas refrigerante Kühlgas
mm 70	ELECTRONIC	W 1150	230 V/50-60 Hz	KG 80	R 404A / R507







FLASH 3



Semplice, compatto ed essenziale, l'abbattitore FLASH 3 risulta essere il connubio perfetto tra l'estrema facilità di utilizzo e una redditività di lavoro estremamente competitiva.
Impiegato nei più svariati settori di utilizzo: pasticcerie, gelaterie, ristoranti diverrà ben presto un insostituibile strumento di lavoro che consentirà una migliore organizzazione della giornata lavorativa.

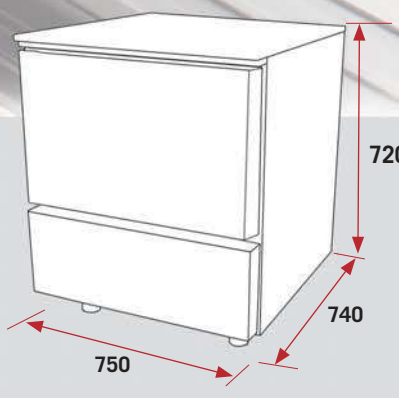
Easy, compact and essential, blast chiller FLASH 3 is the best mix of an extreme facility and a very competitive job profitability.
It is used in many sectors, such as: confectionery, ice-cream shops, restaurants, etc... and for sure it'll become an irreplaceable instrument helping you for a better job organization.

Simple, solide et essentiel, l'abattoir FLASH 3 est l'union parfaite entre la facilité d'utilisation et un rendement extrêmement compétitif.
Cet abattoir est utilisé dans les secteurs les plus différents comme pâtisseries, glaceries, restaurants; ca deviendra en peu de temps un outil irremplaçable pour une meilleure organisation de votre journée de travail.

Sencillo, compacto y sobrio, el abatidor FLASH 3 es la unión perfecta entre facilidad de uso y rendimiento.
Se utiliza en diferentes sectores: pastelerías, heladerías, restaurantes. Es un aparato indispensable para el trabajo y permite una mejor organizaciòn del dìa de trabajo.

Der Schockfroster FLASH 3 ist eine kompakte, essentielle und einfach zu benutzende Maschine.
Es ist der Kompromiss zwischen Leichtigkeit und hoher Arbeitsrentabilität und wird in verschiedenen Bereichen benutzt: Konditorei, Eissalon, Restaurant und so weiter.
Aus diesem Grund ist FLASH 3 ein unersetzliches Arbeitsinstrument, um eine bessere Betriebsorganisation zu planen.





FLASH SERIES

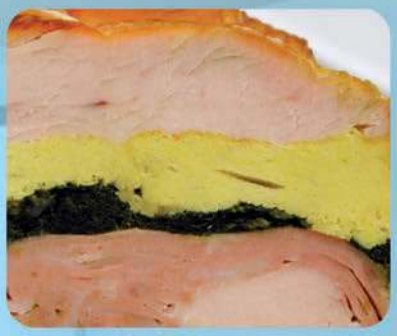


60x40 STANDARD

GN STANDARD

Modello model modèles modelo Modelle	DIM. D'INGOMBRO overall dimension dim. d'encombrement dimensiones Abmessungen	DIMENSIONI INTERNE internal dimentions dimensions intérieures dimensiones internas Inneren Dimensionen	ABBATTIMENTO POSITIVO-RESA positive chilling - performance abbattement positif - durée abatimiento positivo - rendimiento Negative Abkühlung - Leistung	ABBATTIMENTO NEGATIVO- RESA negative chilling - performance abbattement négatif - durée abatimiento negativo - rendimiento Positive Abkühlung - Leistung	NUMERO TEGLIE (Non incluse) number of pans (not included) N° de plats (pas inclus) numero bandejas (no incluidas) Nummer der Auflaufformen (Nicht enthalten)
FLASH 5	750X740X850/880h	610X410X410h	+3° 20 kg	-18° 15 kg	5 - 1/1 GN - 5-60X40

DISTANZA TEGLIE pans distance distance des bacs distancia entre bandejas Distanz zwischen Backformen	CONTROLLO CICLO cycle control control du cycle de travail control ciclo Kontrolle des Arbeitszyklus	POTENZA ASSORBITA settled power Puissance installée potencía instalada Installierte Macht	TENSIONE voltage voltage tensión Spannung	PESO weight poids peso Gewicht	GAS REFRIGERANTE cooling gas gaz réfrigérant gas refrigerante Kühlgas
mm 70	ELECTRONIC	W 1424	230 V/50-60 Hz	KG 95	R 404A / R507







FLASH 5

Questo modello di abbattitore rappresenta di certo il giusto compromesso tra un'importante capienza interna (5 teglie) che vi consentirà di "abbattere" svariate tipologie di prodotto (sughi, carni, prodotti dolciari etc...) in tempi ristretti ed un posizionamento di mercato davvero competitivo.
Grazie a questo pregevole rapporto qualità - prezzo FLASH 5 trova applicazione in differenti ambiti lavorativi: ristoranti, gastronomie, gelaterie, etc...







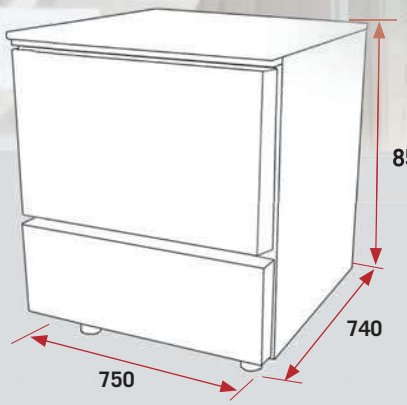
This model of blast chiller represents the right compromise between an important internal capacity (5 pans) able to "chill" several kind of products very fast (meat, sauces, sweets etc...) and a competitive market position.
Thanks to this high quality-price relation FLASH 5 finds the applications in several fields: restaurants, ice – cream shops, delicatessen, etc...

Ce modèle d'abattoir représente sans doute le juste équilibre entre une large capacité interne (5 moules) que vous donnera la possibilité de refroidir plusieurs typologies de produits (sauces, viande, confiserie…) dans peu de temps et de vous présenter sur le marché avec des prix très compétitifs. Grace à cet excellent rapport entre qualité et prix FLASH 5 peut être utilisé dans différents domaines: restaurants, gastronomies, glaceries…

Este modelo de abatidor es la fusión entre una buena capacidad (5 bandejas) y una colocación en el mercado verdaderamente competitiva.
Se pueden abatir diferentes productos (salsas, carnes, dulces…).
Debido a esta optima relaciòn precio – calidad, FLASH 5 se utiliza en diferentes sectores: restaurantes, gastronomias, heladerías…

Diese Maschine hat eine große Kapazität (5 Auflaufformen), die verwendet wird, um verschiedene Produkte (Fleisch, Süßigkeiten, Saucen...) abzukühlen.
FLASH 5 hat auch einen wettbewerbsfähigen Preis. Durch diesen Aspekten kann FLASH 5 in vielen Arbeitsbereichen genutzt werden: Restaurants, Konditoreien, Eissalons ...





FLASH SERIES



60x40 STANDARD

GN STANDARD

Modello model modèles modelo Modelle	DIM. D'INGOMBRO overall dimension dim. d'encombrement dimensiones Abmessungen	DIMENSIONI INTERNE internal dimentions dimensions intérieures dimensiones internas Inneren Dimensionen	ABBATTIMENTO POSITIVO-RESA positive chilling - performance abbattement positif - durée abatimiento positivo - rendimiento Negative Abkühlung - Leistung	ABBATTIMENTO NEGATIVO- RESA negative chilling - performance abbattement négatif - durée abatimiento negativo - rendimiento Positive Abkühlung - Leistung	NUMERO TEGLIE (Non incluse) number of pans (not included) N° de plats (pas inclus) numero bandejas (no incluidas) Nummer der Auflaufformen (Nicht enthalten)
FLASH 10	750X740X1260/1290h	610X410X760h	+3° 25 kg	-18° 20 kg	10 - 1/1 GN - 10-60X40

DISTANZA TEGLIE pans distance distance des bacs distancia entre bandejas Distanz zwischen Backformen	CONTROLLO CICLO cycle control control du cycle de travail control ciclo Kontrolle des Arbeitszyklus	POTENZA ASSORBITA settled power Puissance installée potencía instalada Installierte Macht	TENSIONE voltage voltage tensión Spannung	PESO weight poids peso Gewicht	GAS REFRIGERANTE cooling gas gaz réfrigérant gas refrigerante Kühlgas
mm 70	ELECTRONIC	W 1490	230 V/50-60 Hz	KG 80	R 404A / R507







FLASH 10

Quando l'abbattitore costituisce un elemento imprescindibile del vostro luogo di lavoro, FLASH 10 è la soluzione ideale per le vostre esigenze di abbattimento. Infatti questa tipologia di abbattitore, grazie ad un'elettronica completa ed estremamente precisa, unitamente ad una capienza interna davvero importante, permette di essere impiegato in centri cottura, laboratori di produzione, pasta fresca, pasticceria, panificazione...



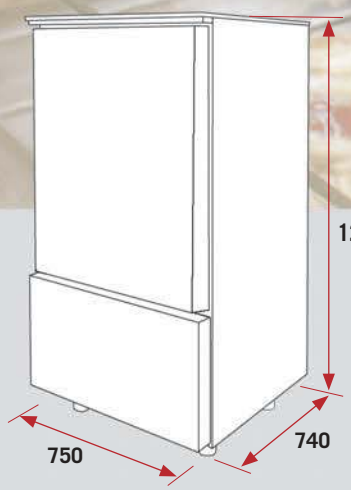


If the blast chiller is the most important element in your job, FLASH 10 is the ideal solution for your needs. For this reason, thanks to complete and precise electronics, plus an important internal capacity, it can be used in production laboratories, fresh pasta, bakeries, confectioneries...

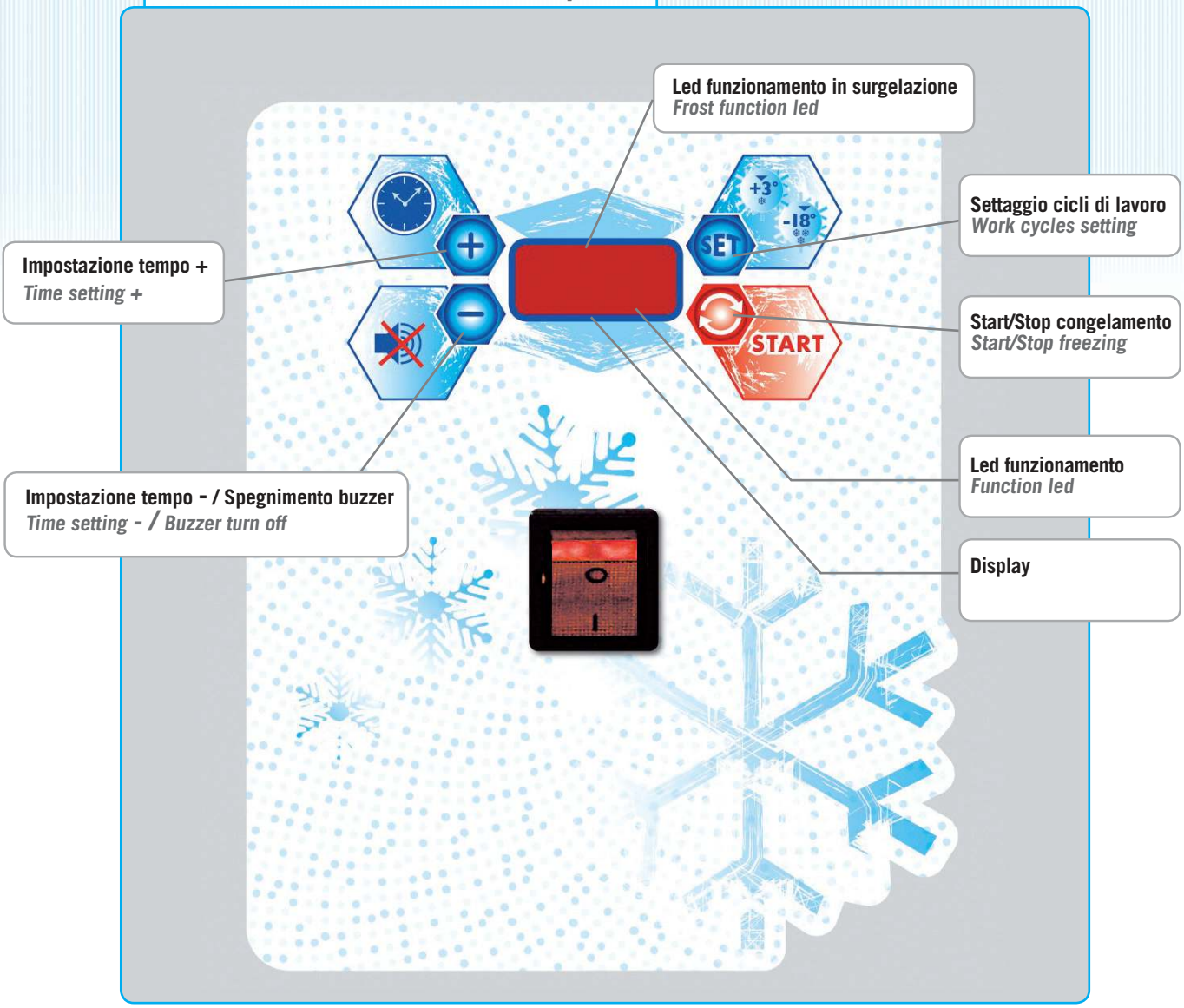
Quand l'abattoir représente un élément essentiel de votre travail, FLASH 10 est la solution idéelle pour vos exigences de réfrigération. Ce type d'abattoir a un circuit électronique complète et extrêmement précis ainsi qu'une capacité interne vraiment vaste et permet son utilisation dan des centres de cuisson, laboratoires de production de pâtes fraiches, pâtisseries, fabrication de pain…

Cuando el abatidor es indispensable para el trabajo diarío, FLASH 10 representa la solución ideal para sus necesidades de abatimiento. De hecho este abatidor, gracias a una electronica completa y muy fiable junto a una gran capacidad interna, puede utilizarse en centros de cocciòn, obradores, pastelerìas, pasta fresca, panificación…

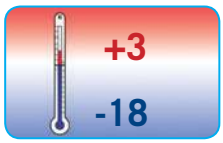
Wenn der Schockfroster ein wichtiges Element Ihrer Arbeit ist, ist FLASH 10 die ideale Lösung. Durch die komplette und sorgfältige Elektronik und eines inneren Fassungsvermögen, können Sie FLASH 10 in verschiedenen Bereichen verwenden: Produktionslaboratorium, Konditorei, Brotbaken...



PANNELLO COMANDI / *control panel*



STANDARD FUNCTIONS



Ciclo di abbattimento positivo / negativo
Positive and negative blast chilling



Sonda di rilevamento temperature al cuore
Drill for temperature in the heart of the product



Struttura porta teglia idonea per: teglie gastronomia e pasticceria
Tray caddy structur for: delicatessen and confectionery



Guarnizione della porta pre-riscaldata
Pre heating door gasket



Sonda camera
Room probe



Teglia raccolta liquidi per attività di scongelamento
Tray for liquid points during the defreezing activity.

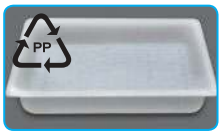
OPTIONALS AND COMPLEMENTS



Teglie per gastronomia di differenti misure
Gastronorm pans with different sizes



Teglie per pasticceria di differenti misure
Pastry pans with different sizes



Contenitore con doppio fondo per pesce in Polipropilele trasparente 530x325xh150
Polypropylene false bottom container for fish 530x325xh150



Griglia plastificata 530x325
Plastic-coated grid 530x325



Griglia plastificata pasticceria 60x40
Plastic-coated pastry grid 60x40

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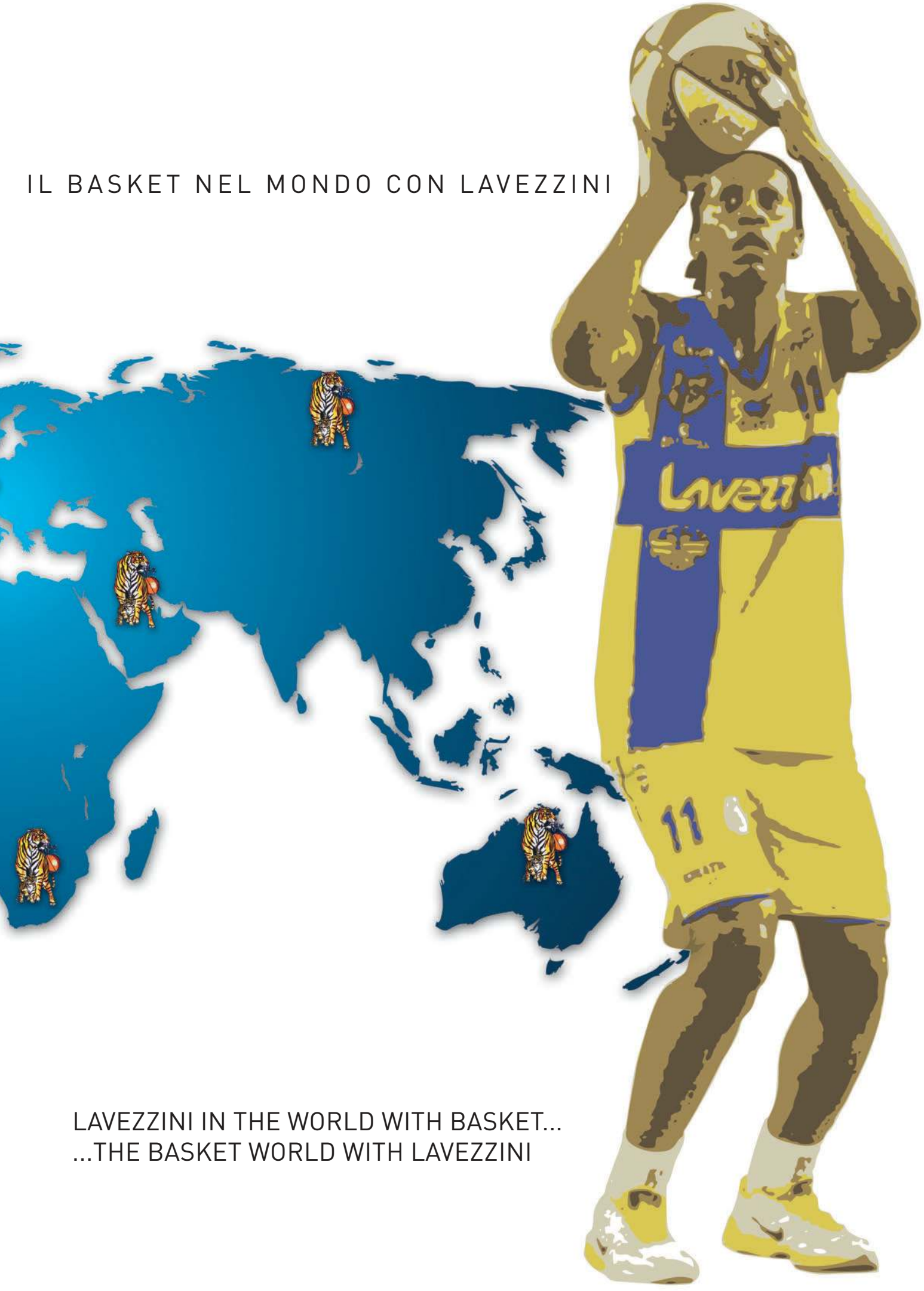
Lavezzini srl vacuum packaging

LAVEZZINI NEL MONDO CON IL BASKET...



Nel mondo anche con lo sport
In the world with sport too

IL BASKET NEL MONDO CON LAVEZZINI



LAVEZZINI IN THE WORLD WITH BASKET...
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