General Catalogue

AK Ramon

Our standard means more

![AK logo]

akbyramon.com

Index

INNOVATION
AND RELIABILITY
IN EVERY SENSE

AK AK Ramon

Our production and offerings cover three ranges of machines: meat processing, vacuum packaging, and thermo-sealing. A single provider covers all your needs.

We have built our reputation by innovating, developing, and delivering robust, high-quality products and solutions to the food industry. Our equipment can be found in everything from small workshops, restaurants, and retail stores to supermarket chains. Reliability with maximum productivity.

BEING SUSTAINABLE MEANS NOT WASTING

We are versatile. We work to ensure that everyone has equipment tailored to their needs. We are convinced that food handling must be done responsibly.

We design and manufacture equipment for food processing and preservation, with a commitment to respecting food quality and maximizing its value. Since our beginnings, we have been a people-focused brand, caring about food management and utilization, as well as the people working in the food industry. We provide equipment that is designed and built to meet these goals. We operate with agility and adapt to the needs of our clients and distributors.

FOOD PROCESSING LINE

The most advanced professional line for food processing.

HYDRAULIC PISTON FILLERS

Designed for small and medium productions

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Independent oil tank in AISI 304 stainless steel.
- Equipped with pressure gauge.
- Equipped with speed regulator.
- Automatic decompression of the piston to prevent the mass comes out.

- AISI 304 stainless steel nozzles Ø 12, 20 & 30mm. (other Ø on request).
- Bank and cylinder completely sealed together.
- Knee lever to raise and lower the piston.
- Equipped with 2 wheels for easy displacement.

SC - 13 STAR. Capacity 13 liters.

SC - 20 STAR. Capacity 20 liters.

CE

Hydraulic piston fillers

Totally manufactured in STAINLESS STEEL

SC - 25 STAR. Capacity 25 liters.
SC - 30 STAR. Capacity 30 liters.

SC - 40 STAR. Capacity 40 liters.
SC - 50 STAR. Capacity 50 liters.

CE

Machine dimensions (mm)

Model	A	B	C	D	E	F
SC-13 STAR	650	1.195	1.110	435	330	765
SC-20 STAR	650	1.195	1.114	435	360	790
SC-25 STAR	650	1.195	1.114	435	360	820
SC-30 STAR	650	1.250	1.225	435	360	820
SC-40 STAR	690	1.265	1.185	478	416	860
SC-50 STAR	690	1.345	1.270	478	416	860
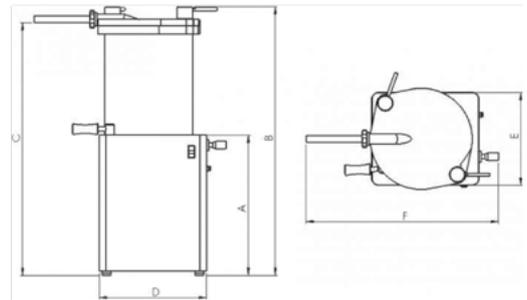
*Height could variates depending if the lid is made of aluminium or stainless steel.

Technical Specifications

	SC-13 STAR	SC-20 STAR	SC-25 STAR	SC-30 STAR	SC-40 STAR	SC-50 STAR
Cylinder capacity in Liters	13	20	25	30	40	50
Cylinder capacity in Kg	± 12	± 18	± 23	± 27	± 37	± 44
Three-phase motor power HP/Kw	1/0.73	1/0.73	1/0.73	1/0.73	2/1.5	2/1.5
Single-phase motor power HP/Kw	1/0.73	1/0.73	1/0.73	1/0.73	-	-
Packaging dimensions (mm)	600x800x1500	600x800x1500	600x800x1500	600x800x1500	560x660x1590	560x660x1590
Net/gross weight (Kg)	115/120	128/132	142/149	158/163	186/195	192/203

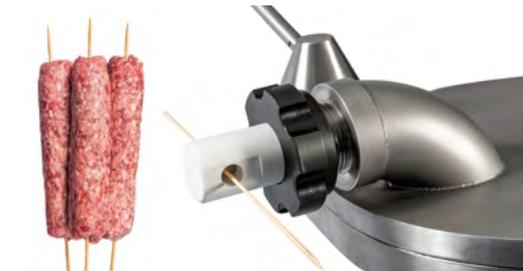## Accessories for hydraulic piston fillers

VOLUMETRIC PORTIONER

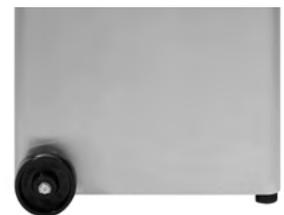**ACCESSORY FOR MEATBALL PRODUCTION**

ACCESSORY FOR CROQUETTE PRODUCTION

ACCESSORY FOR HAMBURGER PRODUCTION

ACCESSORY FOR KEFTA

WHEEL SUPPORT

BURGER MACHINE

Designed for small and medium productions

Technical information

- Capacity: 24 liters.
- Variable burger thickness.
- Diameter variable from 130mm to 25mm.
- Approximately production: 1.800 hamburgers/hour or 3.600 meatballs/hour.
- Equipped with speed control.
- Safety micro switch on the lid and on the dispenser plate.
- Motor: 220V/1ph/50Hz.
- Low voltage movement (24V).

Shapes	Standard measures
Circle hamburgers	40 / 65 / 90 / 100 / 115 / 130 mm
Oval hamburgers	110x80 mm
Meatballs	22 / 32 mm
Croquettes	50x25 mm
Cannelloni	70x25 mm

AH-130

AH-130 AUTO
Automatic version

Accessory for meatball

QUESTION US FOR SPECIAL MEASUREMENTS

PORTIONING MACHINES

Manual or automatic

MANUAL PORTIONER

AUTOMATIC PORTIONER

MINCED MEAT PATTY, WIDTH 115MM

MOLD FOR 4 CEVAPCICI CYLINDERS

MIXERS

Designed for small and medium productions

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Powerful and silent gear motor group.
- Protection lid manufactured in transparent plastic suitable for food.
- Removable bowl for AMM-35 S.
- Tilting bowl for AMM-55 S / AMM-55 TWO / AMM-80 S / AMM-80 TWO.
- Head opening with automatic stop of the paddles.

- Equipped with handle and wheels for easy displacement.
- Automatic help to raise and lower the head. (Except for AMM-35 S)
- Very easy cleaning.
- Electrical box water resistant.
- Start/stop button water resistant.
- Voltage: 400-230V/3ph/50Hz.

Model	A	B	C	D	E
AMM-35 S	705	530	515	670	440
AMM-55 S	950	717	545	802	550
AMM-55 TWO	950	717	545	802	550
AMM-80 S	1000	770	555	825	592
AMM-80 TWO	1000	770	555	825	592
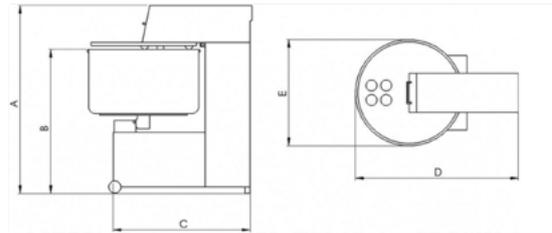
AMM-35 S. Capacity 35 liters.

AMM-55 S / AMM-55 TWO. Capacity 55 liters.

AMM-80 S / AMM-80 TWO. Capacity 80 liters.

TWO models have 2 motors. 1 for the beater and 1 for the bowl.

	AMM -35 S	AMM -55 S	AMM -55 TWO	AMM-80 S	AMM-80 TWO
Bowl capacity in Liters	35	55	55	80	80
Bowl capacity in Kg	± 23	± 35	± 35	± 55	± 55
Three-phase motor power HP/Kw	0.25/0.18	0.50/0.36	0.75/0.55	0.50/0.36	0.75/0.55
Single-phase motor power HP/Kw	0.25/0.18	0.5/0.36	0.58/0.42	-	-
Packaging dimensions (mm)	900x780x800	710x950x1200	710x950x1200	710x950x1200	710x950x1200
Net/gross weight (Kg)	42/50	68/72	68/75	71/75	71/75

HORIZONTAL MIXER SERIE "H"
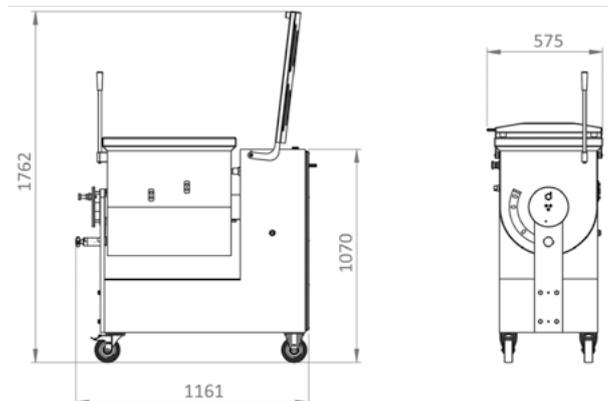
Designed for medium productions

Technical information

- Totally manufactured in AISI 304 stainless steel.
- 150 L Capacity.
- T form of the arm easily removable for cleaning.
- High resistance and silent Gearbox mechanism.
- Equipped with wheels for easy movement.
- Download button.
- Double direction of rotation.
- Maintenance free.

AMM-150H. Capacity 150 liters.

Totally manufactured in STAINLESS STEEL

|	AMM-150 H
Bowl capacity in Liters	150
Bowl capacity in Kg	± 110
Three-phase motor power HP/Kw	2/1.5
Packaging dimensions (mm)	1200x830x1220
Net/gross weight (Kg)	175/205

CE

MINCER MIXER

Designed for medium productions

Technical information

- Totally manufactured in AISI 304 stainless steel.
- Equipped with two independent motors.
- Top security cover codificated.

- Security cover exit throat.
- Top security cover cushioning.
- Easy removal of the paddles.
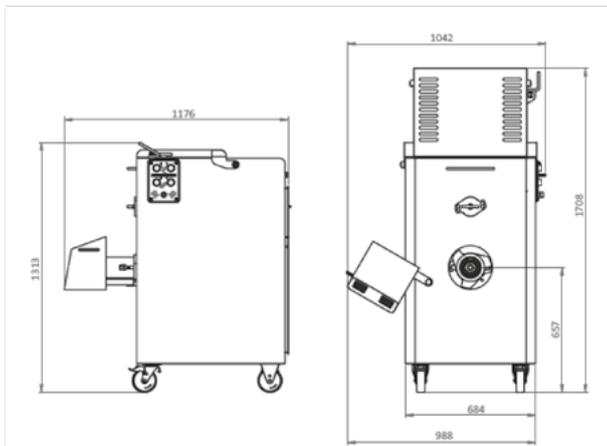
	PM-32 / PM-114
Bowl capacity in Liters	100
Three-phase motor power HP/Kw Mixer	1.5/1.1
Three-phase motor power HP/Kw Mincer	5.4/4
Packaging dimensions (mm)	725x1200x1400
Net/gross weight (Kg)	255/275

PM-32 / PM-114. Capacity 100 liters.

MINCERS

Designed with high power that allows to chop any type of meat

Technical information

- Body manufactured totally in AISI 304 stainless steel.
- Compact design and robust.
- Throat removable.
- Hand protection in the tray according to CE.

- High resistance motor.
- Steel reducer in oil bath.
- Motor thermal protector.
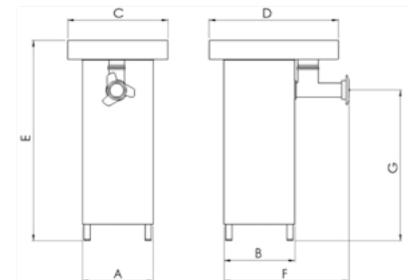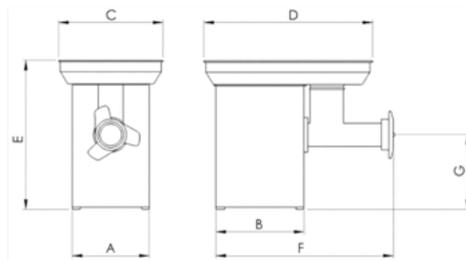- Push hammer.
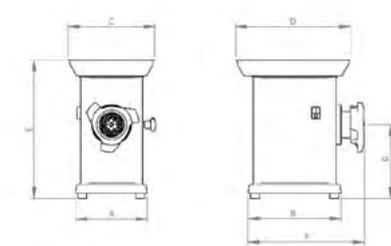- Plates and knives included.

P-22. Production ± 300 kg/h. Motor Power 1.5HP.
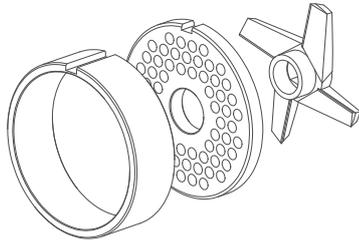P-32. Production ± 425 kg/h. Motor Power 2.5HP.

SUPERSTAR. Production ± 800 kg/h.
Motor Power 3.5HP.

TOP-114. Production ± 1.000 kg/h.
Motor Power 5.5HP.

Model	A	B	C	D	E	F	G
P-22	250	295	310	410	473	413	263
P-32	255	295	310	410	490	413	263
SUPERSTAR	280	330	408	610	520	575	251
TOP-114	450	500	520	760	1240	850	870

Enterprise Cutting system - Simple Cut

Model	Ø Throat	Plate and knives
P-22	83	1 Knife simple cut 1 Plate Ø 5
P-32	100	1 Knife simple cut 1 Plate Ø 5
SUPERSTAR	100	1 Knife simple cut 1 Plate Ø 5
TOP-114	114	1 Knife simple cut 1 Plate Ø 5

Compensatory Ring included to use with simple cut.
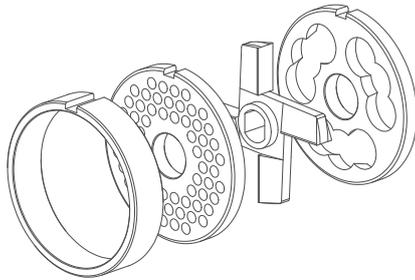
Unger Cutting system - Double Cut

Model	Ø Throat	Plate and knives
P-22	82	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø 5
P-32	98	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø 5
SUPERSTAR	98	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø 5
TOP-114	114	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø 5

Compensatory Ring included to use with simple cut.
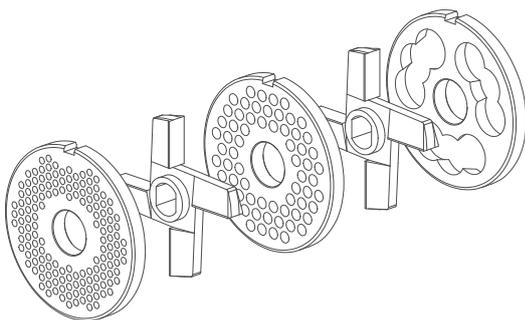
Unger Cutting system - Triple Cut

Model	Ø Throat	Plate and knives
TOP-114	114	1 Plate pre-cut 3 eyes 1 Knife double cut 1 Plate Ø 8 1 Knife double cut 1 Plate Ø 5

|	P-22	P-32	SUPERSTAR	TOP-114
Production Kg/h	± 300	± 425	± 800	± 1.000
Three-phase motor power HP/Kw	1.5/1.1	2.5/0.73	3.5/2.57	5.5/4.04
Single-phase motor power HP/Kw	1,9/1,42	2.5/1.83	2,5/1.87	-
Packaging dimensions (mm)	595x350x520	595x350x520	730x430x550	950x600x1390
Net/gross weight (Kg)	37/40	48/52	68/72	132/138

BOWL CUTTERS

Designed for small
workplaces and pilot plants

A-20 VAR

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI 304 stainless steel cast bowl.
- Equipped with variable speed.
- Thermic protection of the motor.
- Can cut frozen meat.
- Electronic brake of the knives.
- Removable knife head.
- Equipped with 3 knives (optional 6 knives).
- Machine totally closed.

AS-30

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI 304 stainless steel cast bowl.
- Equipped with 1 motor.
- Thermic protection of the motor.
- Can cut frozen meat.
- Electronic brake of the knives.
- Removable knife head.
- Equipped with 3 knives (optional 6 knives).
- Machine totally closed.
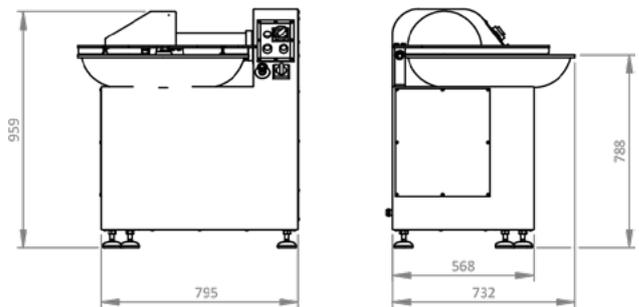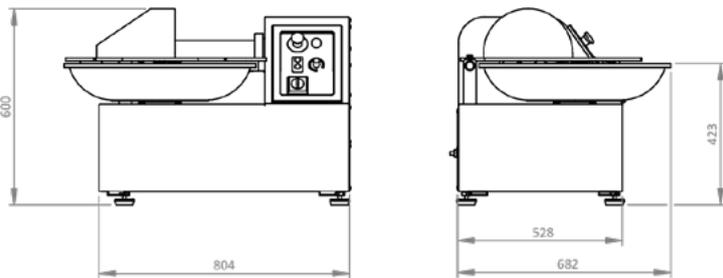
	A-20 VAR	AS-30
Bowl capacity in Liters	20	30
Bowl capacity in Kg	± 14	± 20
Motor power HP/Kw	3/2.2	7/5,14
Knives speed r.p.m	1000 a 3000 variable	1500/3000
Bowl's speed r.p.m	12 a 24 variable	12/24
Packaging dimensions (mm)	900x780x800	1100x1000x1340
Net/gross weight (Kg)	237/242	379 /386

PROFESSIONAL BOWL CUTTERS
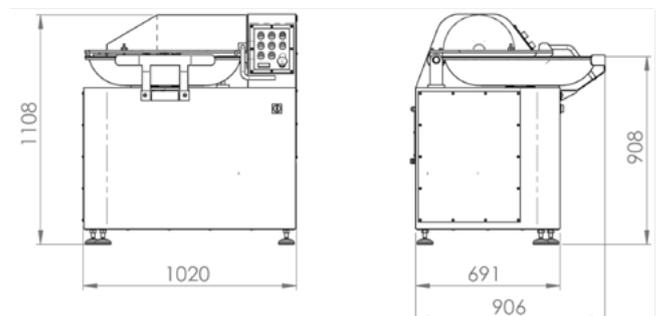
Designed for medium-scale production

AS-40

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI 304 stainless steel cast bowl.
- Equipped with 2 independent motors with 2 velocities.
- Thermic protection of the motors.
- Electronic brake of the knives.
- Bowl cleaning switch.
- Digital thermometer.
- Can cut frozen meat.
- Removable knives head.
- Equipped with 3 knives (optional 6 knives).
- Machine totally closed.

AS-40 VAR

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI 304 stainless steel cast bowl.
- Equipped with 2 independent motors with 2 velocities.
- Electronic brake of the knives.
- Thermic protection of the motors.
- Can cut frozen meat.
- Removable knives head.
- Equipped with 3 knives (optional 6 knives).
- Touch screen with color.
- Digital thermometer.
- Variable speed of the knives.
- Variable speed of the bowl.
- Mixing speed in both directions.
- Bowl cleaning switch.
- Machine totally closed.

	AS-40	AS-40 VAR
Bowl capacity in Liters	40	40
Bowl capacity in Kg	± 28	± 28
Motor power HP/Kw	8.3/6.10	11.5/8.45
Knives speed r.p.m	1500/3000	1000 a 3000 variable
Bowl's speed r.p.m	12/24	12 a 24 variable
Packaging dimensions (mm)	1100x1000x1340	1100x1000x1340
Net/gross weight (Kg)	542/550	562/570

CE

PROFESSIONAL BOWL CUTTERS

AS-75

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI 304 stainless steel cast bowl.
- Equipped with 2 independent motors.
- Thermic protection of the motors.
- Electromagnetic brake of the knives.
- Bowl cleaning switch.
- Digital thermometer.
- Can cut frozen meat.
- Removable knives head.
- Equipped with 3 knives (optional 6 knives).
- Machine totally closed.
- Unloader-discharger (optional).

AS-75 VAR

- Totally manufactured in AISI 304 stainless steel.
- Highly robust AISI 304 stainless steel cast bowl.
- Equipped with 2 independent motors.
- Thermic protection of the motors.
- Electronic brake of the knives.
- Can cut frozen meat.
- Removable knives head.
- Equipped with 3 knives (optional 6 knives).
- Touch screen with color.
- Digital thermometer.
- Variable speed of the knives.
- Variable speed of the bowl.
- Mixing speed in both directions.
- Bowl cleaning switch.
- Machine totally closed.
- Unloader-discharger (optional).

	AS-75	AS-75 VAR
Bowl capacity in Liters	75	75
Bowl capacity in Kg	± 50	± 50
Motor power HP/Kw	23.5/17.27	31.5/23.1
Knives speed r.p.m	1500/3000	1000 a 3000 variable
Bowl's speed r.p.m	12/24	12 a 24 variable
Packaging dimensions (mm)	1500x1300x1380	1500x1300x1380
Net/gross weight (Kg)	865/885	890/910
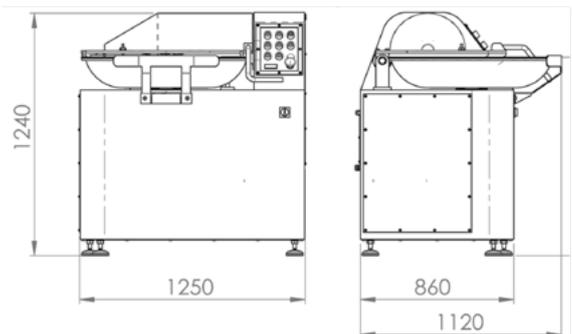
VAC
LINE

Professional, modern, and reliable vacuum packers machines.

VACUUM PACKERS TABLE TOP
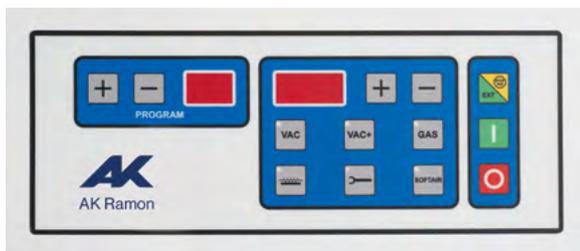
Professional, modern,
and reliable vacuum sealers

Vacuum controlled by time without gas

- Digital control panel.
- Vacuum control by time.
- Sealing time regulation.
- Progressive atmosphere inlet (Soft-Air).
- VAC-STOP push button, finish the vacuum & continue the process.
- Monitoring step by step of the cycle through LEDs.
- Vacuum gauge.

Vacuum & Gas controlled

- Digital control panel.
- Vacuum control by time.
- Gas flushing entrance control by time.
- Sealing time regulation.
- Progressive atmosphere inlet (Soft-Air).
- VAC-STOP push button, finish the vacuum & continue the process.
- Monitoring step by step the cycle through LEDs.
- Vacuum gauge.

Vacuum controlled by sensor

- Digital control panel.
- Vacuum control by sensor.
- Gas flushing entrance control by sensor.
- Sealing time regulation.
- Progressive atmosphere inlet (Soft-Air).
- VAC-STOP push button, finish the vacuum & continue the process.
- VAC+ push button, additional vacuum time
- Maintenance push button control.
- 99 memory positions.
- Monitoring step by step of the cycle through LEDs.

# VACUUM PACKERS TABLE TOP

Technical information

- Manufactured in AISI 304 stainless steel.
- Transparent lid.
- Simple sealing VP-280 / VP-370.
- Double sealing VP-430.10 / VP-430.20.
- Progressive atmosphere entry (except VP-280).

- Machine cycle: 10–30 sec.
- Equipped with thick polyethylene for quicker packaging and easier bag placement. (except VP-280).
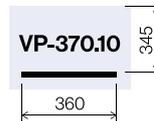- Easy maintenance and cleaning
- Voltage: 220V / 1ph / 50Hz.

VP-280. Flat Lid.
BECKER pump 8 m³/h.
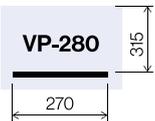
VP-280
315
270

VP-280. High Lid.
BECKER pump 8 m³/h.

VP-280
315
270
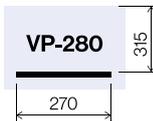
VP-370. High Lid.
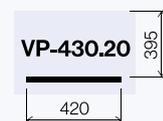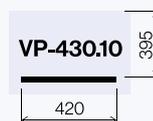BUSCH pump 10 m³/h.

VP-370.10
345
360

BEST SELLER
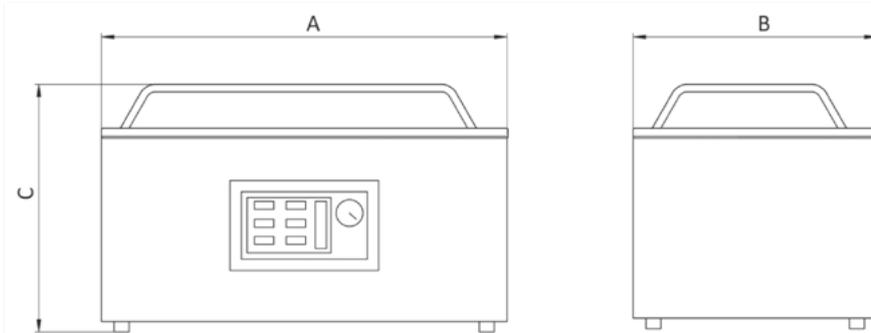
Model VP-430
IDEAL FOR SUPERMARKETS

Every time more supermarkets rely on our vacuum packaging machines to prolong the shelf life of food and to ensure professional results.

VP-430.10. High Lid.
BUSCH pump 10 m³/h.

VP-430.20. High Lid.
BUSCH pump 20 m³/h.

VP-430.10
395
420

VP-430.20
395
420

CE

VACUUM PACKERS TABLE TOP

Model	Machine Dimensions (mm)			Pump Capacity	Pump power HP/Kw	Chamber dimensions (mm)	Packaging dimensions (mm)	Net/gross weight (Kg)
	A	B	C					
VP-280 FLAT LID	340	430	300	8 m³/h	0.35/0.47	280x355x90	500x440x430	33/36
VP-280 HIGH LID	340	430	360	8 m³/h	0.35/0.47	280x355x130	500x440x430	33/36
VP-370.10	440	530	470	10 m³/h	0.5/0.37	370x400x150	770x730x700	47/55
VP-430.10	490	580	470	10 m³/h	0.5/0.37	430x450x180	770x730x700	60/68
VP-430.20	490	580	470	20 m³/h	1.02/0.75	430x450x180	770x730x700	69/83

Technical information

Soft Air

All models include the progressive atmosphere (Soft air). Using this option, the air enters into the vacuum chamber gradually and controlled based on a predetermined time, so the bag can adapt to the product carefully without damaging it. It is ideal for meat with bones, lobsters, screws, powders, electronic components, or other kinds of products that need more caution to be packed.

Types of sealing bars
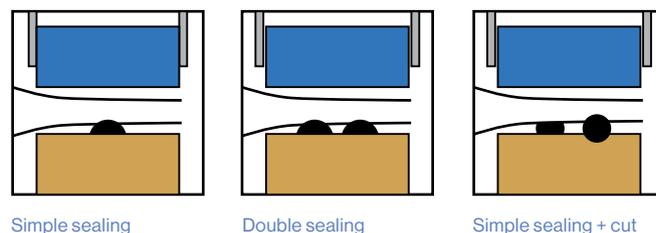
Simple sealing   Double sealing   Simple sealing + cut

VACUUM PACKERS TABLE TOP

Technical information

- Manufactured in AISI 304 stainless steel.

- Transparent lid.

- Double sealing.

- Progressive atmosphere.

- Machine cycle: 10–30 sec.

- Equipped with thick polyethylene for quicker packaging and easier bag placement.

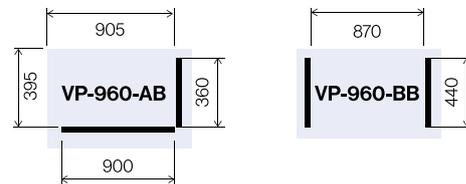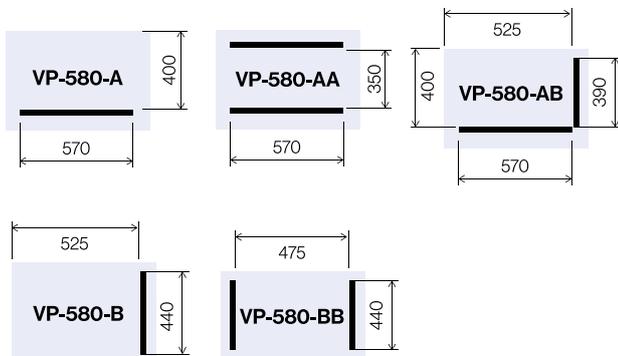- Easy maintenance and cleaning.

- Voltage: 230V/1ph/50Hz.

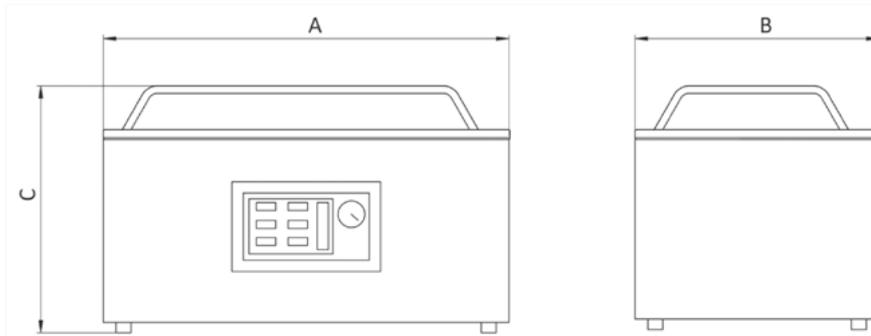**FAST model it's equipped with two Busch pumps.**

VP-580 High Lid A, AA, B, BB, AB.
BUSCH pump 20m³/h.

VP-960 High Lid AB,BB. BUSCH pump 20m³/h.
VP-960 FAST AB, BB. BUSCH pump 20m³/h + 20m³/h.

VP-580-A	VP-580-AA	VP-580-AB	VP-960-AB	VP-960-BB
400 / 570	350 / 570	525 / 400 / 570 / 390	905 / 395 / 900 / 360	870 / 440

VP-580-B	VP-580-BB
525 / 440	475 / 440

VACUUM PACKERS TABLE TOP

Model	Machine Dimensions (mm)			Pump Capacity	Pump power HP/Kw	Chamber dimensions (mm)	Packaging dimensions (mm)	Net/gross weight (Kg)
	A	B	C					
VP-580 A, AA, B, BB, AB	640	580	470	20 m³/h	1.02/0.75	580x450x180	770x730x700	81/95
VP-960 AB, VP-960 BB	1027	580	470	20 m³/h	1.02/0.75	960x450x180	1100x620x600	110/128
VP-960 FAST AB, BB	1027	580	470	20 m³/h + 20 m³/h	2.04/1.50	960x450x180	1100x620x600	125/143
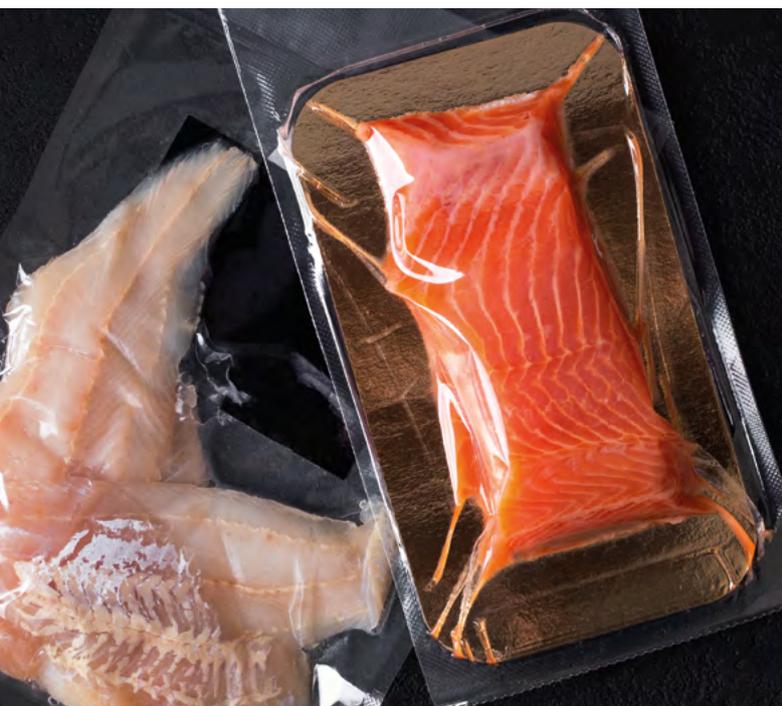
BEST SELLER

**Model VP-960
PERFECT FOR PACKING LOINS,
HAM AND FISH.**

VP-960 is a model with surprising features: this design allows packaging all kinds of elongated products. It's perfect for packaging loins, ham legs, fish, and all kinds of food.

CE

VACUUM PACKERS STANDING

Ideal solutions
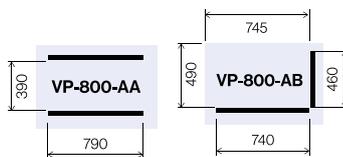for medium production

Technical information

- Manufactured in AISI 304 stainless steel.
- Transparent lid.
- Double sealing.
- Progressive atmosphere (Soft Air).
- Machine cycle: 10–30 sec.
- Equipped with polyethylene spacers for faster packaging and easier bag placement.

- Easy maintenance and cleaning.
- Voltage VP-600: 230V/1ph/50Hz.
- Voltage VP-800 / VP-1000: 400V/3ph/50Hz.
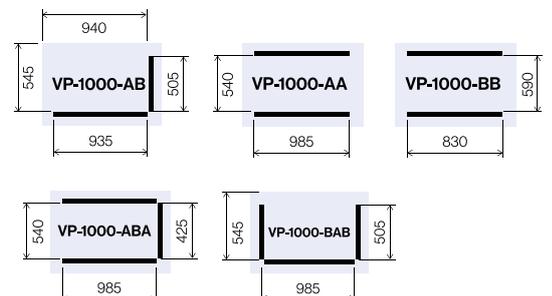- Equipped with wheels for an easy displacement.

VP-600 High lid AB.
BUSCH pump 20m³/h.
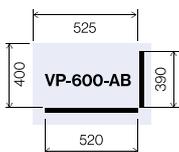
VP-800 High lid AB, AA.
BUSCH pump 63m³/h.

VP-1000 High lid AB, AA, BB, ABA, BAB, AB, HIGH.
BUSCH pump 100m³/h.

VP-600-AB
525 / 520 / 400 / 390

VP-800-AA
790 / 390

VP-800-AB
745 / 740 / 490 / 460

VP-1000-AB
940 / 935 / 545 / 505

VP-1000-AA
985 / 540

VP-1000-BB
830 / 590

VP-1000-ABA
985 / 540 / 425

VP-1000-BAB
985 / 545 / 505
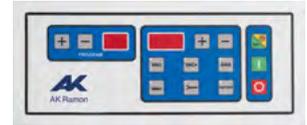
VACUUM PACKERS STANDING
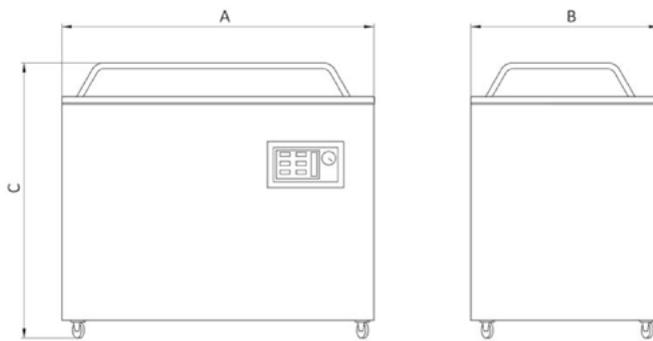
Available control panels

Control panel by time without gas

Control panel by time with gas

Digital control panel by sensor

Model	Machine dimensions (mm)			Chamber dimensions (mm)	Packaging dimensions (mm)	Net/gross weight (Kg)
	A	B	C			
VP-600	637	580	1.022	580x450x180	840x760x1.210	140/185
VP-800 AA & AB	880	650	1.030	800x550x200	1.020x780x1.220	190/245
VP-1000 AB, AA, BB, ABA & BAB	1.080	700	1.040	1.000x600x200	1.020x830x1.220	240/295
VP-1000 HIGH AB	1.080	700	1.140	1.000x600x300	1.020x830x1.220	245/300

BUSCH Pump

Model	Capacity	Pump power HP/Kw
VP-600	20 m³/h	1.02/0.75
VP-600	40 m³/h	2.04/1.5
VP-800	63 m³/h	2.04/1.5
VP-1000	100 m³/h	3.67/2.7

INDUSTRIAL VACUUM PACKERS

Designed for big productions

Technical information

- Manufactured in AISI 304 stainless steel.
- Double sealing.
- Sealing + Cut (Optional).
- Progressive atmosphere.
- Gas flushing entrance.
- Machine cycle: 10–30 sec.
- Equipped with thick polyethylene for quicker packaging and easier bag placement.
- Easy maintenance and cleaning.
- Voltage: 400V/3ph/50Hz.

VP-700TB-100

680 | 560
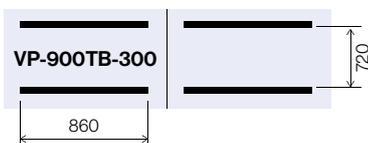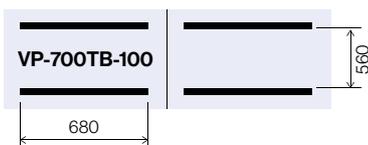
VP-700 TB 100. Manual lid opening system.
BUSCH pump 100m³/h.

VP-900TB-300

860 | 720

VP-900 TBA 300. Semi-automatic and automatic lid opening system.
BUSCH pump 302m³/h.

INDUSTRIAL VACUUM PACKERS

Digital control panel by sensor

- Digital control panel.
- Vacuum control by sensor.
- Gas flushing entrance control by sensor.
- Sealing time regulation.
- Soft-air.
- VAC-STOP push button, finish the vacuum & continue the process.
- VAC+ push button, additional vacuum time.
- Maintenance push button control.
- 99 memory positions.
- Monitoring step by step of the cycle through LED.
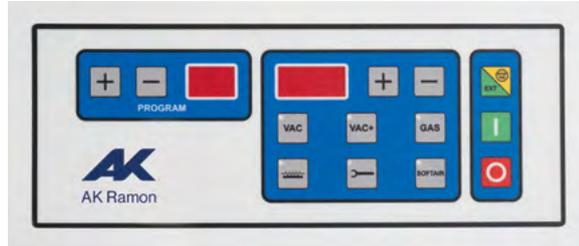
Electronic sensor with **99 memory programs**.
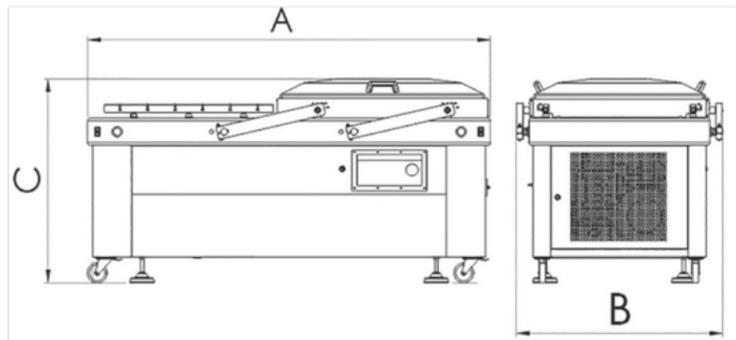
Model	Machine dimensions (mm)			Chamber dimensions (mm)	Packaging dimensions (mm)	Net/gross weight (Kg)
	A	B	C			
VP-700 TB 100	1.590	710	1.000	836x680x200	1760x900x1200	421/441
VP-900 TBA 300	2.050	1.020	1.050	1005x830x200	2130x1100x1270	855/875

BUSCH pump

Model	Capacity	Pump power HP/Kw
VP-700 TB 100	100 m³/h	3.67/2.7
VP-900 TBA 300	302 m³/h	6.3/4.63

SEALING LINE

Thermo-sealing machines
for multiple applications

MANUAL TRAY SEALING MACHINES

Ideal for small business

Technical information

- Manufactured in AISI 304 stainless steel.
- Die set in anodized aluminum.
- Manual tray sealing machine.
- Ergonomic and robust model.
- Perfect for transporting the food without loss of liquid or sauces.
- Hot plate ideal for any type of die set.
- Easy change of die set, which are interchangeable in few seconds.

- Fast heating of the selected temperature.
- It allows to work with different kind of of tray materials, PP, PET, ALUMINIUM...
- Sealing and cutting of the film simultaneous.
- Easy maintenance and cleaning.
- Voltage: 220V/1ph/50Hz.

TS-150
Include die set 137x192 mm.
Maximum sealing surface: 210x155 mm.
Power: 900W

TS-160
Include die set 260x160 mm. (1/4 GN)
Maximum sealing surface:270x190 mm.
Power: 900W

TS-170 & TS-170 CUT
Include die set 320x260 mm. (1/2 GN)
Maximum sealing surface:320x260 mm.
Power: 1500W

Standard die set

TS-150
192 x 137 mm (1 tray)
137 x 96 mm (2 trays)

TS-160
260 x 160 mm (1 tray) – 1/4GN
192 x 137 mm (1 tray)
168 x130 mm (2 trays) – 1/8GN

TS-170
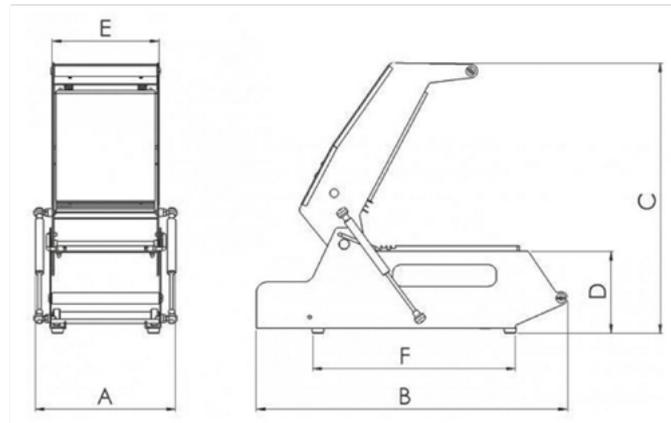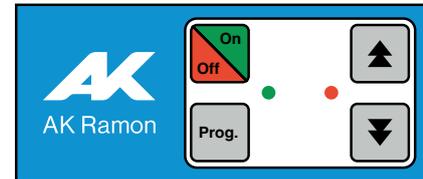320 x 260 mm (1 tray) – 1/2GN
260 x 160 mm (2 trays) – 1/4GN

TS-170 CUT
320 x 260 mm (1 tray) – 1/2GN
260 x 160 mm (2 trays) – 1/4GN
PROFILE CUT

**WE MANUFACTURE ANY TYPE AND SHAPE OF MOLD TO MATCH THE CLIENT'S TRAYS**

MANUAL TRAY SEALING MACHINES

Digital control panel

- Digital panel control.
- Temperature regulation.
- Automatic stop programming.
- Electronic control of the temperature 0ºC to 230ºC.

Model	Machine dimension (mm)						Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
	A	B	C	D	E	F			
TS-150	270	570	515	152	193	355	520x270x530	8/10	150
TS-160	300	620	640	220	242	565	645x300x550	12/15	200
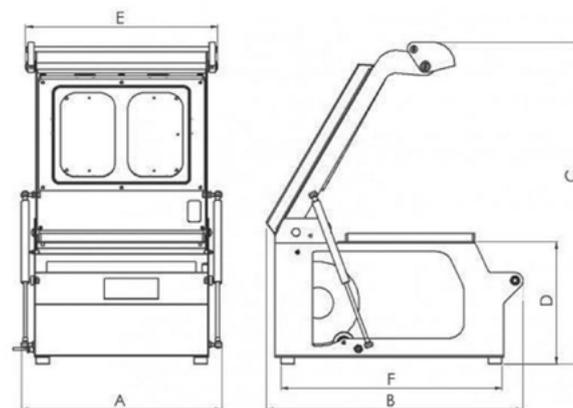
Model	Machine dimension (mm)						Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
	A	B	C	D	E	F			
TS-170	484	620	790	298	462	532	770x730x700	69/74	360
TS-170 CUT	484	620	790	298	462	532	770x730x700	69/74	360

TS-170 CUT WITH PERIMETRAL CUTTING

SEMI-AUTOMATIC TRAY SEALER

Give prestige to your business

Technical information

- Manufactured in AISI 304 stainless steel.
- Die set in anodized aluminum.
- Semi-automatic tray sealing machine.
- Automatic film advance.
- Ergonomic and robust model.
- Perfect for transporting the food without loss of liquid or sauces.

- Easy change of die set.
- Fast heating of the selected temperature.
- It allows to work with different types of tray materials, PP, PET, ALUMINIUM...
- Easy maintenance and cleaning.
- Voltage: 220V/1ph/50Hz.

TS-200 & TS-200 GF
Maximum sealing surface: 280x192 mm
Power: 900W

TS-300 & TS-300 GF
Maximum sealing surface: 320x260 mm
Power: 1.500 W
Required compressed air.

GF Models equipped to work with gas flushing

Standard die set

TS-200 & TS-200 GF
260x160 mm (1 tray) – 1/4GN
168x130 mm (2 trays) – 1/8GN
CUT BY THE BACK PART

TS-300 & TS-300 GF
320x260 mm (1 tray) – 1/2GN
260x160 mm (2 trays) – 1/4GN
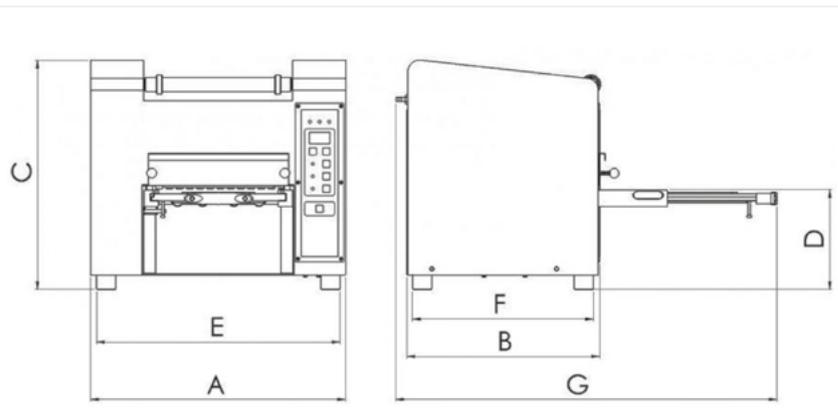168x130 mm (4 trays) – 1/8 GN
PROFILE CUT

WE MANUFACTURE ANY TYPE AND SHAPE OF MOLD ACCORDING TO THE CLIENT'S TRAYS

SEMI-AUTOMATIC TRAY SEALER

Digital control panel
- Digital control panel.
- Temperature regulation.
- Sealing time regulation.
- Gas entry time regulation, only in GF models.
- Electronic control of the temperature 0ºC a 230ºC.

Model	Machine dimension (mm)							Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
	A	B	C	D	E	F	G			
TS-200	525	395	480	350	465	340	770	770x730x700	49/54	220
TS-200 GF	525	395	480	350	465	340	770	770x730x700	49/54	220
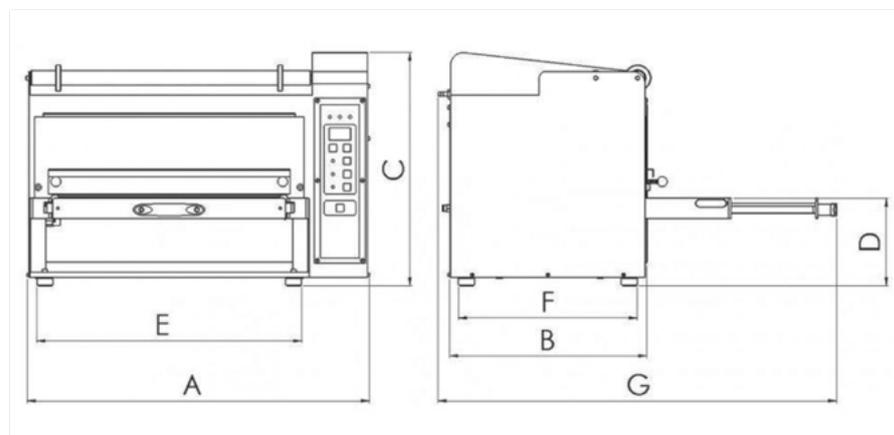
Model	Machine dimension (mm)							Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
	A	B	C	D	E	F	G			
TS-300	671	385	480	375	490	325	770	770x730x700	65/75	430
TS-300 GF	671	385	480	375	490	325	770	770x730x700	65/75	430

AUTOMATIC TRAY SEALER WITH VACUUM AND GAS

For perfect and longer preservation

Technical information

- Manufactured in AISI 304 stainless steel.
- Die set in anodized aluminum.
- Automatic tray sealing machine.
- Ergonomic and robust model.
- Perfect for transporting the food without loss of liquid or sauces.
- Easy change of die set, which are interchangeable in few seconds.
- Fast heating of the selected temperature.
- It allows to work with different types of tray materials, PP, PET, ALUMINIUM.
- BUSCH pump 20m³/h.
- Easy maintenance and cleaning.
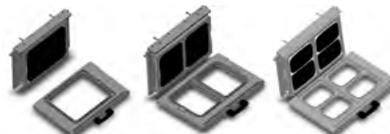- Voltage: 400V/3ph/50Hz.

Optional

- BUSCH pump 40 m³/h.
- BUSCH pump 20 m³/h for oxygen levels above 21%.
- Silent compressor.

TS-550
maximun sealing surface: 320x260 mm
Power: 1.500 W
Requires compressed air.

Standard die set

With profile cut of the film
320x260 mm (1 tray) – 1/2GN
260x160 mm (2 trays) – 1/4GN
168X130 mm (4 trays) – 1/8GN
PROFILE CUT

Without profile cut
320x260 mm (1 tray) – 1/2GN
260x160 mm (2 trays) – 1/4GN
168X130 mm (4 trays) – 1/8GN
CUT BY THE BACK PART

WE MANUFACTURE ANY TYPE AND SHAPE OF MOLD TO MATCH THE CLIENT'S TRAYS

AUTOMATIC TRAY SEALER WITH VACUUM AND GAS

Digital control panel by sensor

- Digital control panel.
- Vacuum control by sensor.
- Gas flushing entrance control by sensor.
- Sealing time regulation.
- VAC-STOP push button, finish the vacuum & continue the process.
- Maintenance push button control.
- 99 memory positions.
- Monitoring step by step of the cycle through LED.
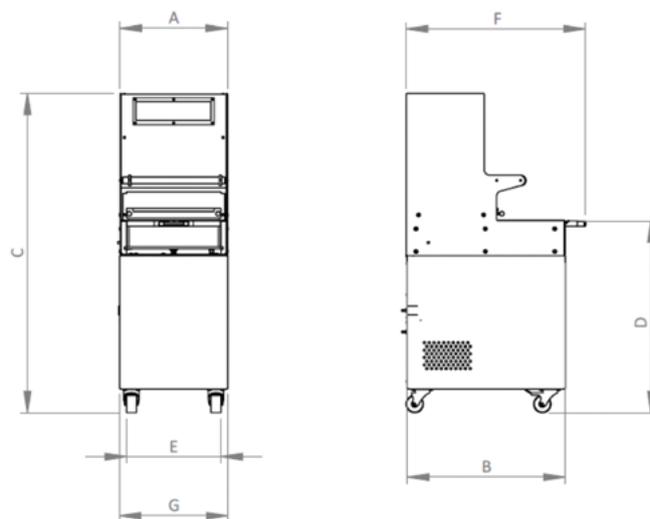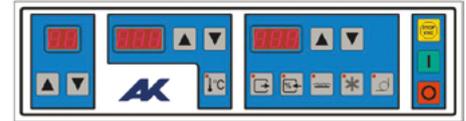
	Machine dimension (mm)							Packaging dimensions (mm)	Net/gross weight (Kg)	Film roll width (mm)
Model	A	B	C	D	E	F	G			
TS-550	495	730	1.485	890	435	830	500	650x1050x1510	142/150	400

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