Evox 30

The custom-built and solid machine

Evox 30 completely innovates the vacuum concept, summing up the best of the technology, innovation, industrialization, and simplicity of use. Compact, ergonomic, and equipped with a sensory vacuum, the sensor-controlled vacuum packer Evox 30 is characterized by ease of use combined with extreme versatility, allowing the creation of internal and external vacuums with surprising speed.

Evox 30 is ideal for:
- Small restaurant
- Bar
- Small gastronomy
- Butcher shops

Packing methods
- Sealing only
- Vacuum
- External vacuum

Ultra-resistant vacuum chamber
Containers base
Suction valve
Removable sealing bar without tools
Always perfect chamber cleaning
**Technical data**

- Bodywork: stainless steel
- Size: 495x600x288 h mm
- Chamber size: 355x365x184 h mm
- Chamber volume: 17,10 lt.
- Power grid voltage: 220-240V 50Hz
- Sealing bars: 306 mm
- Final pressure: 2 mbar
- Max bag size: 300x400 mm

**Vacuum pump: 8 mc/h**
- Weight: 29 kg
- Max power absorption: 530 W

**Vacuum pump: 12 mc/h**
- Weight: 36 kg
- Max power absorption: 750 W

---

**Standard equipment**

- Touch panel
- Vacuum sensor
- Easy accessory included
- H2out pump dehumidification program
- Suction tube included
- Device to operate vacuum in container

---

**Matching accessories**

- Smooth vacuum bags
- Channelled vacuum bags
- Cooking vacuum bags
- Carriage
- Conserbox containers
- Easy for external vacuum
- Inclined shelf for liquid products