

No.	Product	Vac key	Gas key	Temp key	Pouch size	Comment
1	Beef	9	0	4	200 x 300 mm	
2	Pork	8	0	4		
3	Sausages	8	0	4		
4	Cold cuts	5	0	4		
5	Meat for sous vide cooking	8	0	4	200 x 300 mm	e. g. two pieces per bag
6	Soups and sauces	2	0	4		only when cooled down
7	Fish	5	0	4		
8						
9						
10	Gassing 1	8	1	4		The amount of gas depends on the product, the pouch size and the filling quantity. The values must be determined by yourself.
11	Gassing 2	8	3	4		
12	Gassing 3	8	6	4		
13	Salad	8	4	4		
14	Noodles	8	2	4	200 x 300 mm	e. g. filling quantity 800 g
15	Fish	8	3	4		
16	Vegetables	8	4	4		
17						
18						
19						
20						

Please note: You must adjust the settings individually to the product to be vacuum-packed. We are only giving a few examples as a guide. VAMA Maschinenbau GmbH accepts no liability.

If you have any questions, please do not hesitate to contact us. Please contact us by telephone on +49 8304 92919-0 or by e-mail info@vama.de.

www.vama.de



SC12 videos