



Points of sale



Laboratories



Restaurants

**Ideal** for all types of products.

**Suitable** for very small productions.

**Recommended** for laboratories, restaurants and point of sales with very small space.

The **EVT-14** is ideal for:



Cheeses



Sausages



Meats



Fishes and seafood



Vegetables



IV and V Range



Pasta & pizzas



Nuts



Sauces



Canning jars



Coffee



Nougat



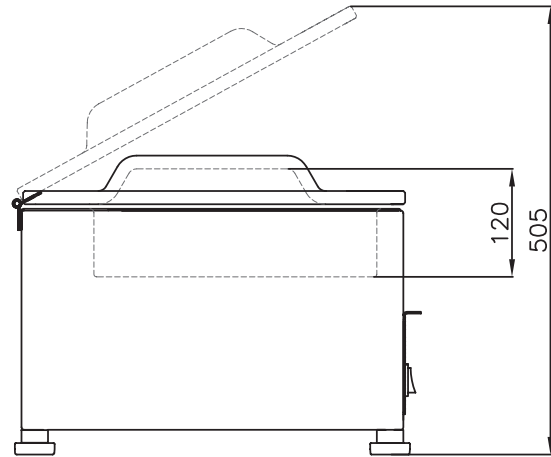
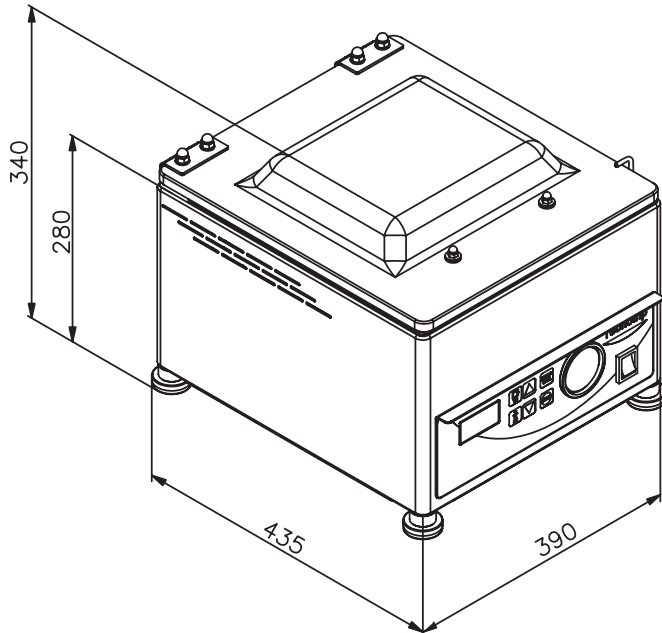
Pastries



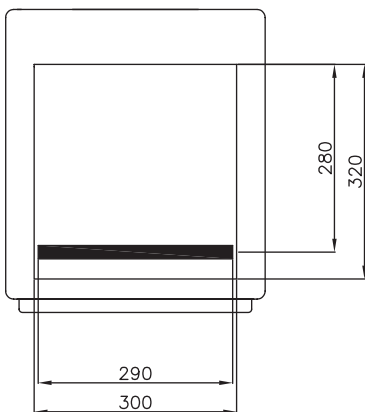
Non-Food

**We design, manufacture and market.**

Seriousness, commitment, quality and service... loyalty to our customers.



**Sealing bars**



**Packaging programs**



Vacuum



Sealed

**Sealing options**



SS  
Simple sealing

**Features**

Easy maintenance and cleaning  
Manufacture according to CE standard

**Technical data**

Exterior dimensions/mm: 390x435x340  
Chamber dimensions/mm: 300x320x120  
Cycles/min: 1/2  
Power/Kw: 0,25  
Electrical connection: 220V 50/60Hz 1ph  
Weight/kg: 35

**Equipment**

Pump: 8m<sup>3</sup>/h  
Digital programmer: CD system  
Sealing: SS  
Compact system

**Information about the digital programmer**

Vacuum control by time  
Time sealing control  
Sealing control  
Manual stop vacuum  
*\*see descriptions on the web*

**Accessories and consumables**

Baggers and vacuum bags