

VACUUM PACKING SERIE 900



MERELLO
PACKAGING MACHINES



High vacuum packaging machine
ensuring preservation and extending
shelf life.



VACUUM PACKAGING MACHINE

IMPROVES THE PRESENTATION OF THE PACKAGING,
INCREASES PRODUCTION AND REDUCES COSTS

Seals bags under high vacuum, ensuring product preservation

The ME-901 seals bags after applying vacuum, extracting air to extend the shelf life of packaged products.

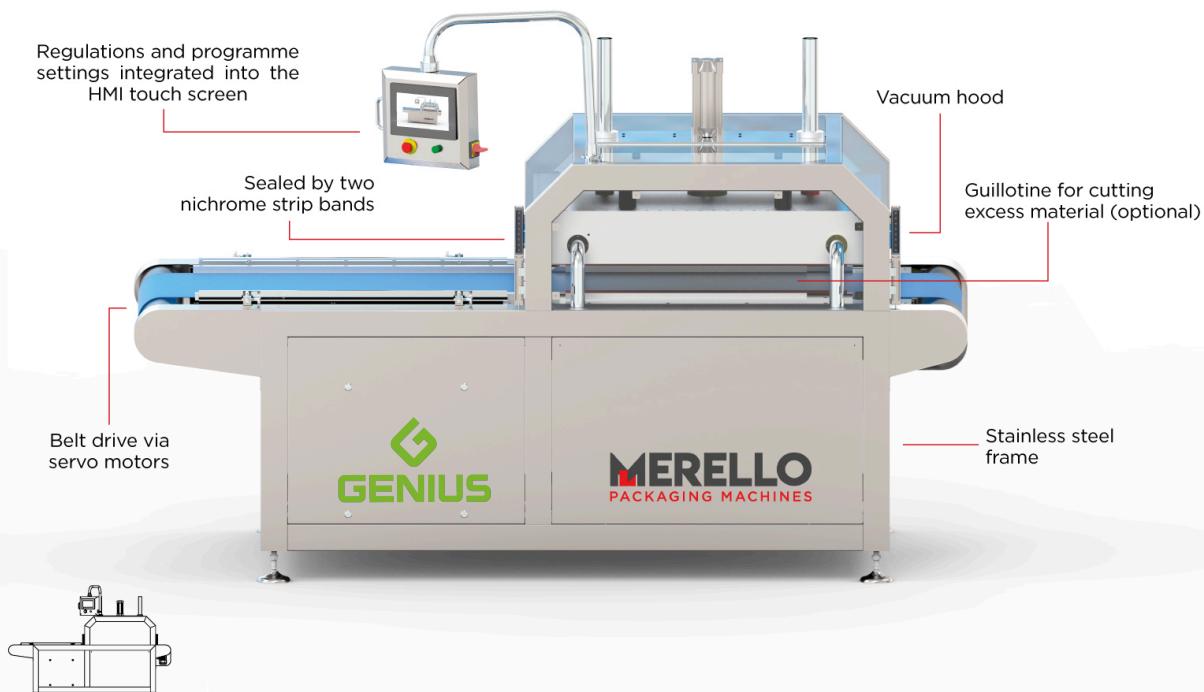
The sealing system is carried out by a nichrome plate located on the side bands of the vacuum chamber. Optionally, it can be equipped with a side cutting guillotine.

It can also be equipped with a cutting vacuum cleaner or pre-cutting of excess material.

The servo-motorised inlet belt allows for integration into an automatic packaging line as well as manual preparation of the next batch.

Sanitizable construction made entirely of stainless steel. Easy access to the internal components of the machine for cleaning.

With a productivity of 2.5 cycles per minute, this machine is suitable for packaging any food product.



*Actual machines may vary from the illustrations in this brochure.

TECHNICAL CHARACTERISTICS

ME-901

Length (approx.)	3.107 mm	Pneum. cons.	500 litros/6 bar
Width (approx.)	1.460 mm	Noise	15 dB (A)
Height (approx.)	2.158 mm	Connection	bus Ethernet
Weight	1.500Kg	Production	Hasta 20 units/min
Maximum power	2 kW	Sealing height	Hasta 70 mm
		Advances.	800 x 1.600 mm



THESE SPECIFICATIONS WILL VARY ACCORDING TO CUSTOMER REQUIREMENTS.