


	Solid products (P1 – P20)	Vac key	Gas key	Temp key	Pouch size	Comment
P1	Beef	99.9 %	0.0 %	3.0 s	400 x 600 mm	e. g. 1 kg roast; 1 sealing bar switched on
P2	Pork	98.0 %	0.0 %	3.0 s		
P3	Sausages	97.0 %	0.0 %	3.0 s		
P4	Cold cuts	96.5 %	0.0 %	3.0 s		
P5	Kassler (smoked pork)	98.0 %	0.0 %	3.0 s		Soft Air key
P6	Spareribs	97.0 %	0.0 %	3.0 s		Soft Air key
P7	Hard cheese	99.0 %	0.0 %	3.0 s		Vac (+) switched on (for outgassing products)
P8						
P9						
P10						
P11	Sausages Gassing 1	98.0 %	10.0 %	3.0 s		
P12	Sausages Gassing 2	98.0 %	15.0 %	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.
P13	Sausages Gassing 3	98.0 %	20.0 %	3.0 s		
P14	Sausages Gassing 4	98.0 %	25.0 %	3.0 s		
P15	Sausages Gassing 5	98.0 %	30.0 %	3.0 s		
P16						
P17						
P18						
P19						
P20						

 Liquid products (P1 – P4)	Vac key	Gas key	Temp key	Pouch size	Comment
P1 Sauerbraten (marinated pot roast)	98.0 %	0.0 %	3.0 s	300 x 400 mm	
P2 Weisswurst (Bavarian veal sausage)	95.0 %	0.0 %	3.0 s	200 x 300 mm	
P3 Liquid marinade	95.0 %	0.0 %	3.0 s		
P4 Jars with liquids	99.9 %	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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