



minipack® - torre

UNEXPECTED IDEAS

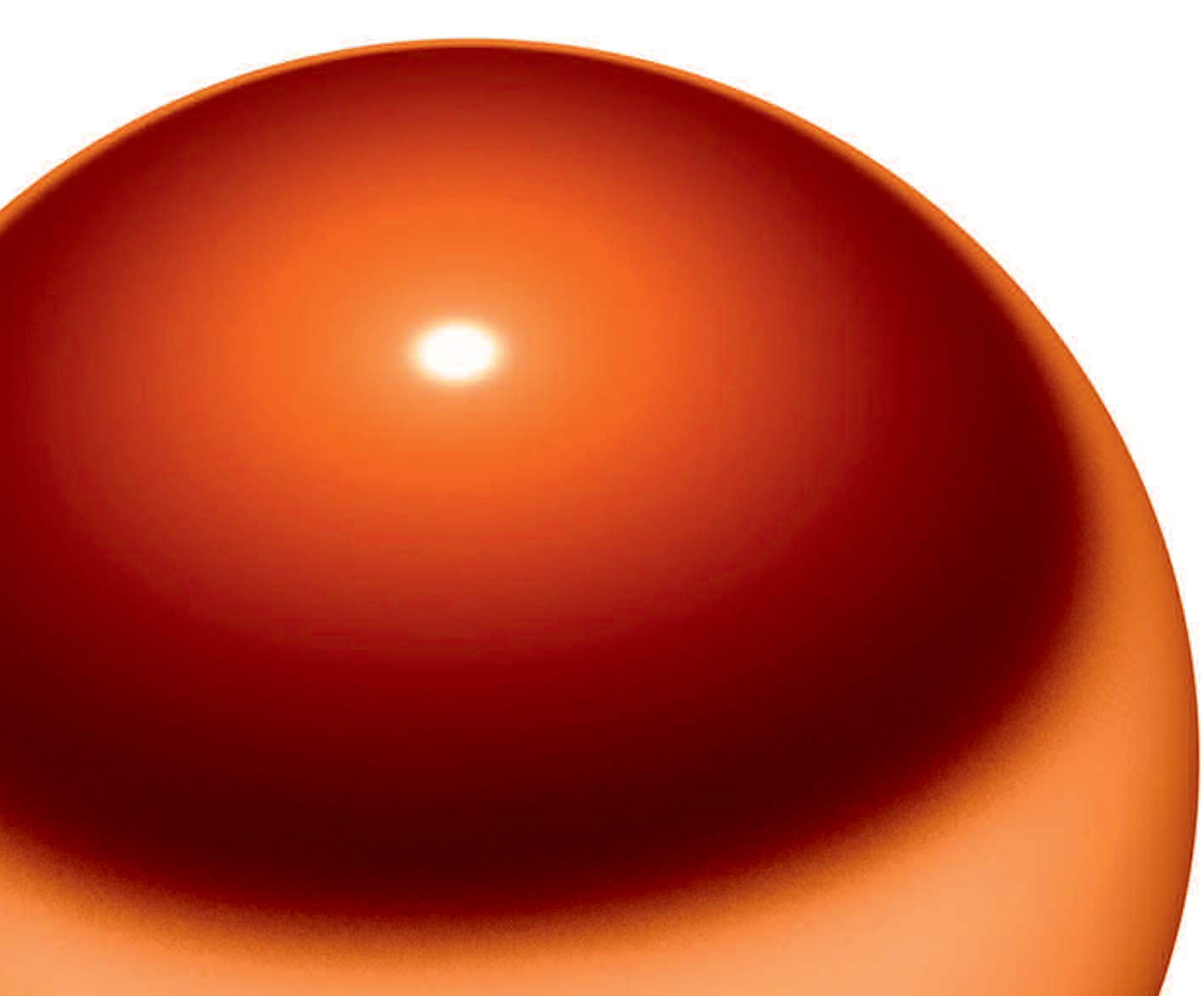
Minipack-Torre S.p.A.

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MINIPACK-TORRE



FOOD DIVISION

MINIPACK-TORRE. UNEXPECTED

FACILITIES

HEADQUARTERS

MINIPACK-TORRE is located in Dalmine, a few kilometres far from Bergamo. Here there are the Finance & Control and the R&D department, as well as the shrinking and vacuum manufacturing facilities. At present time the manufacturing plant is the core of the company. This is equipped with advanced and flexible tools and CNC machines for the production of all the mechanical components.

SALES DEPARTMENT

According to the policy of the company to expand and consolidate itself on the market, since some years a new building has been realised near the Headquarters. Inside there is: the sales department, the warehouse and logistic department, a 100 seat theatre for sales meeting and technical training and, last but not least, a wide show room where the whole range of machines is displayed. These are always at distributors and customers disposal for all the kind of tests to be made.

STEELWORKS

Situated in the manufacturing plant in Osio Sotto (Bg), close to the Headquarters, there is the completely automated steelworks, with Hi-Tech equipment for the production of all the chassis.

Ten world-wide patented models, four technological advanced production facilities (one completely automated), a world-wide distribution network, a widespread technical assistance, the Certificate of Quality UNI EN ISO 9001:2000: this is what today MINIPACK-TORRE is.

In more than 30 years the company has gained a world-wide leader position in the packaging machines field. Any equipment provided is reliable, ensures a good productivity and always impresses for the great ideas which has.

IDEAS

R&D.

Every year 5% of the general turnover is invested in R&D. This continuous research allows MINIPACK-TORRE to always be on the top level of a market which is constantly in evolution. Thanks to the R&D department the company is always able to offer new advanced and reliable packaging systems.

SAFETY: TOP PRIORITY.

More than others, MINIPACK-TORRE has taken into great consideration the safety of the operators of their machines. That is why they deeply and continuously studied and developed new safety systems.

Hi-TECH MANUFACTURING PLANTS.

The manufacturing plants are completely automatised. The staff is continuously working in order to fulfil any specific and customised requirements from all the customers.

GOING-OVER CONTROLS.

All the materials and components are of first quality. Moreover each production step is supervised by technical skilled employees, each machine is submitted to strict tests and to a long final inspection before being delivered.

QUALITY POLICY.

The two Certificates of Quality UNI EN ISO 9001 - VISION 2000 obtained in the year 2001 represent an important goal and a never-ended engagement to satisfy the customers thanks to a strict quality control procedure in production, commercial services and after sales assistance.

DESIGN AND PRODUCTION.

We believe that in order to achieve goods results, every single project has to be personally followed from the beginning to the end. At MINIPACK-TORRE all the steps of a project are entirely developed inside the company. That is why a steelworks has been created inside the company to build all the chassis and the whole components of the machines. This gives a great flexibility to the whole structure.

WIDESPREAD COMMERCIAL NETWORK AND AFTER SALES ASSISTANCE

Thanks to 2 sister companies in France and in the United States along with more than 110 sales distributors all over the world (25 of which just in Italy) MINIPACK-TORRE is able to provide a widespread and efficient sales network. Moreover the after sales department along with the commercial staff of MINIPACK-TORRE regularly organises sales and technical meetings to train the wide number of distributors and reps. An adequate technical knowledge is compulsory to give the best possible service to the thousands end uses of MINIPACK-TORRE machines.

PROGRAMMA: P01
Tempo: 1.7 sec
Limite vuoto: 100.0%
Vuoto: 000.0%
Residuo: 100.0%
Extravuoto: 00 sec
Rapp. gas: 000.0%

CONF. FASE 1
LAVORAGGIO SALE ACQUA
LATTE PEPE

Conf : 05/04/2011 15:28
Scad : 00/04/2011
Op. : DOME
otto 12
Num. : 0072
Vuoto: 100.0% Gas: 002
Prezzo: 5 EURO

HVS 45L XP

DESIGNED AND MADE IN ITALY



NEW

TECHNOLOGICAL WORLD-WIDE PATENT

MINIPACK-TORRE introduces a great innovation on the market, a new, exclusive and revolutionary concept for the internal vacuum: the vacuum certification on the package.

It is the possibility, granted on the market only by MINIPACK-TORRE machines, to obtain one or more labels (for the package of one or more bags at once) where the essential information relative to the product storage can be found.



VACUUM LINE

TODAY THE VACUUM PACKAGING IS ALSO CERTIFIED.

• Date	2010-05-08
• Time	10.15
• Vacuum	99.9%
• Gas	20% CO ₂
• Type	Beef
• Operator	0004
• Company	Torre Butchery
• Expiry date	2010-06-08 (optional)

With the new MVS XP line the vacuum inside the packaging can be certified: it is a new and revolutionary concept for the internal vacuum, an exclusive innovation in MINIPACK-TORRE style.

All the models XP range offer the possibility to obtain, for any single packaging cycle, a label where the essential processing information is printed. The new conception control display installed on these machines is rich in functions and is technologically up-to-date for the food industry. The control panel allows a fast operations setting thanks to its interactivity and user-friendliness and helps the operator to program the technical and assistance operations.

MVS XP

A RANGE OF UNIQUE ADVANTAGES.

PRELIMINARY DIAGNOSIS of the technical problems of the machine directly from the display through the check-up function without opening the machine

Possibility to select the types of product to be packaged per macro-categories (meat, fish, cheese, vegetables...)

Possibility to select the type of inert gas (ex FOOD1-2-3) and to set up (from a sub-menu) the percentage of gas which composes the mixture (ex.: $O_2=10\%$ $N=70\%$ $CO_2=20\%$) and to transfer the set up data on the label. This function assures excellent results if external gas mixers are present

Possibility to select sub-categories (ex. meat: veal, beef, poultry, pork...) for each product macro-categories

Automatic packaging cycle activation with suggested or default values after the selection of sub-categories; at this point only the expiry date may be optionally programmed

EASY PULSE function for a simple programming with the advantage for the operator to select pre-set stored functions with pre-set parameters

Printing option, to be programmed, to print the vacuum certification label and to choose the number of copies to be stuck on every single package obtained during each cycle

Electronic SOFT AIR with several speed levels, for the gradual air return into the chamber without any sudden package collapse (ideal for products with rough-edgy parts)

CP-CONDITIONING PROGRAM function for the pump switching on; it allows to eliminate the liquid-oil emulsions which may deposit in the pump tank. It is recommended after long periods in which the machine is not used

EXTERNAL VACUUM option to create the vacuum inside a container which is outside the machine but connected with a pipe directly to the chamber

Possibility to carry out the vacuum by setting the time, excluding the vacuum sensor reading

Error message or reference to the element in failure in case of breakdown with the visualization on the display of the telephone number or e-mail address of the nearest assistance centre

The oil change can be carried out without moving the pump and the substitution of the shock absorbers without lifting the chamber (these operations can be carried out by a single operator)

Access to the power board at the side of the machine without lifting the chamber





NEW FOREMOST DISPLAYED INFORMATION

DATE: as per the electronic clock

LANGUAGE: 5 selectable languages

OPERATOR: 0001 equivalent to Mr Rossi Mario

WEB SITE

VACUUM GRADE READING: % or in mbar
(very useful to chefs)

LABEL: YES; NO- option print with label

SERVICE: distributor e-mail with telephone number

CYCLES COUNTER: it counts the machines cycles
(not changeable)

OIL CYCLES: it indicates the pump oil change

OFF CYCLES: it indicates the ordinary maintenance

TOT. HOURS: it indicates the time when the machine is switched on

TOT. HOURS: it indicates the pumps working hours

INNOVATIVE CONTROL PANEL

The new conception liquid crystal display gives much information relative to the packaging; simple to be used, it allows a rapid program setting and gives the possibility to program the technical and maintenance operations on the machine at the final user's location.





MVS X

THE VACUUM-PACKAGING HAS NEVER BEEN SO EASY.

The MVS X line has a series of highly technological and functional features, although remaining extremely user-friendly.

The collaboration with important chefs during the phase of design and creation has allowed to enrich the functions of these next-generation products, keeping into consideration the specific needs of professional users. The membrane switch board is adhesive and stuck on the front of the body: this prevents the entry of liquids into the card.

The control panel allows to set up to 10 customized programs. The display shows the oil change need with a suitable message.

An electronic sensor analyses the data directly from the card and reads the vacuum grade carried out inside the chamber. Moreover, it is also possible to calibrate the machine, to correct any atmospheric pressure changes at the different altitudes.

FEATURES

Stainless steel (AISI 304)
Vacuum cycle stop
Bags waste film cut
Aluminium sealing bar
Transparent lid in plastic material suitable for food contact
Electronic volumetric sensor
High density PE plates
10 customized programs
Auto-calibration
Security for over-current on sealing bar
Oil level check and assistance signal
CE -ETL - NSF certification

OPTIONAL

Gas injection system
Kit for external suction
Slanted planes for liquid products
Sealing bar with 2 sealing plates
Top and bottom sealing bar to seal aluminium bags



MVS 26 X



MVS 35 X



MVS 41 XP



MVS 45 X



MVS 45 XP

TABLETOP VACUUM MACHINES MVS X-XP

TECHNICAL DATA

		MVS26 X	MVS31 X	MVS35 X	MVS41 XP	MVS45 X B.FR. MVS45 XP B.FR.	MVS45 X 2B.L. MVS45 XP 2B.L.
Power supply	V	120/230 1F.	120/230 1F.	120/230 1F.	120/230 1F.	120/230 1F.	120/230 1F.
Vacuum Pump	m ³	4 (BUSCH)	6 (D.V.P.)	10 (BUSCH)	20 (BUSCH)	20 (BUSCH)	20 (BUSCH)
Sealing bar		Front + rear optional	Front	Front	Front + 2 lateral	Front	2 Lateral
Sealing bar dimensions	mm in	260 10,23	310 12,20	310 12,20	620 front. /310 later. 24,40 front. /12,20 later.	450 17,71	450 17,71
Lid		bubble	bubble	bubble	bubble	bubble	bubble
Soft-Air		NO	NO	NO	SI (electronic)	SI (mechanical) SI (electronic)	SI (mechanical) SI (electronic)
Real chamber dimensions	mm in	275x400 h.101 10,83x15,75 h.3,98	326x296 h.152 12,83x11,65 h.5,98	326x296 h.178 12,83x11,65 h.7,01	738x345 h.100 29,06x13,58 h.3,94	466x456 h.217 18,35x17,95 h.8,54	466x456 h.217 18,35x17,95 h.8,54
Usable chamber dimensions (basin+lid)	mm in	275x350 h.101 275x301 h.101 (2 barre) 10,83x13,78 h.3,98 10,83x11,81 h.3,98 (2 bars)	326x240 h.152 12,83x9,45 h.5,98	326x240 h.178 12,83x9,45 h.7,01	636x289 h.100 25,04x11,38 h.3,94	466x405 h.217 18,35x15,94 h.8,54	350x456 h.217 13,78x17,95 h.8,54
Number of gas nozzles for each blade	nr	1+1	1	1	3 front. / 1+1 later.	2	2+2
Machine dimensions with open lid	mm in	380x600 h.670 14,96x23,62 h.26,38	390x502 h.670 15,35x19,76 h.26,38	390x640 h.635 15,35x25,20 h.25,00	835x542 h.704 32,87x21,34 h.27,72	550x645 h.820 21,65x25,39 h.32,28	550x645 h.820 21,65x25,39 h.32,28
Machine dimensions with closed lid	mm in	380x600 h.330 14,96x23,62 h.12,99	390x502 h.345 15,35x19,76 h.13,58	390x640 h.330 15,35x25,20 h.12,99	835x542 h.450 32,87x21,34 h.17,72	550x645 h.500 21,65x25,39 h.19,69	550x645 h.500 21,65x25,39 h.19,69
Machine weight (net/gros)	Kg pound	25/30 55,12/66,14	33/38 72,75/83,78	46/54 101,41/119,05	95/110 209,44/242,51	80/90 179,37/198,42	80/90 179,37/198,42
Sealing time (with vacuum percentage 99,9%):							
Vacuum time	sec.	45	22	22	22	24	24
Air return time	sec.	5	4	7	5	8	8

MVS X range These models have a luminous 3-digit display and do not have the option for label printing.



MVS 45 L XP



MVS 50 XP



MVS 52 XP



MVS 52 DV XP



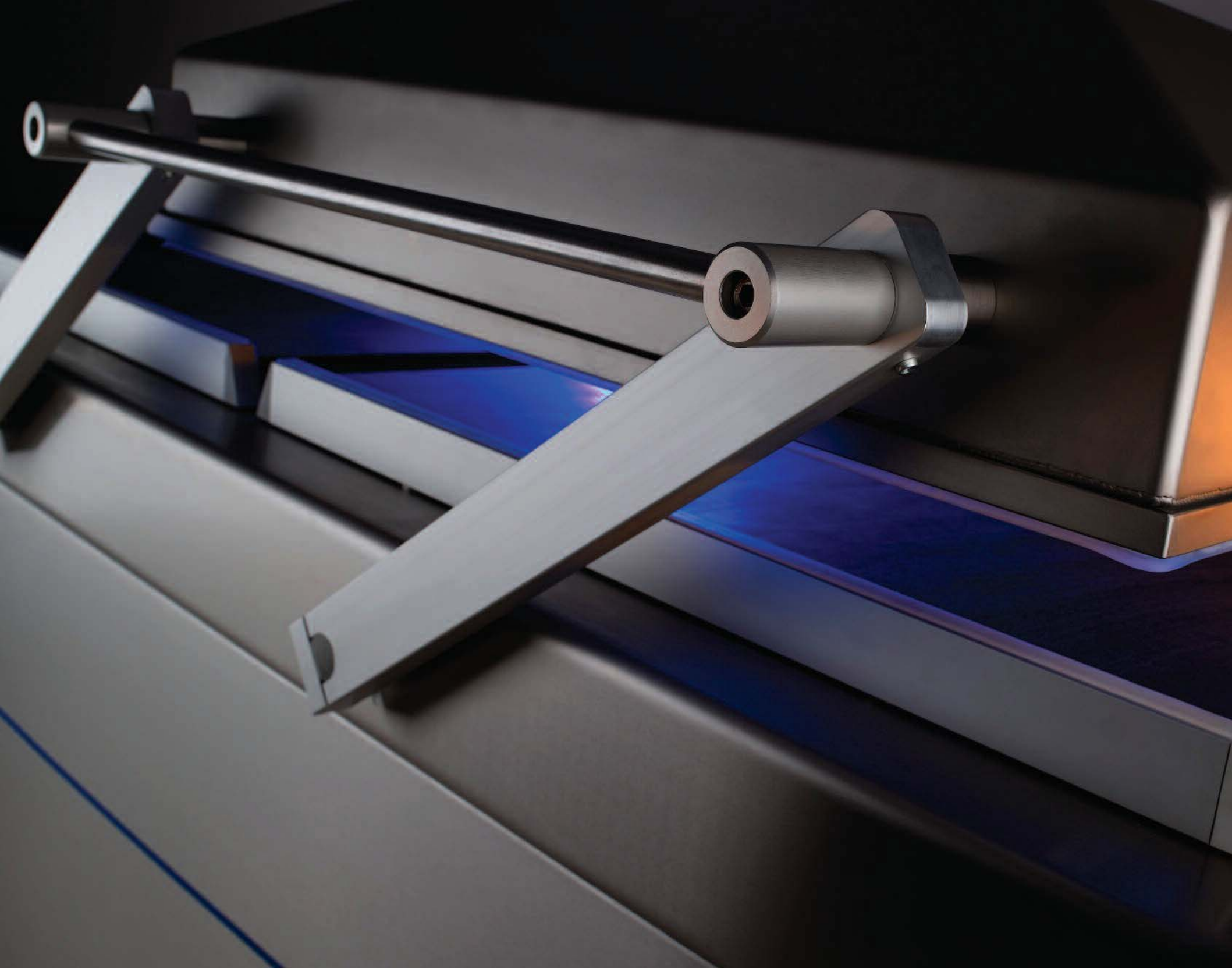
MVS 65 XP

STAND VACUUM MACHINES MVS X-XP

TECHNICAL DATA

		MVS45L X B.FR. MVS45L XP B.FR.	MVS45L X 2B.L. MVS45L XP 2B.L.	MVS50 X 2B.L. MVS50 XP 2B.L.	MVS50 X B.Dx. MVS50 XP B.Dx.	MVS52 X 2B.L. MVS52 XP 2B.L.	MVS52 XP D.V.2B.L.	MVS65 X MVS65 XP
Power supply	V	120/230 1F.	120/230 1F.	208/400 3F. 220/60Hz 1F.	208/400 3F.	120/230 1F.	208/400 3F. 220/60Hz 1F.	208/400 3F. 220 1F.
Vacuum Pump	m ³	20 (BUSCH)	20 (BUSCH)	40/60 (BUSCH)	40/60 (BUSCH)	20 (BUSCH)	40/60/100 (BUSCH)	40/60/100 (BUSCH)
Sealing bar		Front	2 Lateral	2 Lateral	1 right lateral	2 Lateral	2 Lateral	2 Lateral
Sealing bar dimensions	mm in	450 17,71	450 17,71	508 20	508 20	525 20,66	525 20,66	650 25,59
Lid		Bubble	Bubble	Bubble	Bubble	Bubble	Bubble	Bubble (h.4,72)
Soft-Air		YES (mechanical) YES (electronic)	YES (mechanical) YES (electronic)	YES (mechanical) YES (electronic)	YES (mechanical) YES (electronic)	YES (mechanical) YES (electronic)	YES (electronic)	NO YES (electronic)
Real chamber dimensions	mm in	466x456 h.217 18,35x17,95 h.8,54	466x456 h.217 18,35x17,95 h.8,54	663x518 h.231 26,10x20,39 h.9,09	663x518 h.231 26,10x20,39 h.9,09	500x532 h.115 19,69x20,94 h.4,53	500x532 h.115 19,69x20,94 h.4,53	720x670 h.246 28,35x26,38 h.9,70
Usable chamber dimensions (basin+lid)	mm in	466x405 h.217 18,35x15,94 h.8,54	350x456 h.217 13,78x17,95 h.8,54	562x518 h.231 22,13x20,39 h.9,09	612,5x518 h.231 24,11x20,39 h.9,09	400x532 h.115 15,75x20,94 h.4,53	400x532 h.115 15,75x20,94 h.4,53	611x670 h.246 24,06x26,38 h.9,70
Number of gas nozzles for each blade	nr	2	2+2	2	2	3+3	3+3	4+4
Height working level	mm in	890 35,03	890 35,03	890 35,03	890 35,03	890 35,03	890 35,03	890 35,03
Machine dimensions with open lid	mm in	550x680 h.1350 21,65x26,77 h.53,15	550x680 h.1350 21,65x26,77 h.53,15	765x760 h.1315 30,12x29,92 h.51,77	765x760 h.1315 30,12x29,92 h.51,77	620x785 h.1330 24,41x30,91 h.52,36	1280x785 h.1330 50,39x30,91 h.52,36	820x930 h.1470 32,28x36,61 h.57,87
Machine dimensions with closed lid	mm in	550x680 h.1013 21,65x26,77 h.39,88	550x680 h.1013 21,65x26,77 h.39,88	765x760 h.1030 30,12x29,92 h.40,55	765x760 h.1030 30,12x29,92 h.40,55	620x785 h.985 24,41x30,91 h.38,78	1280x785 h.985 50,39x30,91 h.38,78	820x930 h.1050 32,28x36,61 h.41,34
Machine weight (net/gros)	Kg	101/114	101/114	185/200 (40m ³) 199/214 (60m ³)	185/200 (40m ³) 199/214 (60m ³)	140/155	268/300	251/287 (60m ³)
	pound	222,67/251,33	222,95/250,80	407,85/440,92 (40m ³) 438,72/471,79 (60m ³)	407,85/440,92 (40m ³) 438,72/471,79 (60m ³)	308,65/341,72	590,84/661,39	553,36/632,73 (60m ³) 539/673 (100m ³)
Sealing time (with vacuum percentage 99,9%):								
Vacuum time	sec.	24	24	23 (pump 40m ³)	23 (pump 40m ³)	22 (pump 20m ³)	22 (pump 20m ³)	20 (pump 60m ³ /lid120)
Air return time	sec.	8	8	11 (pump 40m ³)	11 (pump 40m ³)	5 (pump 20m ³)	5 (pump 20m ³)	6 (pump 60m ³ /lid120)

MVS X range These models have a luminous 3-digit display and do not have the option for label printing.





SWING LINE

RELIABILITY AND SPEED IN A SWING RHYTHM.



The new line of vacuum swing lid has been created for the industrial field.

The peculiarity is the translating lid that allows to reach high packaging speed.

The solid construction of the chassis in Stainless Steel (AISI 304) ensures the maximum reliability over the time and the best packaging quality.

The two aluminium models, more economical but always strong, are specially conceived for small packaging realities where the Inox is not compulsory.

The whole SWING LINE is built according to CE standards. The machines are supplied with analogic volumetric sensor which allows a permanent control of the vacuum and of the MAP packaging. A digital, low voltage control panel is equipped with 10 storable programs.



MV85 Swing Inox



MV75 Swing Inox

TECHNICAL DATA

		MV50 Swing Inox	MV75 Swing Inox	MV85 Swing Inox	MV95 Swing Inox	MVS60 Swing All.	MVS70 Swing All.
Power supply	V	400V 50Hz 3F	400V 50Hz 3F	400V 50Hz 3F	400V 50Hz 3F	400V 50Hz 3F	400V 50Hz 3F
Max Power.	kW	3,5	7	7	7	3,5	4,5
Vacuum Pump	m³	100m³ 3F (BUSCH)	160m³ 3F (BUSCH)	300m³ 3F (BUSCH)	300m³ 3F (BUSCH)	63m³ 3F (BUSCH)	63/100m³ 3F (BUSCH)
Pump oil	lt	2 (Model VG100)	5 (Model VG100)	7 (Model VG100)	7 (Model VG100)	1 (Model VG100)	1 (Model VG100) x 63m³ 2 (Model VG100) x 100m³
Sealing bar / Silicon holders		2 / 4	2 / 4	2 / 4	2 / 4	2 / 4	2 / 4
Sealing bar dimensions	mm in	620 24	620 24	840 33	1100 43	450 18	550 22
Usable surface dimensions	mm in	620x500 h.240 24 x 20 h.9	620x750 h.210 24 x 30 h.8	840x830 h.210 33 x 33 h.8	1100x730 h.230 43 x 29 h.9	450x580 h.235 18 x 23 h.9	550x700 h.235 22 x 28 h.9
Number of gas nozzles for each bar	nr	4	4	6	8	3	3
Machine dimensions with open lid	mm in	1545x900 h.1340 61 x 35 h.53	1490x1210 h.1340 59 x 48 h.53	1900x1290 h.1440 75 x 51 h.57	2420x1210 h.1455 95 x 48 h.57	1060x880 h.1180 42 x 35 h.46	1260x1010 h.1215 50 x 40 h.48
Packed machine dimensions	mm in	1580x960 h.1330 62 x 38 h.52	1640x1280 h.1360 65 x 50 h.54	2070x1370 h.1400 81 x 54 h.55	2580x1300 h.1430 102 x 51 h.56	1150x1000 h.1260 45 x 39 h.50	1350x1120 h.1260 53 x 44 h.50
Machine weight (net/gross)	Kg	345/371	537/644	685/846	767/938	236/277	295/330 (63m³) 319/354 (100m³)
	pound	157 / 169	244 / 293	311 / 385	349 / 426	107 / 126	134 / 150 (63m³) 145 / 161 (100m³)



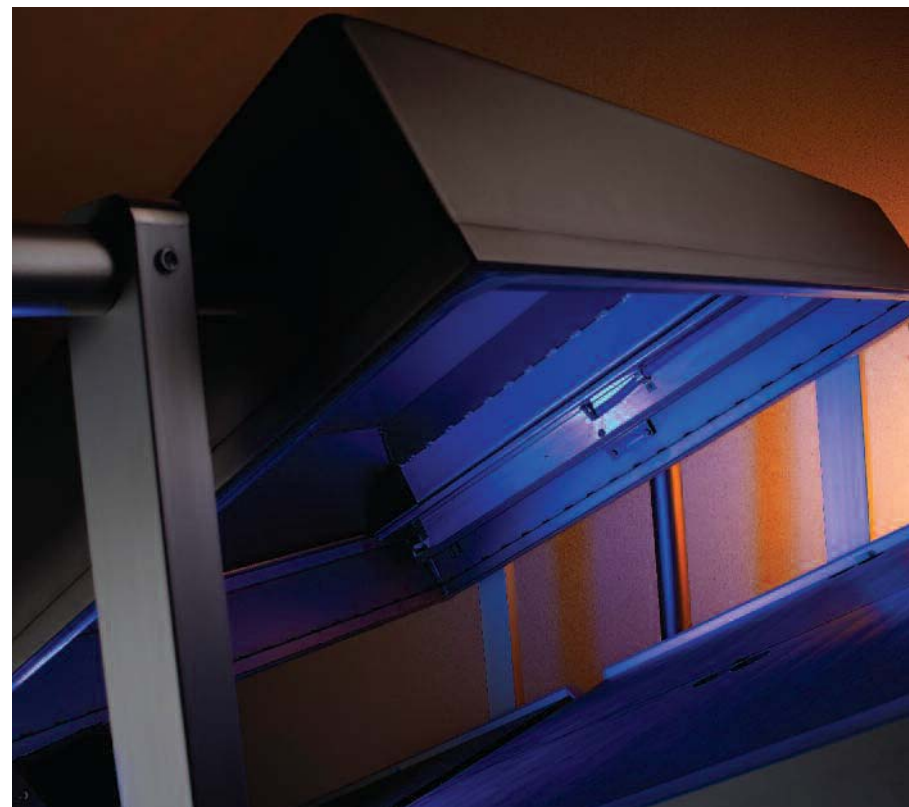
MV60 Swing All.

FEATURES

- Stainless steel (AISI 304)
- Vacuum cycle stop
- Bags waste film cut
- Double sealing bar with 2 sealing plates
- Lid with metal support and round window in PMMA (only MVS60, MVS70)
- Soft-Air for the control of the air return (only MVS50, MVS75, MVS85, MVS95)
- Vacuum sensor time
- High density plates
- Digital panel with 10 programs
- CE standards

OPTIONAL

- Gas injection system
- Vacuum Pump 100 m³/h (only MVS70)
- PMMA Slant for liquid products
- Triple sealing bar (only on MVS95)
- Electronic volumetric sensor
- Sealing Bar with 1 Sealing plate & 1 cutting wire
- Beactive sealing bar
- Service kit for standard maintenance
- Preparation for external pump placement
- High lid (only on MVS85)





TECHNOLOGICAL WORLD-WIDE PATENT

MINISTRETCH, the latest born in the food division at MINIPACK-TORRE, is a semi-automatic stretch wrapper. This is a valid alternative to the hand wrap stations as it doesn't request a big investment as on the automatic stretch wrappers.

MINISTRETCH is protected by a **world-wide patent** and it is different from the any another automatic wrappers thanks to its main specification: the simplicity of use.

Film tension is adjustable on all four sides of the tray for the best packaging results.



MINISTRETCH

EXCELLENT RESULTS IN THREE SIMPLE STEPS.



MINISTRETCH is a compact machine (only 700x730 h515mm / 27.56x28.74x20.27 in) perfect for:

- Retailer, supermarkets, warehouse/club, convenience stores, cash & carry, butcher shops, delicatessens, health food shops, speciality food stores, fast food, bar, pub.
- Restaurants, in-flight caterers, hospitals, hotels, stadiums, nursing homes, military bases.
- Meat processors, seafood processors, dried fruits, produce suppliers, dairy, commissaries, sandwich producer, large scale kitchens, pasta and sausage factories, farms.

PRODUCTIVITY

- Wraps up to 16 items per minute.
(the maximum speed can change according to the product, film and skill of the operator)
- Package in 3 easy steps:
Place the tray on the hot plate
Pull the lid down
Remove the packed item
- Save in quantity of film used
- Reduction of wasted film

VERSATILITY

- Wraps most of the trays available on the market (to be tested and approved by Minipack before acceptance of the order)
- Easy adjustment and maintenance
- Possibility to change the film tension on the tray directly from the control board
- Material used: LLDPE, PE, food grade PVC with thickness 8 - 40 micron.



ADVANTAGES

- Eliminated skilled labours
- Frequent changes in staff will not affect productivity
- Minimum physical effort and reduction of the iterative movements

SAFETY

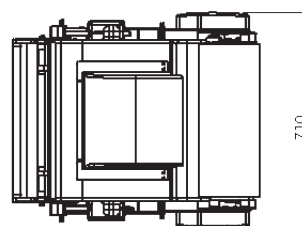
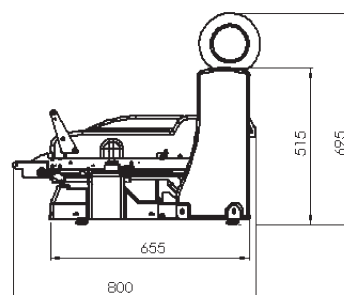
- No film cutters at sight, no way for the operator to get injured
- No smoke emission during cutting of film
- No more carpal tunnel disease

MINISTRETCH

UNEXPECTED IDEAS.

TECHNICAL DATA

MINISTRETCH		
Power supply	V	220 V 50 HZ 1F 100 V 60 HZ 1F 115 V 60 HZ 1F
Max. power electronic board	W	500
Tray dimensions		
Min.	mm in	130x90 h.10 5,20x3,55 h.0,39
Max.	mm in	270x200 h.145 10,63x7,87 h.5,70
Kind of film		LLDPE PE PVC
Thickness Film	micron	8-40
Width Film Roll		
Min.	mm in	400 15,74
Max.	mm in	500 19,68
Diametre Film Roll		
Min.	mm in	90 3,55
Max.	mm in	200 7,87
Machine Dimension	mm in	700x730x515 27,56x28,74 h.20,27
Net Weight	Kg pound	63.5 29



FEATURES

Frame and components made of Stainless Steel and antioxidant materials, hygienic and easy to clean

PMMA transparent head cover

ABS washable body

Anti-overcurrent device

Tray elevator

Double magnets for closing and security

Adjustable hot wire film cutter

Sealing plate temperature adjustment

Film reduction for small products

Mechanical system of security for operator and product

Easy reset with reset push button

Device of exclusion of film pretension for big trays

Optimisation of the film quantity

Easy user interface modality

Digital display with 3 numbers

Three customisable programs

Counterpieces & countdown

OPTIONAL

Manual packaging device for larger trays and for products without trays

Stainless steel stand with adjustable shelf



THERMO LINE

TECHNICAL DATA

TSM 1000		
Power supply	V	208 - 400 3F
Max. power	kW	5,75 (pump 100 m³)
Max. tray dimensions	mm	1 - 380x310 h.100
		2 - 185x310 h.100
		3 - 120x310 h.100
		4 - 80x310 h.100
	in	1 - 14,96x12,20 h.3,94 2 - 7,28x12,20 h.3,94 3 - 4,72x12,20 h.3,94 4 - 3,15x12,20 h.3,94
Max. film roll dimensions	mm	Ø240 x larghezza 480
	in	Ø9,45 x width 18,90
Lubricated vacuum pump	m³/h	43 CSA (208 V)
		63 - 100 (400 V)
Compressed air required	bar	6-8
Air consumption	NI/cycle	32
Output	(cycles/min)	4-6
Trays infeed belt	mm/in	1024/40,31
Height working level	mm/in	925/36,42
Machine dimensions (open drawer)	mm	1385x1971 h.1522
	in	54,53x77,60 h.59,92
Machine dimensions (closed drawer)	mm	938x1971 h.1522
	in	36,93x77,60 h.59,92
Packed machine dimensions	mm	2110x1070 h.1815
	in	83,07x42,12 h.71,46
Machine weight (net/gross)	Kg	300/356 (pompa 63 m³)
	pound	660/792 (pump 63 m³)



The latest automatic thermo-sealer TSM 1000 of MINIPACK-TORRE is suitable also for the package of two preformed trays at once with compatible film. The employed materials may be several: PP, PET, PS, PE.

The standard moulds to contain the trays are manufactured with 1,2 or 4 impressions. The very fast die change may be carried out only in 100 seconds. The machine is fully made of stainless steel and anodized aluminium. The time and the temperature during the working cycle may be electronically adjusted; all the functions are controlled by the digital power board which, according to the models, may memorize up to 9 different programs. The TSM 1000 allows the packaging in modified atmosphere (vacuum /gas).

QUALITY

- Machine made of stainless steel AISI 304, with AISI 316 joins
- Anodized aluminium moulds (anti-corodal)
- Moulds with Teflon-coated sealing plates
- CE conformity mark

TECHNOLOGY

- Vacuum lubricated Busch pump: 60m³/h
- Electronic card with 10 programs
- Thermo-regulator to assure a constant temperature control
- Control power board with wire welding joints

SPEED

- Compact machines on wheels to enable easy movements on horizontal planes
- Chain movement system with adjustable speed
- Mould with SMC pneumatic movement
- Reduced mould dimensions which entails a higher cycle speed and a reduced gas consumption

SAFETY

- Fixed polycarbonate and stainless steel protections to avoid the break of the film
- Movable protections endowed with safety micro-switches
- Trays advancing protection system according to the chain tensioning and adjustable according to the product weight.
- Use of reliable safety components



TSM THERMOSEALERS

TECHNICAL DATA

		TSM 302	TSM 303
Power supply	V	230 1F	120 - 230 1F
Max. power	kW	0,67	1,27
Max. tray dimensions	mm in	195x260 h.155 7,68x10,24 h.6,10	260x370 h.100 10,24x14,57 h.3,94
Max. film roll dimensions	mm in	Ø200 x larghezza 210 Ø7,87 x width 8,27	Ø200 x larghezza 370 Ø7,87 x width 14,57
Machine dimensions (open drawer)	mm in	300x750 h.515 11,81x29,53 h.20,27	500x750 h.455 19,68x29,53 h.17,91
Machine dimensions (closed drawer)	mm in	300x540 h.515 11,81x21,26 h.20,27	500x540 h.455 19,68x21,26 h.17,91
Packed machine dimensions	mm in	810x650 h.705 31,89x25,59 h.27,75	810x650 h.705 31,89x25,59 h.27,75
Machine weight (net/gross)	Kg pounds	42/55 92,4/121	58/71 127,6/156,2



TSM 302

FEATURES

Machine of reduced dimensions

Top sealing plate in Teflon coated aluminium

Motorised automatic sealing, driven just by electrical power

Sealing cycle starting automatically after closing completely the drawer

Easy change of mould

Made in Stainless Steel

Electronic control of the temperature on top sealing plate (0°-200°)

Visible and acoustic signal for the end of cycle

VACUUMPACK LINE



TECHNICAL DATA

		TURBO 30	VORTEX 40	CYCLON 50	CYCLON 50 INOX	CYCLON 80
Power Supply	V	220	220	220	220	220
Max. Power	W	210	300	370	650	750
Sealing bar	mm/in	300 / 11,8	400 / 15,7	500 / 19,7	500 / 19,7	800 / 31,5
Suction power	lpm	12	15	18	30	72
Machine dimensions	mm/in	348x190x95 / 13.7x7.5x3.7	458x190x95 / 18x7.5x3.7	543x190x95 / 21.4x7.5x3.7	555x244x141 / 21.9x 9.6x5.6	862x190x95 / 33.9x7.5x3.7
Machine weight (net/gross)	Kg/pound	4.2 / 9,3	4.7 / 10,4	5.9 / 13	13.6 / 30	13 / 28,7

THE VACUUM TO THE NTH DEGREE

The line of the external vacuum machines by MINIPACK-TORRE has been increased and has a total new look both in the design and in performance. The machines work with specific bags (channel or three-layer bags) or with specific rigid boxes; are built either in Aluminium or in Stainless Steel, have small dimensions and are users friendly. Vacuum machines are equipped with a sealing bar and can work either in manual or, on some models, in automatic cycle simply setting the vacuum and the sealing time. They are widely used in restoration, catering and domestic field.

MINIPACK-TORRE external vacuum machines are built according to CE normative.



MANUAL SEALER

TC 400-300-200

T 400-300-200

MINIPACK-TORRE has a range of manual sealers: T and TC, which are apt to seal several kind of bags. The TC range is equipped with a knife which cuts the exceeding quantity of plastic material.



MINISPENSER

MINISPENSER is the very easy to use manual dispenser for stretch film by MINIPACK-TORRE. Extremely operational and easy to use is perfect to pack food products.

It is made of Stainless steel, easy to clean and to operate. The hot plate temperature can be easily regulated. It is CE approved.



TECHNICAL DATA

		T200/TC200	T300/TC300	T400/TC400	MINISPENSER
Power Supply	V	220	220	220	220
Max. Power	W	300	350	400	290
Sealing bar	mm in	210 8.27	310 12.2	410 16.14	510 20.08
Machine dimensions	mm in	72x340 h.115 2.83x13.39h.4.53	82x458 h.143 3.23x18.03h.5.63	85x525 h.152 3.35x20.67h.5.98	550x600 h.135 21.65x23.62h.5.31
Machine weight (net/gross)	Kg pound	2,7 / 3,1 6 / 7	4,1 / 4,5 9 / 10	4,6 / 5 10 / 11	6,5 / 7 14,4 / 15.4