

# Evox 25h



Touch panel



Ultra-rapid vacuum



Easy to use

## The guaranteed performance of an Evox 25 but just bigger!

Ideal for small restaurants and catering, the Evox 25H perfectly vacuum packs solid and liquid products. 2 pre-calibrated functions to reach the maximum vacuum in the preservation function, for an unbeatable vacuum level!

### Evox 25h is ideal for:



Small restaurant



Bar



Small gastronomy



Butcher shops

### Packing methods



Sealing only



Vacuum



External vacuum



Ultra-resistant vacuum chamber



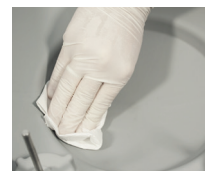
Containers base



Suction valve



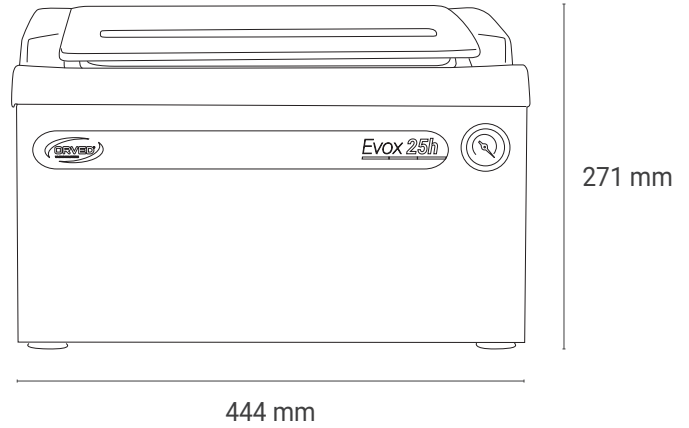
Removable sealing bar without tools









Always perfect chamber cleaning

## Technical data

- > Bodywork: stainless steel
- > Size: 444x481x271h mm
- > Chamber size: 303x293x110h mm
- > Chamber volume: 7,65 lt.
- > Weight: 25 kg
- > Power grid voltage: 220-240V 50/60Hz
- > Max power absorption: 515 W
- > Sealing bars: 260 mm
- > Vacuum pump: 8 mc/h
- > Final pressure: 2-4 mbar
- > Max bag size: 250x300 mm



## Standard equipment

-  Touch panel
-  Easy accessory included
-  Suction tube included
-  Vacuum sensor
-  H<sub>2</sub>out pump dehumidification program
-  Device to operate vacuum in container

## Matching accessories



Smooth vacuum bags



Channelled vacuum bags



Cooking vacuum bags



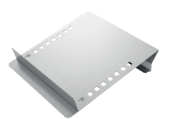
Carriage



Conserbox containers



Easy for external vacuum



Inclined shelf for liquid products