

Single chamber  
automatic download  
vacuum packing machine



Meat  
slaughterhouses



Factories



Packaging  
centers

**Ideal** for packaging products of considerable volume...

**Suitable** for large productions.

**Recommended** for slaughterhouses, sausage factories, fish...

The **EVA-9-11** 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.

Single chamber  
automatic download  
vacuum packing machine



EVA-9-11. Easy removal of the conveyor belt for cleaning.



EVA-9-11. Regulation of conveyor belt height (motorised option in automatic line).



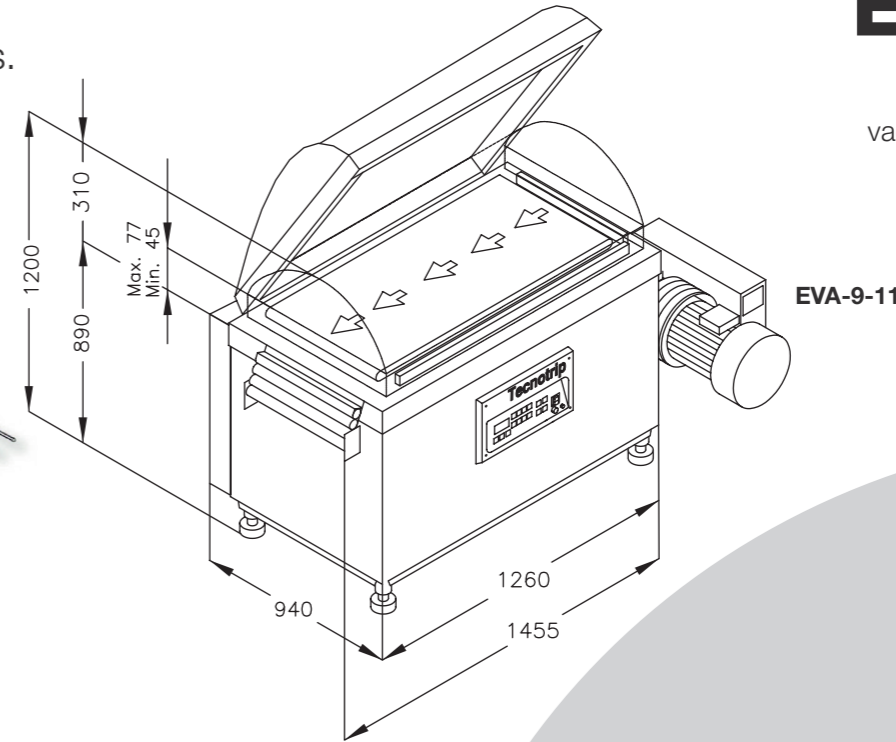
PA-9-11. The automatic leveling of the two belts facilitates the movement of the product, ensuring a perfect placement.



EVA-9-11. Sample of aluminium bag sealed with our Bioactive system.

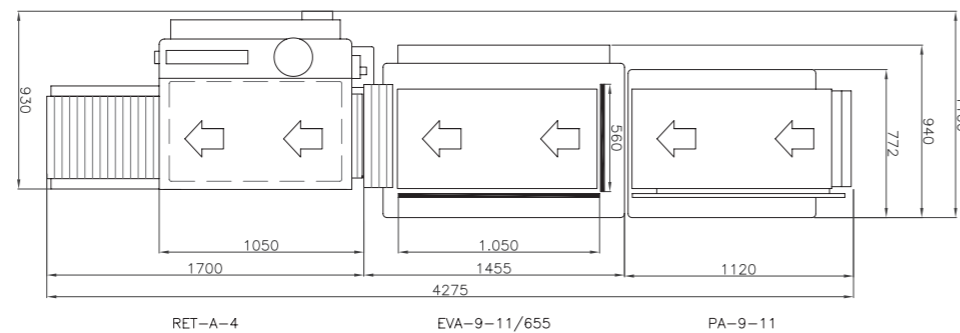


RET-A-4 / RET-A-4-11. Raising of the conveyor belt to facilitate cleaning of interior tank.

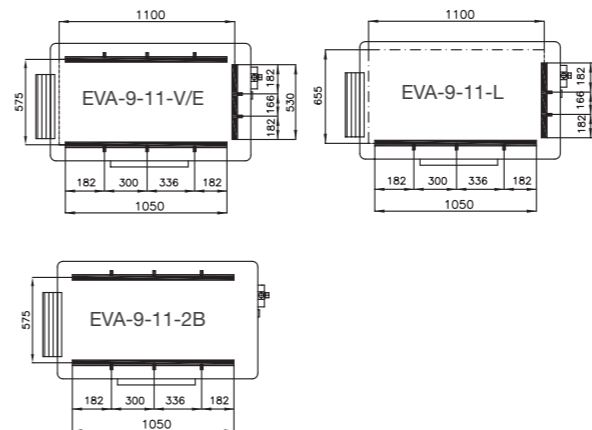


**Automatic packaging and shrinking line**

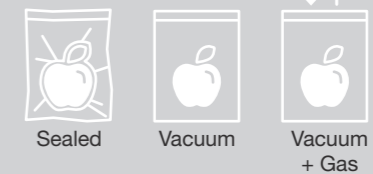
EVA-9-11 + RET-A-4/11 + PA-9-11



**Sealing bars**



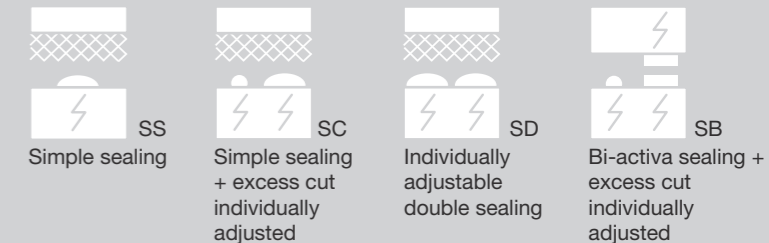
**Packaging programs**



**Gas**



**Sealing options**



**Ideal for fully automatic vacuum packing lines, as it fully synchronized with pre-feed and shring tanks.**

**A conveyor belt lighting system inside the packer allows products placed in the pre-feed to pass inside the machine perfectly positioned to start packaging cycle.**

**By pressing a puch button, the vacuum packaging cycle will start: closure, packaging process and expulsion of the products automatically**

**A cell located at the entrance of the tank, detects the passage of the packaged product and initiate the shringing cycle: entry, immersion, draining and ejection of the product.**

**At the end of the retracting tank, is is possible to incorporate a bag dryer mod. TSA.**

**Features**

- Easy cleaning
- Manufacture according to CE standard

**Equipment**

- Pump: 250/300 m<sup>3</sup>/h
- Digital programmer: CD system
- Sealing: SS, SC, SD, SB
- Gas
- Right download

**Technical data**

|                         | EVA-9-11             | PA-9-11              | RET-A-4              | RET-A-4-11           |
|-------------------------|----------------------|----------------------|----------------------|----------------------|
| Exterior dimensions/mm: | 1455x940x1200        | 1165x770x1240        | 1730x930x1590        | 1900x1100x1655       |
| Chamber dimensions/mm:  | 1175x665x300         |                      | 870x440x285          | 1270x945x1390        |
| Cycles/min:             | 2/3                  |                      | 5/7                  | 5/7                  |
| Power/Kw:               | 7,5                  | 5,5                  | 30                   | 30                   |
| Compressed air/bar:     | 6                    | 6                    | 6                    | 6                    |
| Electrical connection:  | 220/380V 50/60Hz 3ph | 220/380V 50/60Hz 3ph | 220/380V 50/60Hz 3ph | 220/380V 50/60Hz 3ph |
| Weight/kg:              | 550                  | 120                  | 273                  | 315                  |

**Information about the digital programmer**

- 30 programs to select
- Vacuum control by sensor
- Supplementary vacuum function
- Progressive vacuum program
- Gas control by sensor
- Progressive air inlet "SOFT-AIR"
- Vacuum verification program

- Manual stop vacuum
- Cycle counter
- Oil change control
- Pump preheating program
- Sealing control
- \*see descriptions on the web

**Tecnotrip, S.A.**

C/ L'Alguer, 22 · Pol. Ind. Nord  
08226 Terrassa (Barcelona) España  
Tel.: +34 93 735 69 69  
WhatsApp: 695 781 799  
tecnotrip@tecnotrip.com