

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

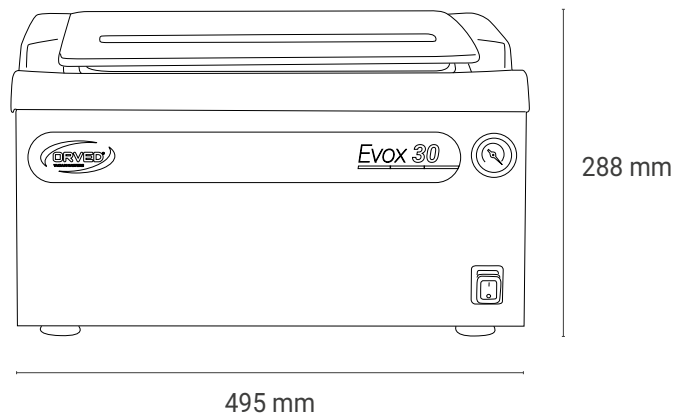
- > Bodywork: stainless steel
- > Size: 495x600x288h mm
- > Chamber size: 355x365x184h mm
- > Chamber volume: 17,10 lt.
- > Power grid voltage: 220-240V 50Hz
- > Sealing bars: 306 mm
- > Final pressure: 2 mbar
- > Max bag size: 300x400 mm

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



H₂out pump dehumidification program



Device to operate vacuum in container

Matching accessories



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



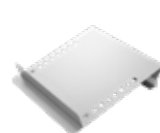
Carriage



Conserbox containers



Easy for external vacuum



Inclined shelf for liquid products