

# Apach

COOK *line*



## DESCRIPTION

The models of the APACH AVM-Series line are characterized by simplicity of use and versatility, which make them ideal work tools in any professional environment. Made entirely of AISI304 stainless steel, they stand out for the digital controlpanel, the absolute vacuum sensor and the inert gas injection, possible up to 90% of the vacuum chamber volume thanks to the "Gasplus"- device. Easy maintenance and cleaning are facilitated by the front opening of the machine body and the brilliant, rounded surfaces of the vacuum chamber.

## FEATURES

- Oil lubricated rotary vane vacuum pump, nominal speed 8 m<sup>3</sup>/h;
- Vacuum level control through high precision absolute-type vacuum sensor, which does not require calibration;
- Maximum vacuum 99,8% (2 millibar);
- 310 mm sealing bar, easily removable for cleaning;
- Standard inert gas injection with 2 nozzles; the "Gasplus" system allows to reach percentages of inert gas volume equal to 90% of the vacuum chamber, allowing the packaging of products extremely sensitive to crushing;
- Brilliant stainless steel vacuum chamber with constant thickness, easy to clean being free of edges and receptacles;
- 10 editable user programs;
- 1 cycle for vacuum containers;
- "H2Out" pump oil dehumidification cycle;
- Resettable oil change alarm;
- Menu accessible to technical assistance for parameter adjustment and reading of cycles carried out;
- Waterproof control panel, resistant to liquids, humidity, dirt and dust;
- Electronic control and power cards protected from moisture and dirt by fireproof plastic covers;
- High-thickness PMMA (Plexiglass) lid with polished and rounded edges; opens automatically at the end of the cycle;
- Lowering system of the lid at the end of the work in the rest position by releasing the rear gas spring, which allows to release the tension on the gas spring and on the lid;
- Access for easy maintenance through front opening of the casing;
- Standard "Easy" accessory for external vacuum in embossed bags;
- 2 PE-filling plates for product adjustment and cycle speed up.



**SEALING BAR 310mm**  
**VACUUM PUMP 8 m<sup>3</sup>/h**  
**SENSOR CONTROL**

## ACCESSORIES (NOT INCLUDED)

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



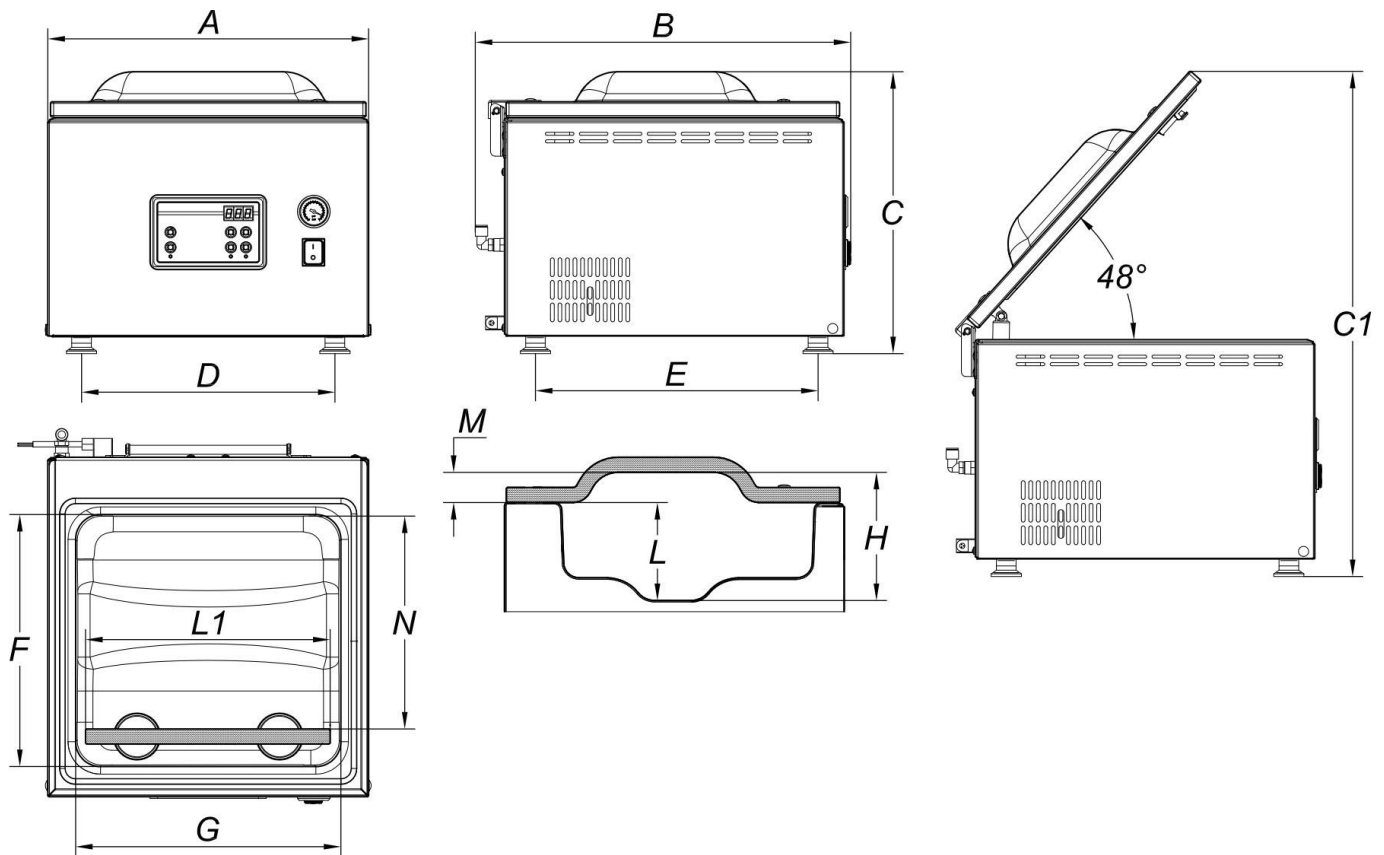
PROJECT	DATE	APPROVED
ITEM	QTY	

VACUUM PACKAGING MACHINES AVM308/GP

UPDATED: 03/07/2024

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## SPECIFICATIONS

Length of seal L1	mm	310
Nominal pump speed	m <sup>3</sup> /h	8
Final pressure	mbar	2
Chamber Size (FxGxH)	mm	334x351x170
Useful space Chamber (N)	mm	285
Chamber depth (L)	mm	130
Chamber volume	Lt	17
Power	W	600
Electrical voltage/Frequency/Phases	V/Hz	220-240V / 50-60Hz / 1Ph+N+PE
Power cord and plug		3m + G PLUG (UK PLUG)
Current	A	2,6
Housing materials		Stainless steel (AISI304)
Vacuum chamber material		Stainless steel (AISI304)
Lid material		PMMA (plexiglas)
Overall dimensions (AxBxC)	mm	425x498x374
Maximum height with open lid (C1)	mm	669
Distance between supports (DxE)	mm	336x374
Weight (with shelves)	kg	35
Noise level	dB(A)	58
Environmental operating temperature (min-max)	°C	12-40