


 Solid products (P1 – P5)	Vac key	Gas key	Temp key	Pouch size	Comment
P1 Beef, hard cheese, etc.	99.9 %	0.0 %	3.0 s	200 x 300 mm	e. g. 1 kg roast
P2 Pork, sausages, etc.	99.5 %	0.0 %	3.0 s		
P3 Gassing 1	98.0 %	10.0 %	3.0 s		The amount of gas depends on the product, the pouch size and the filling quantity. The values must be determined by yourself.
P4 Gassing 2	95.0 %	20.0 %	3.0 s		
P5 Ham on the bone, Emmental cheese	99.9 %	0.0 %	3.0 s		Use Vacuum Plus for products that outgas.
 Liquid products (P1 – P4)	Vac key	Gas key	Temp key	Pouch size	Comment
P1 Chicken soup etc.	99.9 %	0.0 %	3.0 s		only when cooled down
P2 Sauces	99.5 %	0.0 %	3.0 s		
P3 Sauerbraten (marinated pot roast)	98.0 %	0.0 %	3.0 s		
P4 Liquid marinade	95.0 %	0.0 %	3.0 s		
 Marinating (15, 30)	Vac key	Gas key	Temp key	Pouch size	Comment
15 Fish, vegetables, etc.	99.8 %		3.0 s		
30 Meat, steak, etc.	95.0 %		3.0 s		
 Service program	Vac key	Gas key	Temp key	Pouch size	Comment
P1 Warm-up program					1 – 2 minutes, end with stop button
P2 Service program					15 minutes, stops automatically

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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