



Bernad[®]
equipamiento industria alimentaria

EVC-A-30 / EVC-A-32 AUTOMATIC VACUUM PACKER

Vacuum packer with automatic loading and unloading

CONTINUOUS BELT

CONTINUOUS PRODUCTION

1050 MM BAR

VACUUM + GAS (MAP)



DESCRIPTION

The EVC-A-30 and EVC-A-32 are chamber vacuum packers with a continuous belt for automatic loading and unloading, for continuous production of small and medium products such as sliced products or nougat. The 5-section belt can work horizontally or inclined so that liquid products do not spill.

Packing programs: vacuum, sealing and vacuum + gas (MAP). Digital programmer, 10 programs (vacuum, gas, sealing and cooling times).

Ideal for factories of cured sausages, nougat, pastries and other small products with large production runs.

CONSTRUCTION AND STANDARD EQUIPMENT

- Sealing bars: 1 bar of 1050 mm.
- Sealing types: Double, individually adjustable.
- Vacuum pump: EVC-A-30: Busch 100 m³/h · EVC-A-32: Busch 200 m³/h.
- Power supply: EVC-A-30: 220/380 V · 50/60 Hz · three-phase · EVC-A-32: 380 V · 50/60 Hz · three-phase.

KEY DATA

Bar	1050 mm	Pump A-30	100 m ³ /h	Pump A-32	200 m ³ /h
Programs	10	Sealing	Double	Gas	Yes

MODELS AND DIMENSIONS

REF.	CONFIGURATION	DIMENSIONS (MM)	SUITABLE FOR
EVC-A-30 / EVC-A-32	Continuous belt · 100 / 200 m ³ /h	1775 × 1540 / 1670 × 1470	Large production runs

Manufacturer data (Tecnotrip). Reference: EVC-A-30 / EVC-A-32.

APPLICATIONS

Factories of cured sausages, nougat, pastries and other small products with large production runs.

For information only. Specifications, dimensions and finishes may change without notice due to product improvements. The image is indicative. Please request a quotation to confirm dimensions, materials and lead times.

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