

| No. | Product | Vac key | Gas key | Temp 1 Sealing | Temp 2 Cut-off | Pouch size | Comment |
|-----|-----------------------------------|---------|---------|----------------|----------------|--------------|--------------------------------|
| 1 | Beef | 99.5 % | 0 % | 2.2 s | 2.8 s | 200 x 300 mm | e.g. two steaks per pouch |
| 2 | Pork | 98.0 % | 0 % | 2.2 s | 2.8 s | | |
| 3 | Sausages | 97.0 % | 0 % | 2.2 s | 2.8 s | | |
| 4 | Small sausages | 97.0 % | 0 % | 2.2 s | 2.8 s | | |
| 5 | Special product | 95.0 % | 0 % | 2.2 s | 2.8 s | | |
| 6 | Kassler (smoked pork) | 95.0 % | 0 % | 2.2 s | 2.8 s | | Switch on soft ventilation |
| 7 | Sauerbraten (marinated pot roast) | max. | 0 % | 2.2 s | 2.8 s | | Switch on BPD*; BPD factor 8.0 |
| 8 | Sauces | max. | 0 % | 2.2 s | 2.8 s | | Switch on BPD*; BPD factor 5.0 |
| 9 | Liquids in a glass (cooled down) | max. | 0 % | 0.0 s | 0.0 s | | Switch on BPD*; BPD factor 8.0 |
| 10 | Hard cheese | 98.0 % | 0 % | 2.2 s | 2.8 s | | |
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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.

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* BPD = Boiling point detection



ZS25 videos