

**DG 40** is for extremely demanding customers who look for high quality, solidity and working performances. It is characterized by high quality, long time granted reliability and total flexibility of the different models to operate in the most different sectors of use.



## Technical specifications

### OVERALL DIMENSIONS

510x580x450 h

### SIZE OF THE CHAMBER

410x450x220 h

### SEALING BAR

mm 400

### VACUUM PUMP

Q= 20 m<sup>3</sup>h-OIL

### SEALING SYSTEM

impulse diaphragm

### WEIGHT

kg 55

### ABSORPTION

KW 1,15

### VOLTAGE

230 V/50 Hz

### STRUCTURE

stainless steel

## Standard

### VAC STOP

forced interruption of the cycle

### QUICK SEALING

forced anticipation of the sealing cycle

### 90° OPENABLE CARTER

helps the after sales maintenance

### MARINATING PROGRAM

to marinate meat and fish

### DIGITAL CONTROL PANEL

with 3 memorisable programs

### REMOVEABLE SEALING BAR

it facilitates to clean the chamber

### CLEAN PUMP

oil is always clean inside the pump

### GASTRO ATTACK

allows vacuum in containers

### ROUNDED CORNERS

easier to clean the chamber

## Options

Inert gas injection

Busch pump

Cableless piston sealing

Inclined plane for liquids

Lid hook

Inox trolley

Voltage and special frequency

Double height chamber

## PANNELLO COMANDI / CONTROL PANEL

