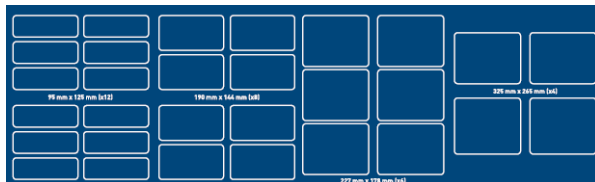


# E42 MASTER

High-Capacity Tray Sealing Machine with Vacuum and Gas Flush

**E42**



Basic Mold Options

The **E42** is a fast, linear, automatic tray sealing machine with vacuum and gas flush.

It has a built-in infeed conveyor, a powerful vacuum pump (160 or 300 m<sup>3</sup>/h) and a large number of mold options, depending on your tray.

Suitable for a wide range of sealing applications such as: fresh or frozen meat & fish, fresh agricultural products, bakery products, prepared meals, dry nuts, dairy products, and so on.

## General Features:

- Stainless steel construction.
- Easy change from one type of container to another within minutes.
- Powerful DVP vacuum pump.
- Photocell for printed film use.
- PLC by OMRON with touch screen.
- High precision vacuum and gas measuring.
- Compact dimensions.

## Optional:

- More powerful vacuum pump.
- Special pump for gas mixtures with a high oxygen content (O<sub>2</sub>>21%).
- Outlet conveyor.

E42	
Capacity (cycles/min)	6 – 8
Air supply (bar)	6 – 8
Machine dimensions (Length x Width x Height, mm)	4995 x 1150 x 1820
Electrical supply (V/Hz)	380/50, 3-ph
Power (kW)	7
Vacuum pump (m <sup>3</sup> /h)	160 – 300
Machine weight (kg)	1180