





Summertime is barbecue time

Marinating in record time – with your VAMA machine

With our VAMA vacuum chamber machines with SC22 and SC32 controls, you can marinate meat and fish in 15 or 30 minutes instead of 2 - 5 hours. How does it work? During the vacuuming process, the pores of the meat open. Spices and marinade are absorbed by the meat within a very short time. You too can benefit from these time and cost savings.

How to marinate with VAMA vacuum chamber machines with SC22 or SC32 control systems:

1. Coat the product with the marinade and place it in a tray in your VAMA vacuum chamber machine. Alternatively, you can also place the food in a bag. You can use beef, pork, chicken, fish and more for marinating.
2. Press the menu button  until the LED for the "Marinating" program  lights up.
3. There are two different marinating options: 15 (= 15 minutes running time) and 30 (= 30 minutes running time). Press the OK button, the LED display flashes. Then use the arrow buttons to select the desired option and press the OK button again to confirm. The LED will no longer flash.
4. Close the lid of the machine to start the marinating process automatically.
5. After the time has elapsed, the lid of your VAMA machine will open automatically. Remove the meat from the tray or bag. Alternatively, you can also store the marinated product in the bag.

OUR RECOMMENDATION

VacBox 370



Chamber size:	370 x 400 x 165 mm
Sealing length:	350 mm
Maximum pouch size:	350 x 420 mm
Outer dimensions:	445 x 535 x 405 mm
Maximum height (with open lid):	800 mm
Vacuum pump:	16 m ³ /h
Voltage:	230 V 50/60 Hz
Power:	0.6/0.7 kW
Back-up fuse:	10 A
Weight:	52 kg
Inert gas system:	optionally available
Control system:	SC22
Alternative voltages available upon request.	