1.Up to 99 programs

2.Active program

3.Expiry date

4.Real time display of millibars in the vacuum chamber.

5.Number of cycles left before oil change and maintenance.

14.Program parameters

6.Date and time

13.Batch

7.Integrated printer

8.Language setting

11.Status bar

9.Date and time setting

12.Automatic dehumidification and preheating of the oil of the pump.

10.Operator
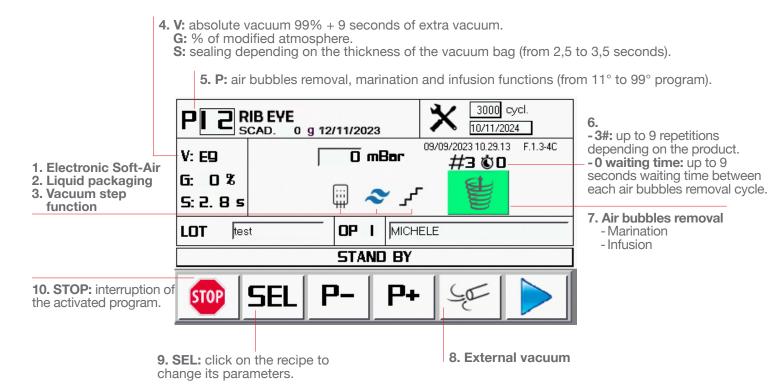

1.Up to 99 programs can be stored by entering data such as: ingredients, type of product, packing and expiry dates.

2.Active program.

3.Expiry date automatically obtained from the selected program.

4.Real time display of millibars in the vacuum chamber.

5.Number of cycles left before oil change and maintenance.

6.Date and time.

7.Integrated printer: the integrated printer manages rolls of Linerless paper, a thermal paper equipped with a self-adhesive band without pro-tective film (LINER) placed on the non-thermal side.

8.Language setting.

9.Date and time setting.

10.Operator: the machine is pre-programmed to save up to 10 operators and their names.

11.Status bar.

12.Automatic dehumidification and preheating of the oil of the pump.

13.Batch: the machine is prepared for labelling in accordance with HACCP standards.

14.Program parameters always visible: vacuum, inert gas, sealing time.

4. V: absolute vacuum 99% + 9 seconds of extra vacuum.
 G: % of modified atmosphere.
 S: sealing depending on the thickness of the vacuum bag (from 2,5 to 3,5 seconds).

5. P: air bubbles removal, marination and infusion functions (from 11° to 99° program).

1. Electronic Soft-Air
2. Liquid packaging
3. Vacuum step function

6.
- 3#: up to 9 repetitions depending on the product.
- 0 waiting time: up to 9 seconds waiting time between each air bubbles removal cycle.

7. Air bubbles removal
 - Marination
 - Infusion

10. STOP: interruption of the activated program.

9. SEL: click on the recipe to change its parameters.

8. External vacuum

---

1. Electronic Soft-Air: an automatic system that ensures the perfect re-entry of air into the chamber. A gradual process that totally eliminates all potential problems encountered during the vacuum packaging of crumbly products, sliced meats or foods with sharp projections that could compromise the integrity of the bag.

2. Liquid packaging: a function that takes advantage of the innovative vacuum sensor in order to recognize, automatically, the cold boiling and to guarantee a clean and safe packaging.

3. Vacuum step function: a function that allows to reach, in 4 simple steps, the maximum possible vacuum level (99%). The whole think avoiding the product from escaping the bag. Perfect for delicate products.

4. Program parameters:
V: absolute vacuum 99% + 9 seconds of extra vacuum.
G: % of modified atmosphere.
S: sealing depending on the thickness of the vacuum bag (from 2,5 to 3,5 seconds).

5. Storable programs
P: air bubbles removal, marination and infusion functions (from 11° to 99° program).

6. - 3#: up to 9 repetitions depending on the product.
 - 0 waiting time: up to 9 seconds waiting time between each air bubbles removal cycle.

7. Air bubbles removal: automatic extraction of air from the composition and the surface of food.
- Up to 9 repetitions with a wait of 9 seconds between each repetition.
- Ideal for meat, fish, vegetables, pastries and fillings.

Marination: waiting between marination cycles ensures unprecedented flavouring (open pores/vacuoles).

Infusion: automatic infusion ensures the transfer of flavours from a solid ingredient to a liquid one in a matter of seconds.

8. External vacuum: a function that allows you to vacuum pack, in specific GN trays with lids or jars, semi-finished products, sauces and gravies.

9. SEL: click on the recipe to change the following parameters:
- recipe name;
- vacuum, gas, sealing;
- ingredients (max. 10 per recipe);
- product expiry date;
- printing with automatic activation. Available for programs from 1 to 10;
  (for the air bubbles removal, marination and infusion functions, activation is manual)
- air bubbles removal repetitions (up to 9 times);
- waiting time (up to 9 seconds).

10. Stop: interruption of the activated program.