

VACUUM PACKAGING MACHINES



ANGELO PO

Vacuum Packaging Machines



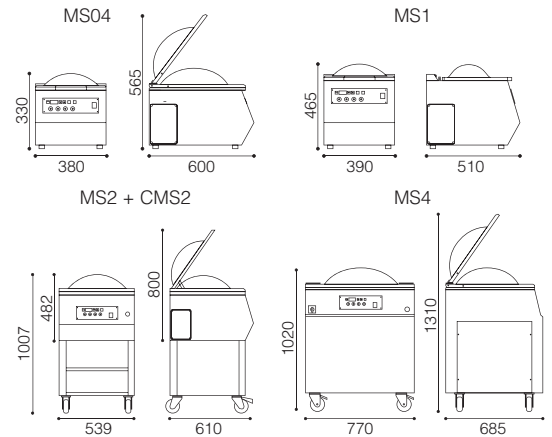
MS4



TECHNICAL FEATURES

- Constructed entirely in AISI304 18-10 stainless steel
- Bell cover in see-through food-grade plastic for monitoring of all work phases
- Sealing bar with bag trimmer in UNI9006 anticorrosive aluminium featuring an adhesive teflon strip coating
- Food-grade polyethylene plates for tray-filling operations
- Digital control panel with 9 memorizable programs
- Electronic volumetric sensor for vacuum control and gas packing
- Vacuum cycle stop
- "Soft-air" device to control air immission in the chamber
- The MS4 model features a well that holds 1/1GN trays
- Machines featuring an end "I" are fitted with attachments for the immission of inert food-grade gas
- CE certified

mod.	Ms04	Ms1 / Ms1I	Ms2 / Ms2I	Ms4 / Ms4I
Electric connection	230V-1N-50/60 Hz	230V-1N-50/60 Hz	230V-1N-50/60 Hz	400V-3N-50/60Hz
Pump capacity m³/h	4	10	20	40
Sealing bar length mm	260 mm	305 mm	447 mm	505 mm
No. bars	1	1	1	1
Chamber dimensions	275x350 x101h mm	296x326x187h mm	446x456x217h mm	663x518x240h mm
External dimensions	380x600x330h mm	390x510x465h mm	539x610x482h mm	770x685x1020h mm
Power absorption	700	900	1150	1500
Net weight	25	43	79	160
Gross weight	30	50	88	182
"Soft-air" device	No	No	Si	Si
No. tray-filling plates supplied	2	3	2	2
Noise level	< 70 DBA	<70 DBA	<70 DBA	<70 DBA



Inside completely covered.



Ms1: packing cycle



MS4: side sealing bar



ANGELO PO Grandi Cucine SpA
41012 CARPI (MO) - ITALY - S/S Romana Sud, 90
Tel. +39/059/639411 - Fax +39/059/642499
www.angelopo.it - angelopo@angelopo.it

7900107-2



Certification n° CSQ 9190.ANPO
Certification n° CSQ 9191.ANP2