

No.	Product	Vac key	Gas key	Temp key	Pouch size	Comment
1	Beef	99.5 %	0 %	81 %	200 x 300 mm	e.g. two steaks per pouch
2	Pork	98.0 %	0 %	81 %		
3	Sausages	97.0 %	0 %	81 %		
4	Small sausages	97.0 %	0 %	81 %		
5	Special product	95.0 %	0 %	81 %		
6	Kassler (smoked pork)	95.0 %	0 %	81 %		Switch on soft ventilation
7	Sauerbraten (marinated pot roast)	max.	0 %	81 %		Switch on BPD*; BPD factor 8.0
8	Sauces	max.	0 %	81 %		Switch on BPD*; BPD factor 5.0
9	Liquids in a glass (cooled down)	max.	0 %	0 %		Switch on BPD*; BPD factor 8.0
10	Hard cheese	98.0 %	0 %	81 %		
11	Sausages gassing 1	98.5 %	10 %	81 %		The amount of gas depends on the product, the pouch size and the filling quantity. The values must be determined by yourself.
12	Sausages gassing 2	98.5 %	20 %	81 %		
13	Sausages gassing 3	98.5 %	30 %	81 %		
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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 on +49 8304 92919-0 or by e-mail info@vama.de.

[www.vama.de](http://www.vama.de)

\* BPD = Boiling point detection



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