



DESCRIPTION

Evox 31 Hi-Line is the top model of the iconic Evox line. It combines the innovative and "Smart Label" awarded design with many intelligent functions, that transform the concept of vacuum packaging machine into "Sous Vide Robot": the "chef", deaeration and gas injection cycles allow advanced food processing, which make it a versatile and multi-purpose work tool, suitable for the catering sector.



SEALING BAR 310mm
VACUUM PUMP 12 m³/h
ABSOLUTE SENSOR CONTROL



FEATURES

- Oil lubricated rotary vane vacuum pump, nominal speed 12 m³/h; fast vacuum cycle (35"-60");
- Vacuum level control by high precision absolute sensor; maximum achievable vacuum 99.8% (2 millibar);
- Standard inert gas inlet with single gas injection nozzle;
- 310mm sealing bar in fireproof technopolymer, removable for cleaning. Weld seam width 8mm;
- Waterproof digital control panel in scratch-resistant tempered glass, with capacitive keys;
- 5 preset "Chef" cycles for deaeration and food processing;
- 4 specific preset cycles for vacuum bags and 3 specific preset cycles for vacuum containers;
- 3 specific preset cycles for vacuum bags with inert gas injection;
- "H2OUT" pump oil dehumidification cycle;
- Notice of the need for oil change, execution of the "H2OUT" cycle or need to cool the product;
- Technical menu for assistance for reading the cycle alarms, starting the pressure test cycle, displaying pressure in millibars and resetting the oil alarm;
- Vacuum chamber in structural technopolymer, FDA certified for suitability for food contact;
- Curved and tempered glass cover, 8mm thick, coated with 100 micron thick safety film. High mechanical resistance (36 times more resistant than an equivalent PMMA / Plexiglas cover);
- Machine body in AISI304 stainless steel; pump oil drain of the machine body equipped with a cover, which prevents the penetration of impurities or insects into it;
- Front opening of the machine body to facilitate access during maintenance;
- Technopolymer protective covers for electronic boards;
- Thermal welding protection system;
- Suction device for external containers;
- Accessory "Easy" for external vacuum in embossed bags;
- 4 PE filling plates for product adjustment and cycle speed up.

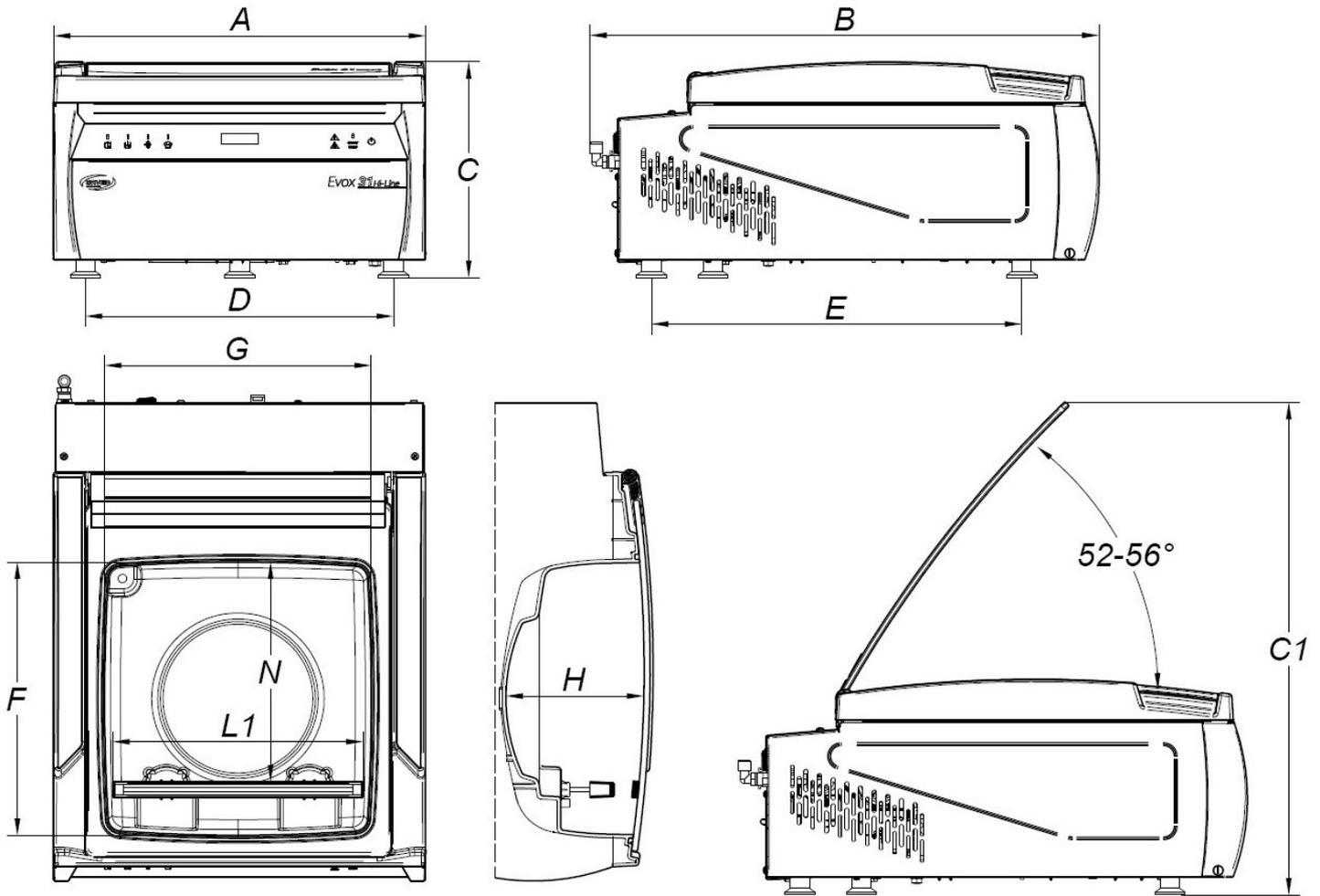
ACCESSORIES (NOT INCLUDED)

- Smooth vacuum bags for storage, cooking and "cook & chill";
- Stainless steel cart with castors and shelf;
- Inclined stainless steel plate for liquid packing;
- Stainless steel vacuum containers; suction device.

PROJECT	DATE	APPROVED
ITEM	QTY	

VACUUM PACKAGING MACHINES EVOX31 HI-LINE

UPDATED:
28/07/2021



SPECIFICATIONS

Length of seal L1	mm	310
Nominal pump speed	m ³ /h	12
Final pressure	mbar	2
Chamber Size (FxGxH)	mm	366x355x183
Useful space Chamber (N)	mm	294
Chamber depth (H)	mm	183
Chamber volume	Lt	17,1
Power	W	750
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		2mt+IEC / Schuko
Current	A	3,2
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Technopolymer (Suitable for food contact)
Lid material		Tempered glass covered with safety film
Overall dimensions (AxBxC)	mm	495x677x288
Maximum height with open lid (C1)	mm	659
Distance between supports (DxE)	mm	410x493
Weight (with shelves)	kg	43
Noise level	dB(A)	62
Environmental operating temperature (min-max)	°C	12-40