


	Solid products (P1 – P5)	Vac key	Temp key	Pouch size	Comment
P1	Beef, hard cheese, etc.	99.9 %	3.0 s	200 x 300 mm	e. g. 1 kg roast
P2	Pork, turkey, etc.	99.5 %	3.0 s		
P3	Fish	98.0 %	3.0 s		
P4	Cold cuts	95.0 %	3.0 s		
P5	Ham on the bone, Emmental cheese	99.9 %	3.0 s		Use Vacuum Plus for products that outgas.

	Liquid products (P1 – P4)	Vac key	Temp key	Pouch size	Comment
P1	Chicken soup etc.	99.9 %	3.0 s		only when cooled down
P2	Sauces	99.5 %	3.0 s		
P3	Sauerbraten (marinated pot roast)	98.0 %	3.0 s		
P4	Liquid marinade	95.0 %	3.0 s		

	Marinating (15, 30)	Vac 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	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.

www.vama.de



SC22 videos