

DG 40 is for extremely demanding customers who look for high quality, solidity and working performances. It is characterized by high quality, long time granted reliability and total flexibility of the different models to operate in the most different sectors of use.



Technical specifications

OVERALL DIMENSIONS

510x580x450 h

SIZE OF THE CHAMBER

410x450x220 h

SEALING BAR

mm 400

VACUUM PUMP

Q= 20 m3h-OIL

SEALING SYSTEM

impulse diaphragm

WEIGHT

kg 55

ABSORPTION

KW 1,15

VOLTAGE

230 V/50 Hz

STRUCTURE

stainless steel

Standard

VAC STOP

forced interruption of the cycle

QUICK SEALING

forced anticipation of the sealing cycle

90° OPENABLE CARTER

helps the after sales maintenance

MARINATING PROGRAM

to marinate meat and fish

DIGITAL CONTROL PANEL

with 3 memorisable programs

REMOVEABLE SEALING BAR

it facilitates to clean the chamber

CLEAN PUMP

oil is always clean inside the pump

GASTRO ATTACK

allows vacuum in containers

ROUNDED CORNERS

easier to clean the chamber



Options
Inert gas injection
Busch pump
Cableless piston sealing
Inclined plane for liquids
Lid hook
Inox trolley
Voltage and special frequency
Double height chamber

PANNELLO COMANDI / CONTROL PANEL

Accensione / Spegnimento confezionatrice

Switch on / switch off the vacuum packaging machine Modifica parametri vuoto / saldatura Attivazione e disattivazione funzione Gas

Used to modify vacuum / sealing parameters Activation and deactivation Gas Function

Attivazione Programmi di lavoro [PRG 1.2.3] Attivazione Programma Marinatura [PM]

Vacuum programs activation (PRG 1.2.3) Marinating programs acrivation (PM)



Funzione di vuoto in continuo, per aspirazione in contenitori gastronorm

Nonstop vacuum function done with suction in gastro bowls

Definizione della percentuale di vuoto raggiunta in camera

Vacuum level reached in the

- 1. Settaggio % di vuoto
- 2. Settaggio tempo di saldatura
- 3. Attivazione funzione saldatura rapida 4. Attivazione funzione VAC STOP: interruzione anticipata del ciclo di vuoto
- 1. Setting of the vacuum percentage
- 2. Setting of the sealing time
- 3. Activation of RAPID SEALING, if you push
- the button once

 4. Activation of VAC STOP FUNCTION (stop in advance the vacuum cycle) if you push the button twice

Pulizia olio Clean pump

Definizione tempo di saldatura (espresso in secondi)

Sealing time (in seconds)