

# Evox 30



Touch panel



Ultra-rapid vacuum



Easy to use

## The custom-built and solid machine

Evox 30 completely innovates the vacuum concept, summing up the best of the technology, innovation, industrialization, and simplicity of use. Compact, ergonomic, and equipped with a sensory vacuum, the sensor-controlled vacuum packer Evox 30 is characterized by ease of use combined with extreme versatility, allowing the creation of internal and external vacuums with surprising speed.

### Evox 30 is ideal for:



Small restaurant



Bar



Small gastronomy



Butcher shops

### Packing methods



Sealing only



Vacuum



External vacuum



Ultra-resistant vacuum chamber



Containers base



Suction valve



Removable sealing bar without tools



Always perfect chamber cleaning

## Technical data

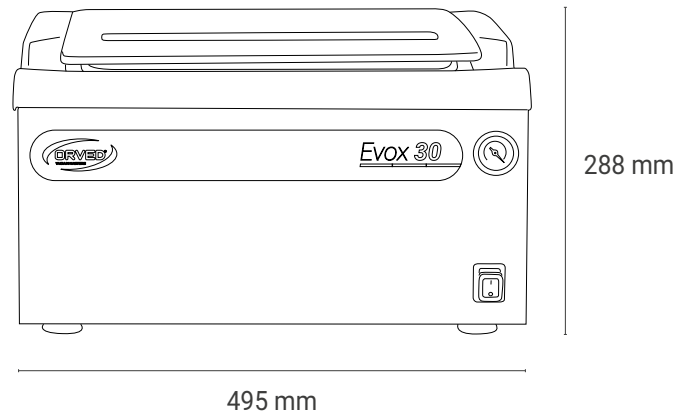
- > Bodywork: stainless steel
- > Size: 495x600x288h mm
- > Chamber size: 355x365x184h mm
- > Chamber volume: 17,10 lt.
- > Power grid voltage: 220-240V 50Hz
- > Sealing bars: 306 mm
- > Final pressure: 2 mbar
- > Max bag size: 300x400 mm

**Vacuum pump: 8 mc/h**

- > Weight: 29 kg
- > Max power absorption: 530 W

**Vacuum pump: 12 mc/h**

- > Weight: 36 kg
- > Max power absorption: 750 W



## Standard equipment



Touch panel



Easy accessory included



Suction tube included



Vacuum sensor



H<sub>2</sub>O OUT pump dehumidification program



Device to operate vacuum in container

## Matching accessories



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



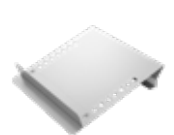
Carriage



Conserbox containers



Easy for external vacuum



Inclined shelf for liquid products