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SENSOR
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VACUUM PACKING MACHINES



The accurate vacuum for a perfect result



#FeelTheProduct





The multiple applications of vacuum packing

Multiple applications

Packaging of raw foods

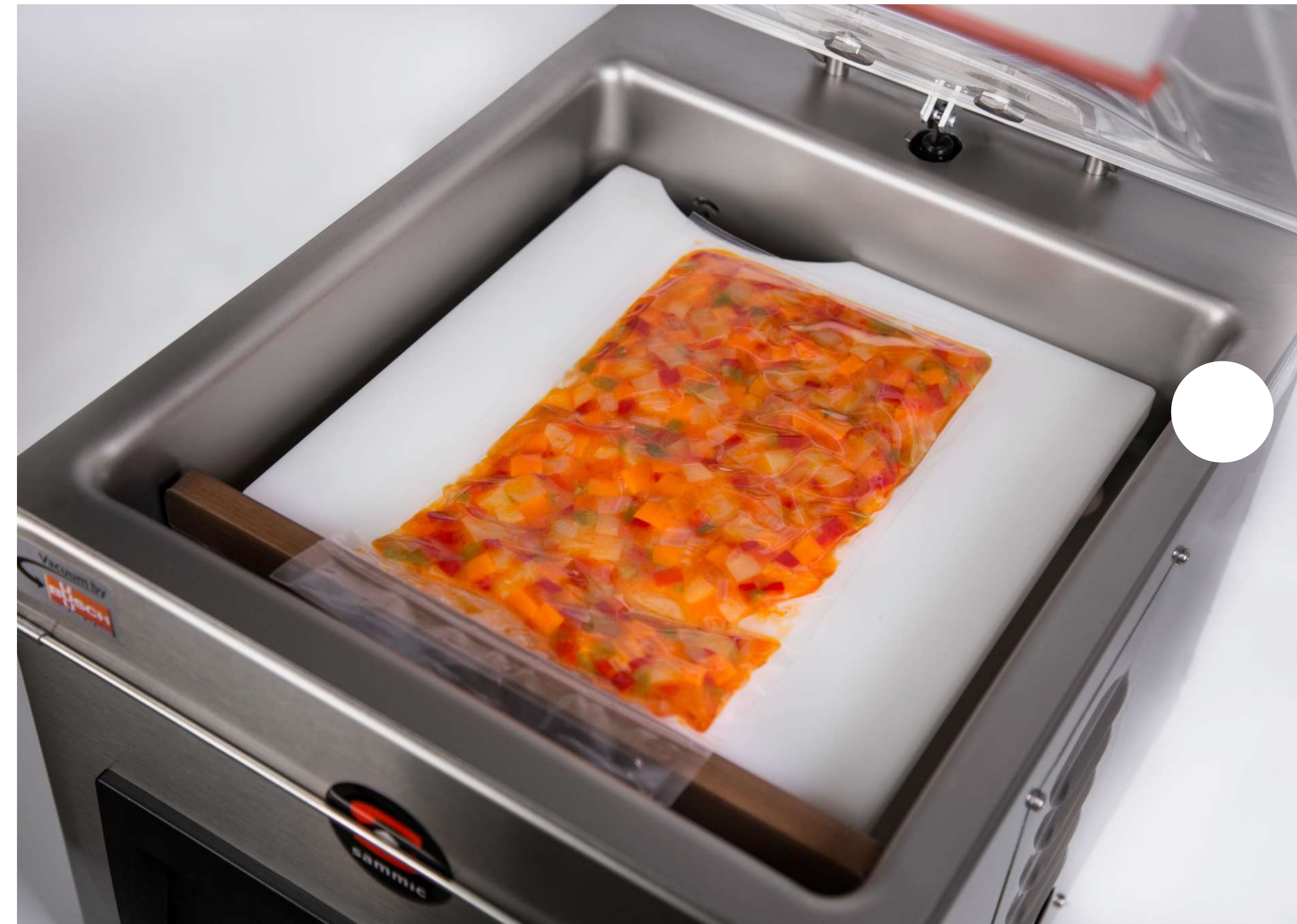


Vacuum packaging delays bacterial growth in raw foods, keeping their qualities intact for longer.

Multiple applications

Packaging of traditionally cooked products

The packaging of cooked products allows for rationed storage and quickness when serving.



Multiple applications

Sous-vide and low temperature cooking



Cooking using a low temperature is an increasingly popular culinary technique due to its numerous advantages. Vacuum packing the food is a required condition of this technique.

Multiple applications

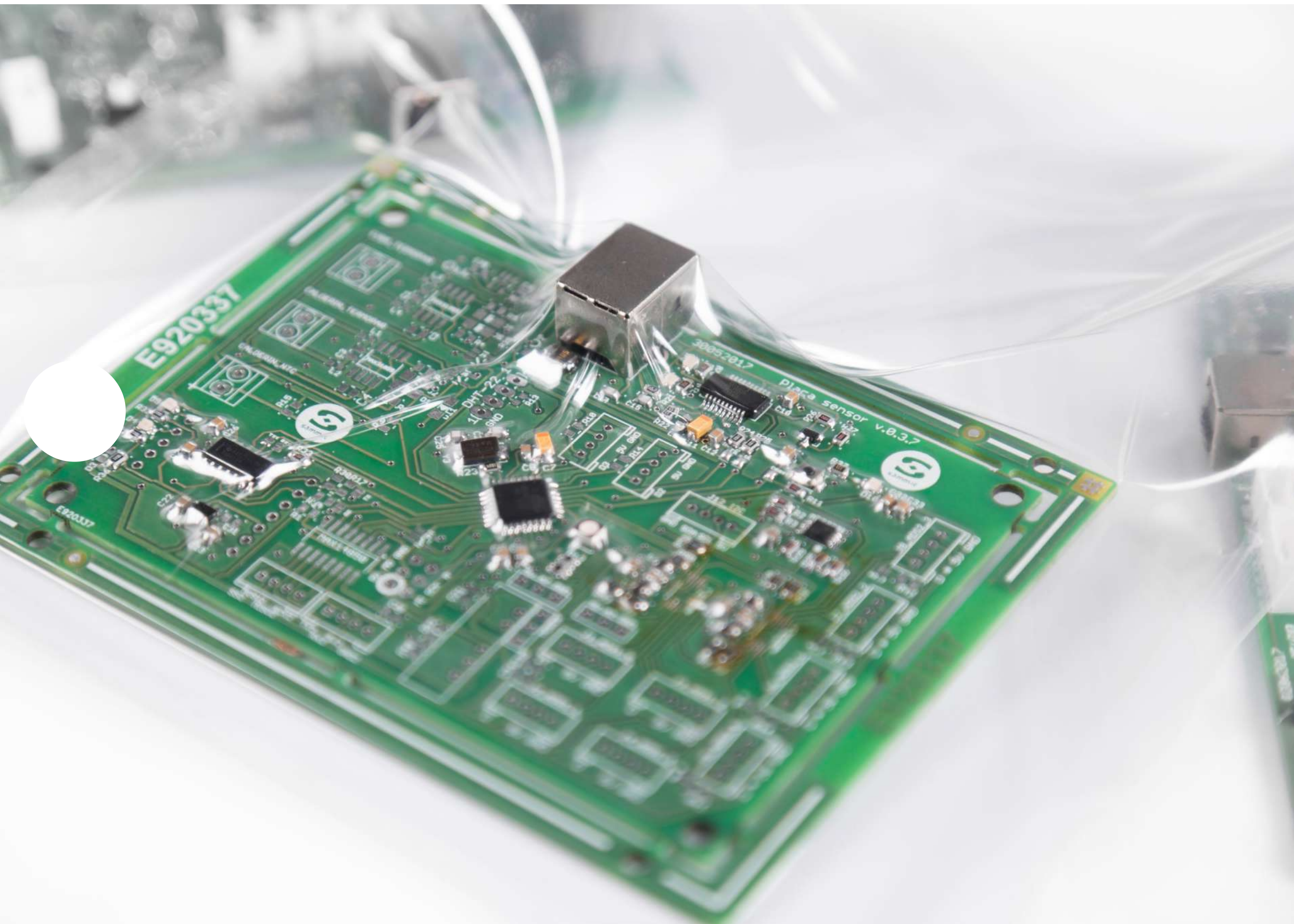
Freezing of vacuum packed products

As there is no transfer of moisture between the product and the environment, freezing vacuum-packed products keeps the food under optimal preservation conditions.



Multiple applications

Non-food



Vacuum packaging is not only useful for food but also for products that require special protection such as electronics, jewellery, cosmetics, etc.



The profitability
and economy
of vacuum
packaging

Profitability and economy

Maximum yield of working hours



As it allows for working in advance, vacuum packaging allows for better organisation of the working day and making use of downtime to obtain the maximum yield from the personnel's working hours. This has an impact on the quality of the work, reducing wastage and improving the end result of the work performed.

Profitability and economy

Accurate cost control

Vacuum packaging allows for regular dosage control of the portions, which translates into accurate cost control.



Profitability and economy

Hygienic and rational storage



On being isolated from external contaminants, vacuum packed food is stored under the best hygiene conditions. Regular portioning allows for storage to be rationalised, allowing for better cost control and less waste.

Profitability and economy

Optimisation of the purchasing process

Vacuum packaging allows for improving stock control and rationalising purchasing, taking advantage of the best purchase days. Moreover, larger orders can be placed since vacuum packing enables food to be stored for longer periods, thus reducing transport time and costs while strengthening your negotiating position with suppliers.





Optimum vacuum

maximum control &
reliability

Optimum vacuum

The sequence is controlled by a high-precision microprocessor that controls the vacuum percentage in the chamber, thus enabling accurate and consistent results at all times and regardless of the quantity of product to be packaged.

Also, with the sensor an optimisation of working times is obtained: the pump works the necessary amount of time to obtain the desired result, therefore we achieve a reduction in working times which has an impact on the productivity of the business and prolongs the service life of the pump.

Vacuum controlled by sensor



Optimum vacuum

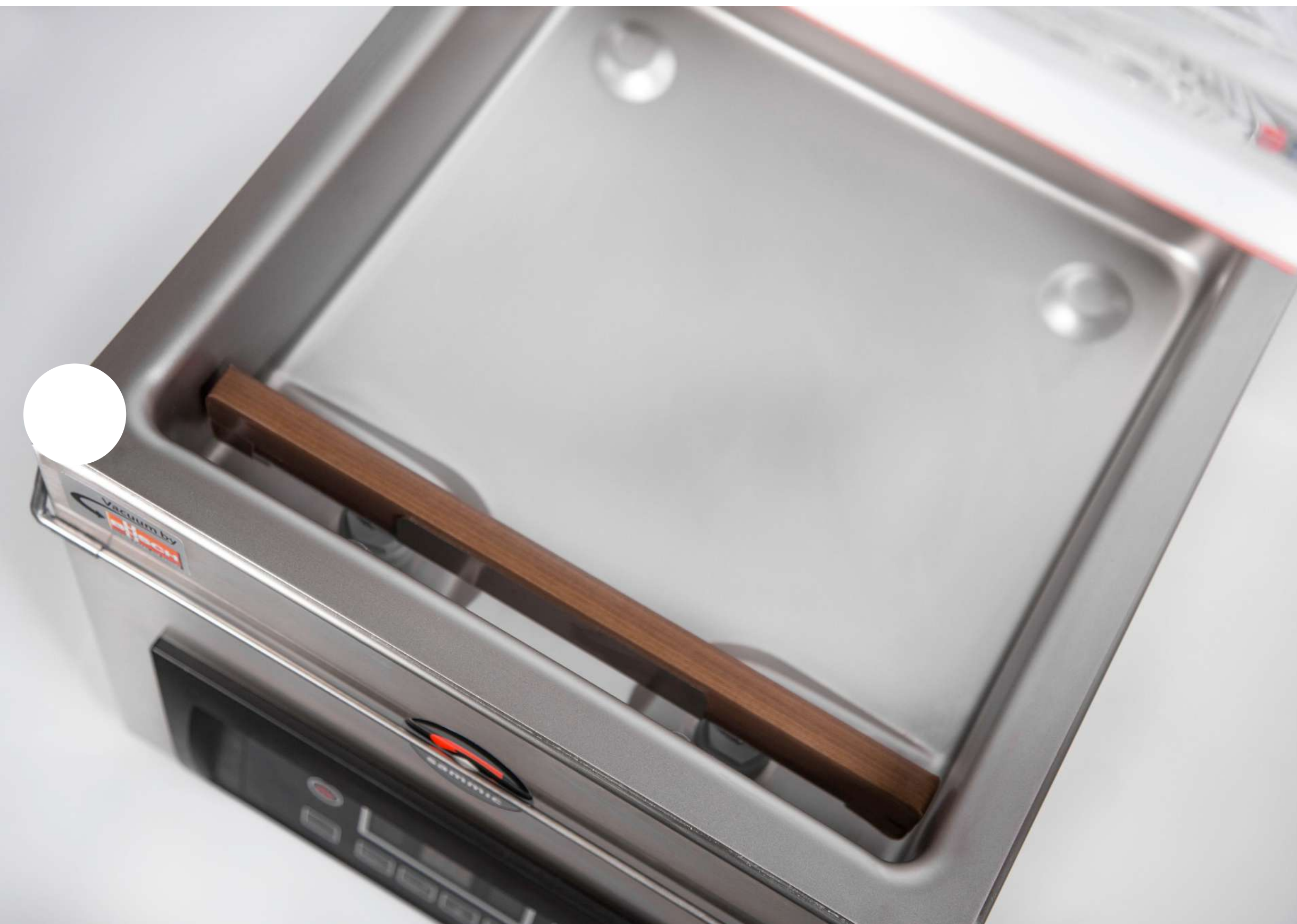
With control by sensor, better control when packaging liquids is achieved: Knowing the vacuum percentage at which a liquid boils when being packaged, with the control by sensor you can ensure it never exceeds this point.

Vacuum controlled by sensor



Optimum vacuum

Made of stainless steel



Both the body and the vacuum chamber are constructed with high quality stainless steel. The chambers are recessed in the 300 and 400 series.

Optimum vacuum

Cushioned cover

The cover is made of highly durable transparent polycarbonate with machined and polished edges. The cover is fitted with gas dampers with final damping to ensure smooth opening.

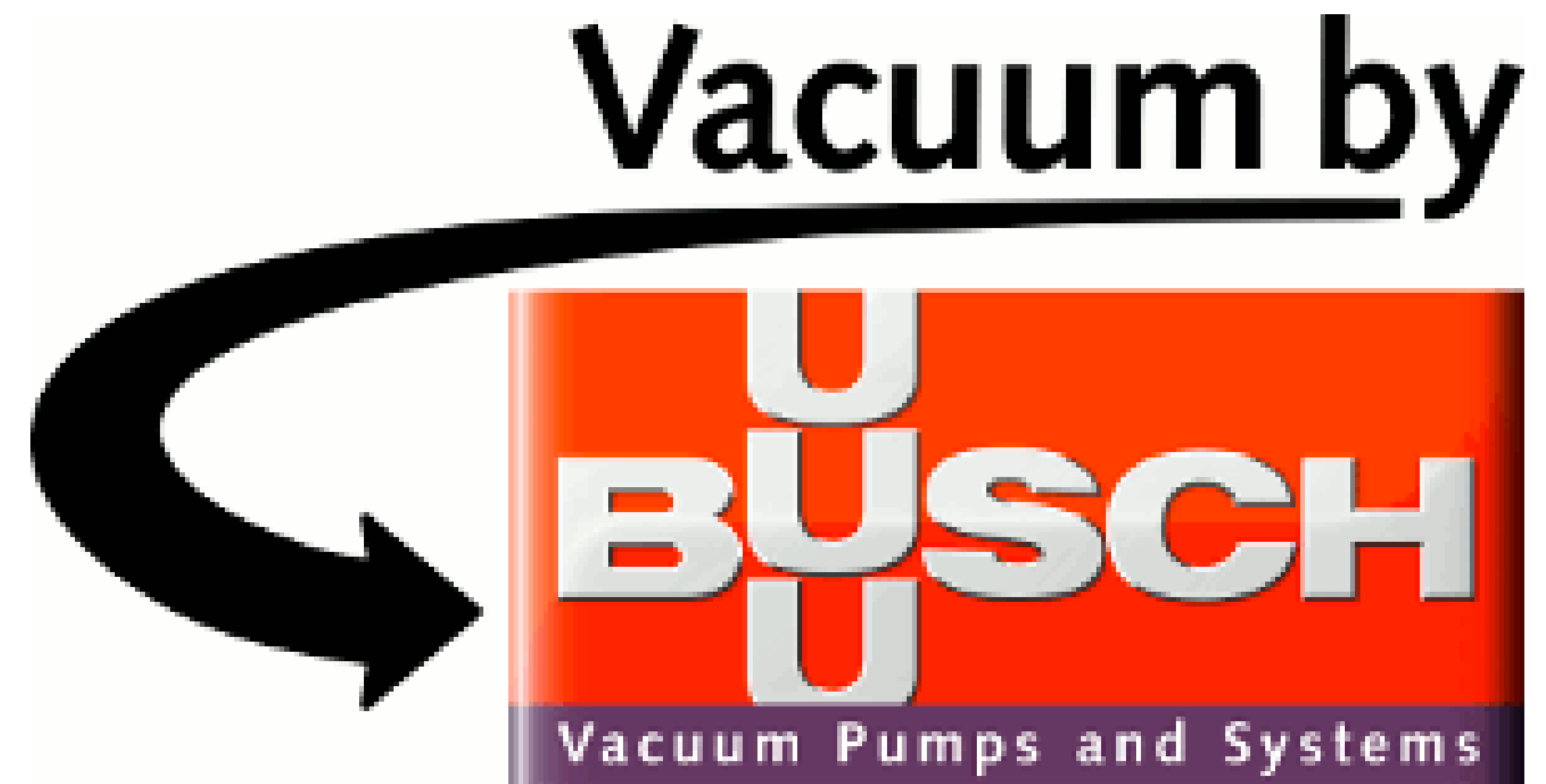


Optimum vacuum

Vacuum by Busch

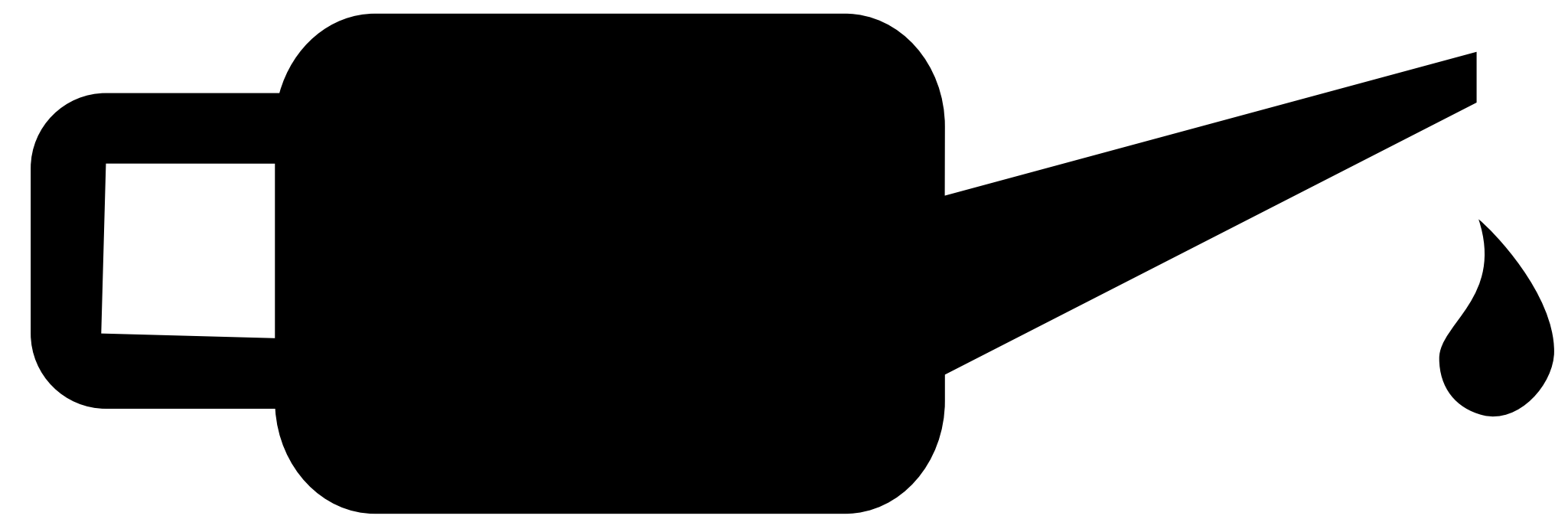
All of the models in the SU range are equipped with robust, reliable, high quality Busch pumps. The Busch pumps can be used continuously and guarantee a maximum vacuum and a long service life.

In addition, all of the Sammic vacuum packaging machines feature advanced functions to significantly prolong the life of the vacuum pumps.



Optimum vacuum

Vacuum by Busch



Oil-dry

All models have a pump drying programme, which allows for them to be kept in an optimal condition.

Hour counter

The hours use counter display for oil changing helps improve the durability of the machine.

Optimum vacuum

Vacuum PLUS

It is possible to programme up to 10" of additional vacuum if you have selected a 99% vacuum. Vacuum PLUS enables you to extract a higher quantity of air from the main ingredient. This function is ideal for vacuum cooking as, during cooking, there is no air inside the bag.

In cutting-edge cuisine, this function allows us to obtain surprising results such as transparencies and osmosis.



Optimum vacuum

Double seal



All of the models of packaging machines are equipped with bars fitted with dual bead sealing, guaranteeing perfect sealing of the bag at all times. Also, from the 400 series onwards, the bars are fitted with curved elements that enable removal of remains of the product and ensure that the sealing is hermetic.

Optimum vacuum

Stop Button

With a STOP button, at any time, you can end the vacuum stage and pass on to the next phase.





Advanced
performance
in all models

Advanced performance

Controlled decompression



Thanks to the impulse-controlled decompression, once the bag has been sealed, the air re-enters the chamber little by little. This prevents any damage to the product or the bag.

The function of controlled decompression is especially useful for products with sharp edges or in the case of soft or fragile products.

Advanced performance

The microprocessor enables the pre-setting of the lowest appropriate level of vacuum for packaging liquid at room temperature without the risk of splashing or spillage.

Safety when packaging liquids



Advanced performance

Vac-Norm ready



All the models come prepared for connecting the Vac-Norm external vacuum kit, which allows the vacuum to be made in tubs especially designed for the purpose instead of using vacuum bags. The control of the sensor and automatic decompression for removal of the tube at the end of the sequence prevents loss of the vacuum through the valve at the end of each cycle

Advanced performance

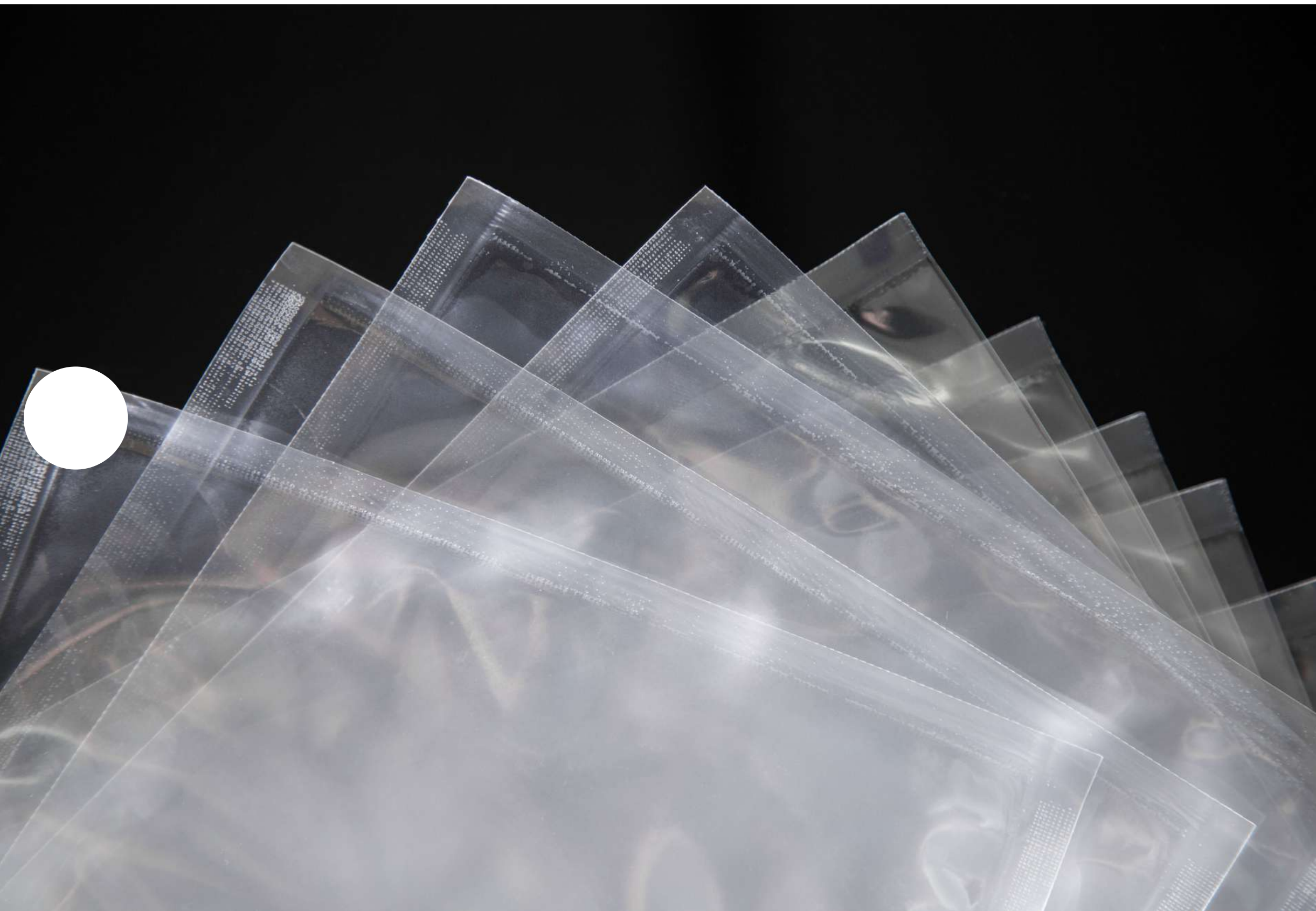
“Pause” button for marinating food

The “pause” button enables “freezing” the vacuum phase and re-starting from the same point. This is especially useful for marinating different products in a recipe, accelerating the blending or curing of products, flavouring products or tenderising meat



Advanced performance

Bag sealing programme



All of the vacuum packers allow for performing packaging cycles only for sealing bags. It is only necessary to enter a lower vacuum when programming the sequence.

Advanced performance

Safety for the user



All of the models are equipped with a safety system with protection against exceeding maximum operating time and vacuum failure.



Hygiene guarantee

Hygiene guarantee

NSF: recognised quality



The Sammic packaging machines are certified by NSF International in accordance with the NSF/ANSI standard which is, in itself, a guarantee of hygiene.

Consult models.

Hygiene guarantee

Cable-less sealing bar

The cable-less sealing bar enables an obstacle-free chamber and makes it easier to clean and maintain in satisfactory hygiene conditions.



Hygiene guarantee

Recessed tank



The 200, 300 and 400 series are equipped with embedded 304 stainless steel vacuum chambers free of sharp edges and with rounded contours to facilitate cleaning.



Accessories
for any
requirement

Accessories

Vacuum packing bags



Vacuum bags of different sizes, available in practical packs.

Accessories

Vac-Norm external vacuum kit

For carrying out the vacuum in containers especially designed for the purpose.



Accessories

Vac-Norm containers



Top quality tubs and lids for carrying out the vacuum without a bag, using the Vac-Norm external vacuum kit.

Accessories

Bag cutting kit

By replacing the double sealing bar with the bag cutting kit, the excess bag will be automatically cut at the time it is sealed.



Accessories

Support for liquid packaging



Bracket that enables liquids to be placed in the proper position for packaging, preventing them from spilling during the process.

Accessories

Filler plates

The filler plates, which are made of high quality polycarbonate, have a dual purpose. On the one hand, they allow for the positioning of the product at the proper height in order to obtain a perfect sealing. On the other hand, as there is less air in the chamber, better performance is achieved during the packaging process, as it allows for shortening the time to reach the desired vacuum.



Carriage-support for vacuum packers



The carriage-supports for vacuum packers are specifically designed for tabletop models from the 400 and 500 series and allow simple movement of the packer with its accessories. Manufactured in stainless steel, the carriage-supports are robust and are equipped with wheels.



Technical specifications



	TABLETOP VACUUM MACHINES								
SPECIFICATIONS	SE-204	SE-206	SE-306	SE-310	SE-316	SE-410	SE-416	SE-420	SE-520
Vacuum pump (m3/h)	4	6	6	10	16	10	16	20	20
Sealing type	Double								
Sealing bar length (mm)	280	280	320	320	320	420	420	420	4220+420
Structural loading (w)	100	370	370	370	370	370	370	750	750
Electrical supply	230V / 50-60 Hz / 1~								
Max. vacuum pressure (mbar)	2	2	2	2	2	2	2	2	2
Chamber dimensions (mm)									
Width	288	288	330	330	330	430	430	430	560
Depth	334	334	360	360	360	415	415	415	430
Height	111	111	155	155	155	145	180	180	183
External dimensions (mm)									
Width	337	337	384	384	384	484	484	484	625
Depth	431	431	465	465	465	529	529	529	537
Height	307	307	403	403	403	997	997	997	997
Net weight (kg)	23	26	34	34	35	64	65	70	80
Complete with	1 filling plate								

Technical specifications

TECHNICAL
SPECIFICATIONS



	FLOORSTANDING VACUUM MACHINES									
SPECIFICATIONS	SE-604	SE-604CC	SE-606	SE-606CC	SE-806	SE-806CC	SE-806LL	SE-810	SE-810CC	SE-810LL
Vacuum pump (m3/h)	40	40	63	63	63	63	63	100	100	155
Sealing type	Double									
Sealing bar length (mm)	413+656	465+465	416+656	465+465	530+848	581+581	848+848	530+848	581+581	848+848
Max. critical loading (w)	1.100	1.100	1.500	1.500	1.500	1.500	1.500	2.200	2.200	2.200
Electrical supply	230-400V / 50-60 Hz / 3N~									
Max. vacuum pressure (mbar)	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
Chamber dimensions (mm)										
Width	672	672	672	672	864	864	864	864	864	864
Depth	481	481	481	481	603	603	603	603	603	603
Height	200	200	200	200	215	215	215	215	215	215
External dimensions (mm)										
Width	740	740	740	740	960	960	960	960	960	960
Depth	566	566	566	566	757	757	757	757	757	757
Height	997	997	997	997	998	998	998	998	998	998
Net weight (kg)	145	145	159	159	232	232	232	250	250	250
Complete with	1 filling plate									

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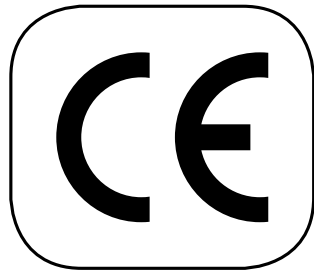
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