



JOLLY represents the union of quality, design and performance. The extremely solid structure and the powerful microprocessor capable on offering countless functions making it perfect for all food sectors. Furthermore, upon request, a micro printer can issue labels the packages, improving the management and storage of products.



Technical specifications

OVERALL DIMENSIONS

510x580x450 h

VACUUM PUMP

 $Q=20 \text{ m}^3\text{h-OIL}$

ABSORPTION

KW 1,15

SIZE OF THE CHAMBER

410x450x220 h

SEALING SYSTEM

wireless pistons

VOLTAGE

230 V/50-60 Hz

SEALING BAR

mm 400

WEIGHT

kg 58

STRUCTURE

stainless steel







Standard

DIGITAL CONTROL PANEL

20 programs

QUICK SEALING

forced anticipation of the sealing cycle

REMOVEABLE SEALING BAR

it facilitates to clean the chamber

CLEAN PUMP

oil is always clean inside the pump

ROUNDED CHAMBER CORNERS

easier to clean the chamber

LIQUID SENSOR

avoids the leakage of liquids

SOFT VAC

gradual re-entry of the air in chamber

EXTRA VAC

+5 sec. of vacuum than the setting programs

VAC STOP

forced interruption of the cycle

OPENABLE CARTER AT 90°

helps the after sales maintenance

VACUUM SENSOR

self-regulated vacuum cycle

GASTRO ATTACK

allows vacuum in containers

WORKING CYCLE COUNTER

with automatic maintenance alert

PROGRAM FOR MARINATING

meat and fish

STEP VAC

vacuum cycle in steps

Options

Inerte gas injection

Lid hook

Busch pump

Inclined plane for liquids

Double height chamber

Extra sealing bar

Labels printer/programming keyboard

Inox trolley

Voltage and special frequency