

VGP 25



Wi-Fi
Module



Ultra-fast
packaging



Easy to use

Professionalism and advanced technology

The new frontier in sealing trays in vacuum, vacuum-gas and sealing only mode, on each side of the tray. Built entirely in stainless steel, it characterizes for the easiness of use and rapidity in packing. VGP 25 is equipped with a digital panel with 21 programs, it creates a vacuum up to 99.99% and inserts inert gas up to 100% without the use of a compressor, for this the packaging it will be silent.

They can use up to 3 different standard moulds for gastronomic trays and custom moulds for other types of trays. VGP 25 is also equipped with Wi-Fi technology to connect the machine to the Orved Service, customize its programs and receive SMS and e-mail alerts of anomalies.



VGP 25 is ideal for:



Catering



Gastronomy



Dairies



Food laboratories

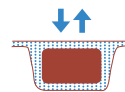
Packaging methods



Sealing only



Vacuum

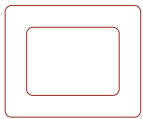


MAP

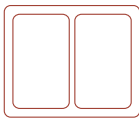
Thechnical data

- > Bodywork: stainless steel
- > Size: 530x704x1120/1490h mm
- > Vacuum pump: 25 mc/h
- > Weight: 118 kg
- > Max power absorption: 2850 W
- > Power grid voltage: 230V 50/60Hz

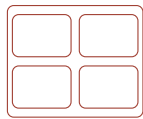
Moulds



1/2 Gastronorm
1x 325x260 mm

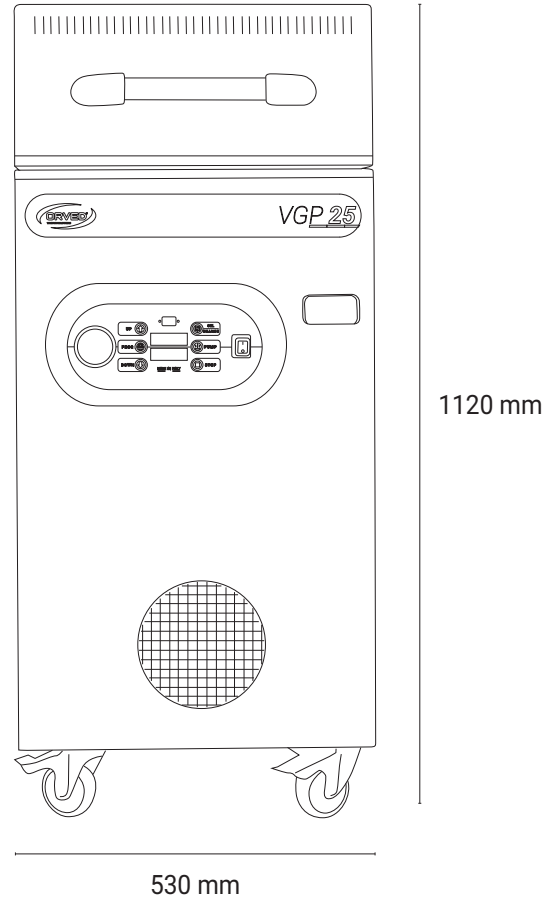
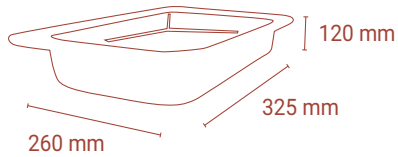


1/4 Gastronorm
2x 160x260 mm



1/8 Gastronorm
4x 165x120 mm

Max tray size



Standard equipment



Digital panel



Inert gas supply system



Ultra gas



Vacuum sensor



Vacuum + Gas



Braking roller system



Multiprog 10 programs



Ultra vacuum

Optional on request



Mould with cut of seal



Mould of your choice



Wi-Fi Module

Matching accessories



Combiflex film roll



Gastronorm trays