

No.	Product	Vac key	Temp key	Pouch size	Comment
1	Beef	9	4	200 x 300 mm	1 kg roast
2	Pork	8	4		
3	Sausages	8	4		
4	Cold cuts	5	4		
5	Sauerbraten (marinated pot roast)	2	4		
6	Soups and sauces	3	4		only when cooled down
7	Hard cheese	7	4		
8	Fish	4	4		
9	Goods for freezing	7	4		
10	Poultry	5	4		
11	Meat / Steak for sous vide cooking	8	4	200 x 300 mm	e. g. two steaks of 200 g each
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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.

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