

HEAT SEALING

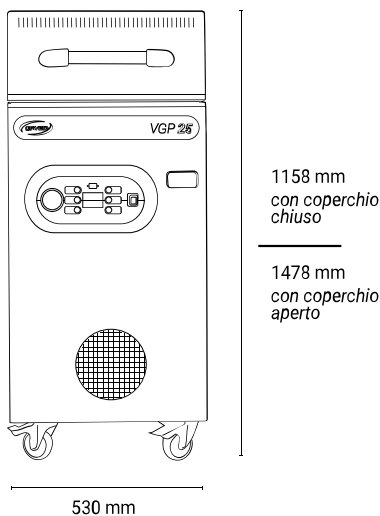
VGP 25

VGP traysealers are designed for particularly simple operation and reliable packaging procedures, they are the ideal solution for an inexpensive and professional vacuum packaging with trays and combine ease of use with reliability. Their easy-to-clean Hygienic Design supports the high demands of food production. The die parts and film can be changed quickly when packing with different tray sizes. The absolute vacuum sensor ensure a perfect vacuum in all circumstances, allowing the packaging of liquid products. A gas flushing system enables trays to be packed with modified atmosphere.

ORVED thermo-sealing machines are designed to pack any type of tray in vacuum or modified atmosphere. Vgp 25N is characterized by its simplicity of use and speed in packaging. Equipped with a digital panel with 10 programs, it achieves a vacuum level up to 99.99% and is equipped with a gas flush system to inject inert gas up to 100% and pack in modified atmosphere.



Technical specifications



IT CAN PACK:

Liquids

Solids

Delicate foods

BODYWORK
Stainless steel

VACUUM PUMP
25mc/h

DIMENSIONS
497x769x1158h mm

VACUUM CHAMBER DIMENSIONS
380 x 305 x 126h mm (max 1/2 Gastronorm tray)

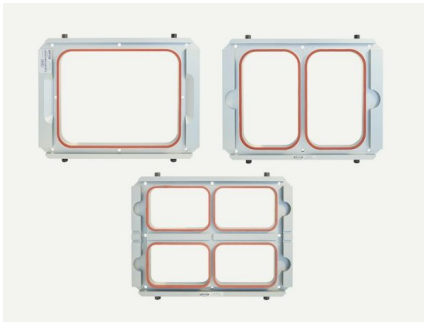
WEIGHT
131 Kg

VOLTAGE
220-240V / 50-60Hz - 2850W

STANDARD MOULDS
1 x 1/2 Gastronorm (325x260 mm), 2 x 1/4 Gastronorm (160x260 mm), 4 x 1/8 Gastronorm (165x120 mm), others upon request

INSTALLATION
wheeled

Details



Interchangeable sealing die



Shaped cut of trays



Digital control panel with thermoregulator

Kits



Digital panel



Vacuum sensor



Vacuum gas



Ultra vacuum



Ultra gas



Brake for film roll



Booster compressor



Multiprog 20 programs

ON REQUEST



Customize mould



Customized cut of film



WI-FI Module