

TURBOVAC MOBILES:

BEST CHOICE FOR BUTCHER SHOPS, RESTAURANTS, HOTEL KITCHENS, HOSPITALS, CATERERS AND THE FOOD PROCESSING INDUSTRY.

3 Product ranges:

1. Transparent cover, visual control, for example packaging moist and liquid products.
2. All stainless steel heavy duty industrial range, easy to clean flat working surface.
3. Aluminium range, an excellent price/quality value.



MOBILE M10, M20, M30

SPECIFICATIONS M10, M20 & M30

Transparant cover & stainless steel chamber

	SEAL LENGTH	MAX. PRODUCT HEIGHT	USEFUL CHAMBER SIZE (wxdxh)	OUTSIDE DIMENSION (wxdxh)	STANDARD VOLTAGE*	POWER CONSUMPTION	WEIGHT
MOBILE M10	2 x 420	220	440 x 420 x 220	665 x 640 x 1020	230-1-50hz/400-3-50 Hz	1,3-3,3 kW	120 kg
MOBILE M20	2 x 520	220	500 x 520 x 220	735 x 815 x 1020	400-3-50 Hz	3,3 kW	180 kg
MOBILE M30	320	95	800 x 320 x 95	990 x 560 x 950	230-1-50 Hz/400-3-50 Hz	1,3-3,3 kW	140 kg

Dimensions in mm *Machines can be supplied with all world wide voltages applicable

OPTIONS M10, M20 & M30

	DIGITAL TIME CONTROL	SENSOR CONTROL	SEAL	SEAL CONFIGURATION	GAS	PUMP CAPACITY M³	CYCLE TIME
MOBILE M10	10 programs	sensor/H ₂ O	Double/CC/CCC**	S&S	gas	21 or 40 m³	20-40 sec
MOBILE M20	10 programs	sensor/H ₂ O	Double/CC/CCC	S&S	gas	40 or 63 m³	25-35 sec
MOBILE M30	10 programs	sensor/H ₂ O	Double/CC/CCC	S&S	gas	40 or 63 m³	20-25 sec

** CC = Clean Cut, CCC = Clean Cut Controlled

SEAL CONFIGURATIONS M10, M20 & M30

