

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