


 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					
P12					
P13					
P14					
P15					
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](mailto:info@vama.de).

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