

Vacuum 33-50 + Gas (Vacuum+inert Gas MAP)

The Tecla Vacuum 33-50 + Gas vacuum machine, thanks to the inert gas injection function for ATM (modified atmosphere or protective atmosphere), allows you to vacuum pack without crushing and damaging delicate and crumbly products (pizza and pizza bases, pasta fresh, vegetables etc.)

The modified atmosphere or protective atmosphere keeps the qualities of the product unchanged for longer. In the case of food, the scent, the colour, the flavour, the shape remain incredibly unchanged for a long time: this guarantees a longer life of the products intended for sale on the shelf and a high quality of the dishes.

The machine is extremely reliable and is able to easily withstand high workloads. Thanks to the very high construction quality and the self-lubricating pump, the need for maintenance is reduced to a minimum.

The machine is entirely Made in Italy. Although it is a technically cutting-edge professional vacuum machine, Vacuum 33-50 maintains the characteristics of ease of use that distinguish Tecla products.

Vacuum 33-50 Vuoto+gas is equipped with a double sealing bar with electromechanical movement: the upper sealing bar is pushed downwards by two electromagnets when sealing the bag. This feature, in association with a sealing bar length of 500 mm and a powerful pump, allows you to vacuum pack practically any type of food extremely quickly and easily.

The bodywork is in satin stainless steel, therefore the machine is resistant and easy to clean.

Technical specifications	
Model	Vacuum 33-50 GAS MAP
Voltage	230 Volt - 50 Hz
Watt	550 W
Solding bar	500 mm, double bar
Vacuum pump	New version - Self-lubricated - 40L/min
Cycle Control	Electronic card
Material	Brushed stainless steel
Weight	24 Kg
Sizes	700 x 320 x 230 mm
Regulation	CE

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