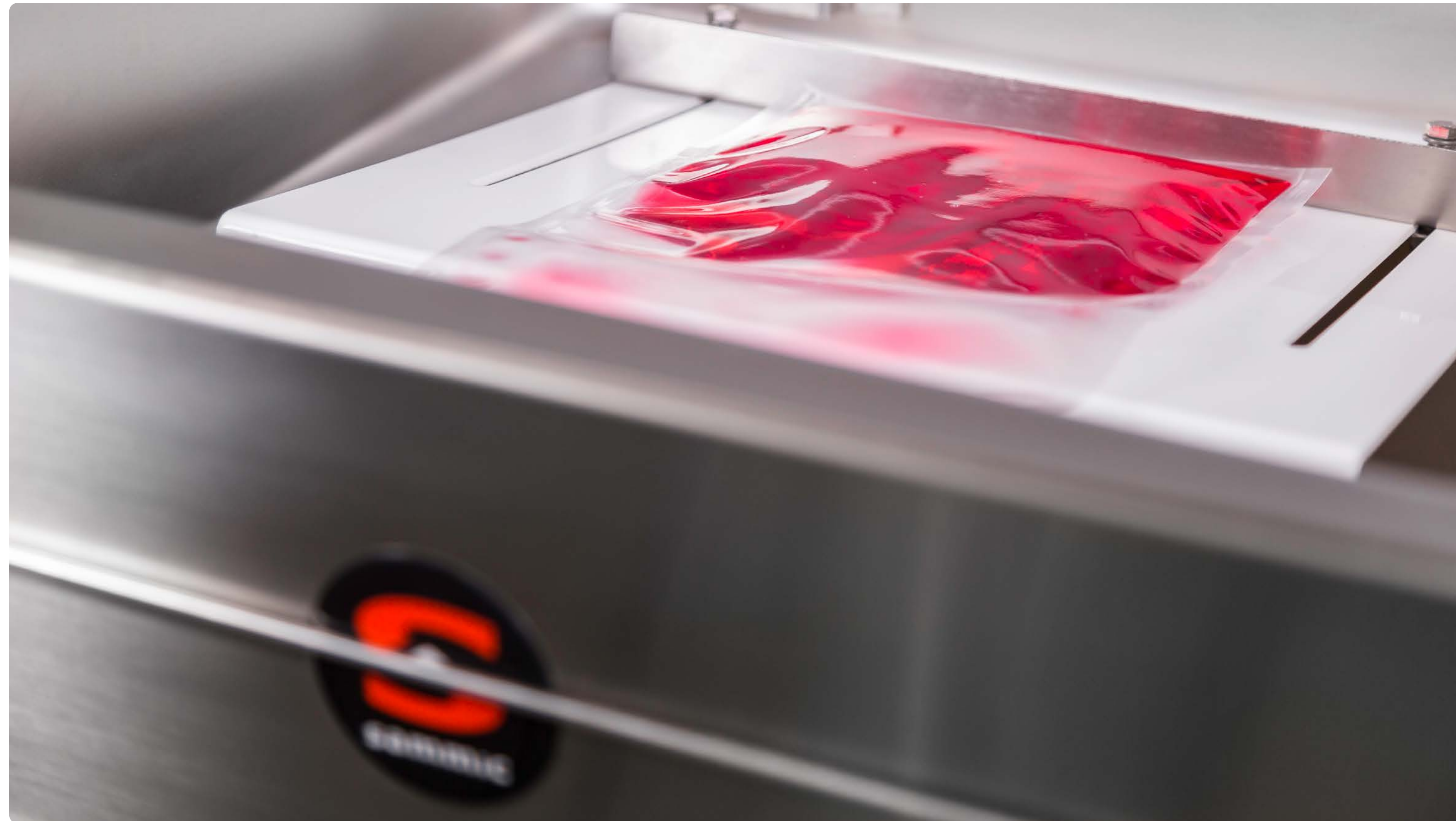




SU SENSOR ULTRA *line*

VACUUM PACKING MACHINES





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Multiple applications of vacuum packing

Multiple applications

Packaging of raw foods

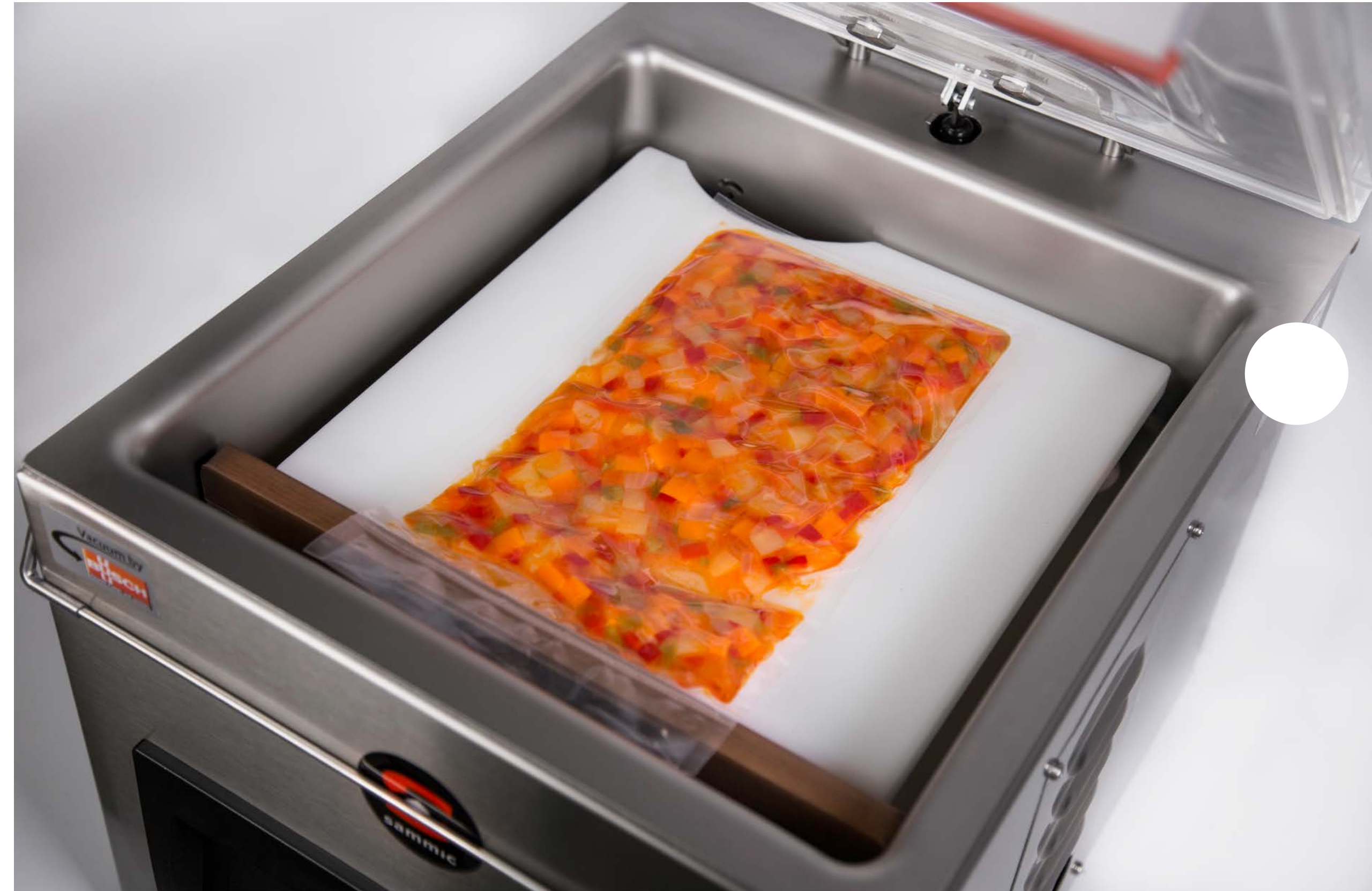


Vacuum packaging delays bacterial growth in raw foods, keeping their qualities intact for longer.

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

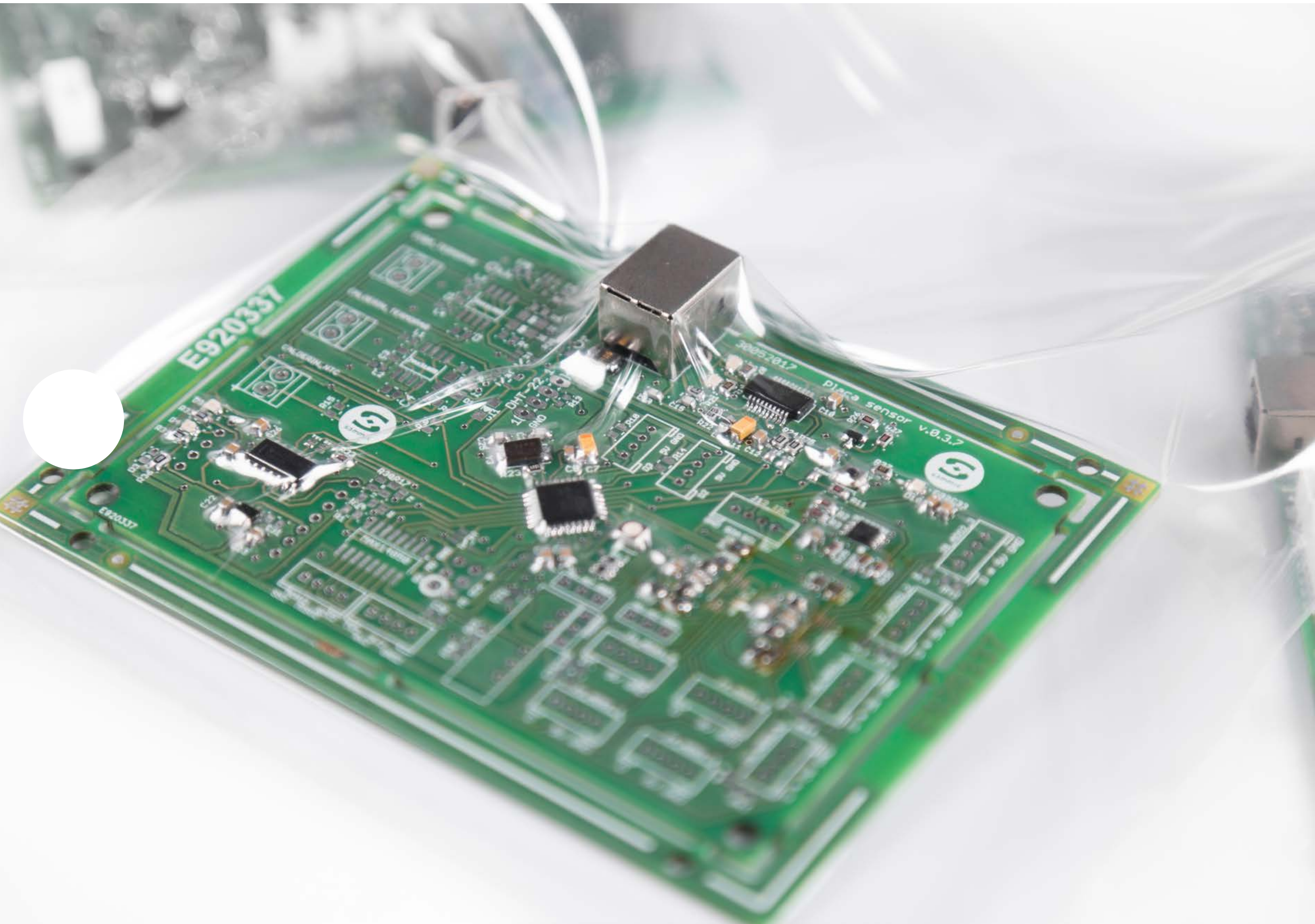
Freezing of vacuum packed products

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

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

Accurate cost control



Profitability and economy

Hygienic and rational storage



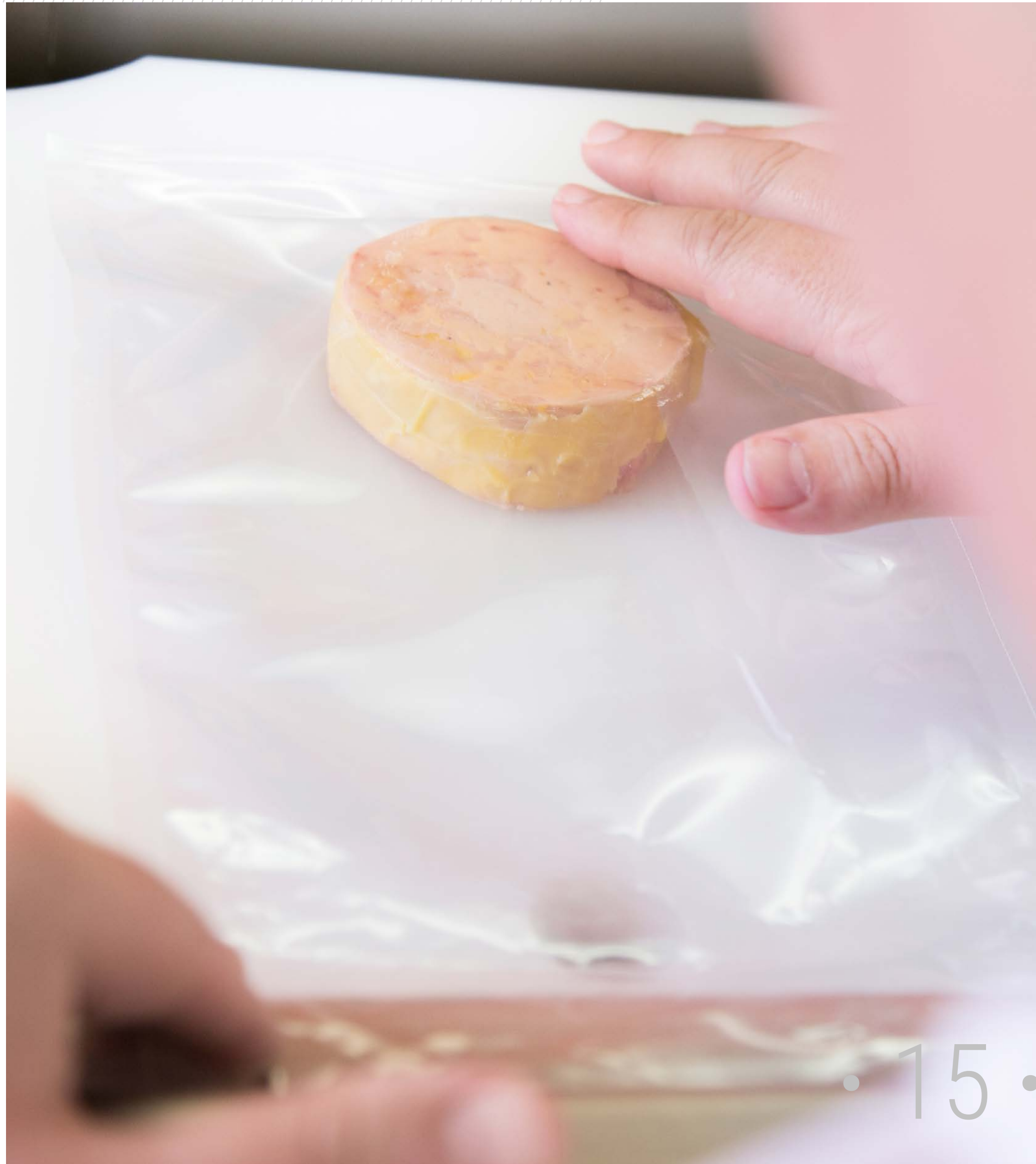
On being isolated from external contaminants, vacuum packed food is stored under the best hygiene conditions. Regular portioning allows for storage to be rationalised, allowing for better cost control and less waste.

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

Vacuum controlled by sensor



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.

Optimum vacuum

Maximum reliability

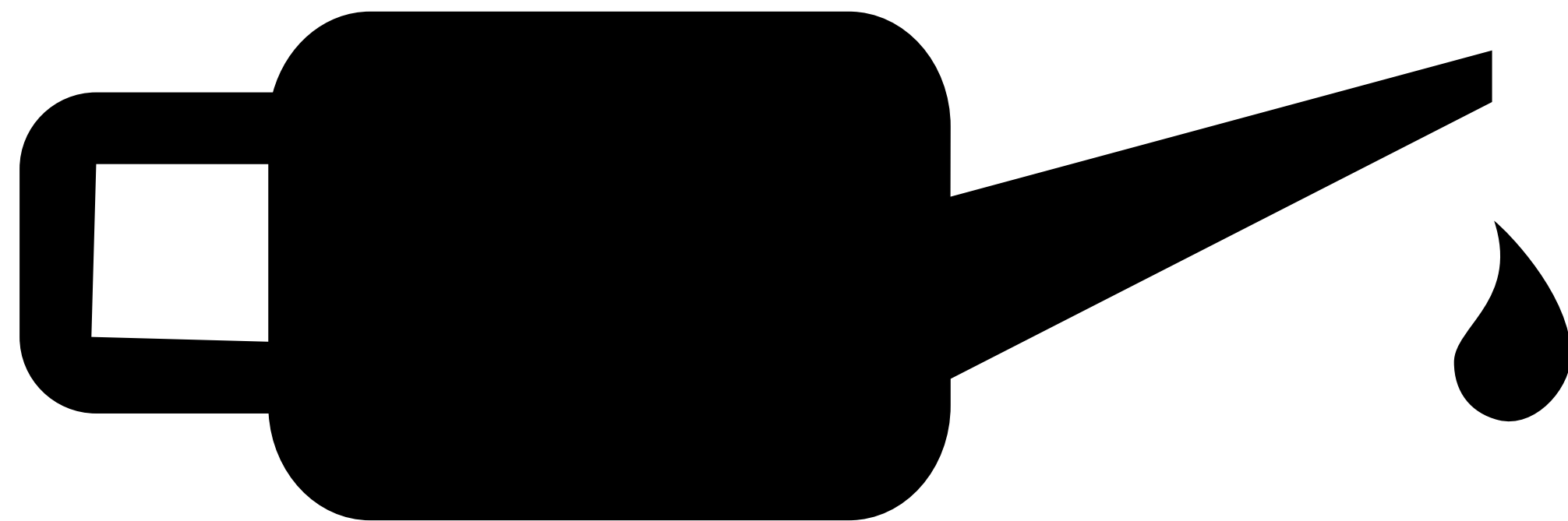
All of the models in the SU range are equipped with robust, reliable, high quality Busch vacuum pumps. These pumps can be used continuously and guarantee a maximum vacuum and a long service life. In addition, all of the Sammic vacuum packaging machines feature advanced functions to significantly prolong the life of the vacuum pumps.

Vacuum by



Optimum vacuum

Maximum reliability



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.

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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, 400 and 500 series.

Optimum vacuum

Cushioned cover

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



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.



Advanced
performance
in all models

Advanced performance

All the information at a glance

Backlighted tactile keyboard made of anti-scratch plastic protected against water splashes that detects fingers in latex gloves. Provided with a 3.9" LCD colour screen that enables display of all the vacuum program values at the same time:

- Vacuum percentage and vacuum pressure in absolute values (mbar/hPa).
- Text display with 6 languages for display of the list of products and information of each program phase.
- Status of the printer and values to be printed on the label.
- Detection of evaporation of liquids alert.
- Status of the Bluetooth connection with the mobile device.

Advanced performance

In the entire range it is possible to memorise 99 different vacuum programmes. Also, programmes can be blocked to avoid undesired changes being made by the operator. The models with the option of Bluetooth connectivity enable you to save programmes per name and number.

Memory of programmes



Advanced performance

Intelligent progressive atmosphere



The SU packaging machines have a soft air inlet valve into the chamber for progressive decompression. This is useful for preventing the puncturing of the bag in the case of products which require special protection or ones with sharp edges, or for soft or fragile products.

Advanced performance

Staged vacuum

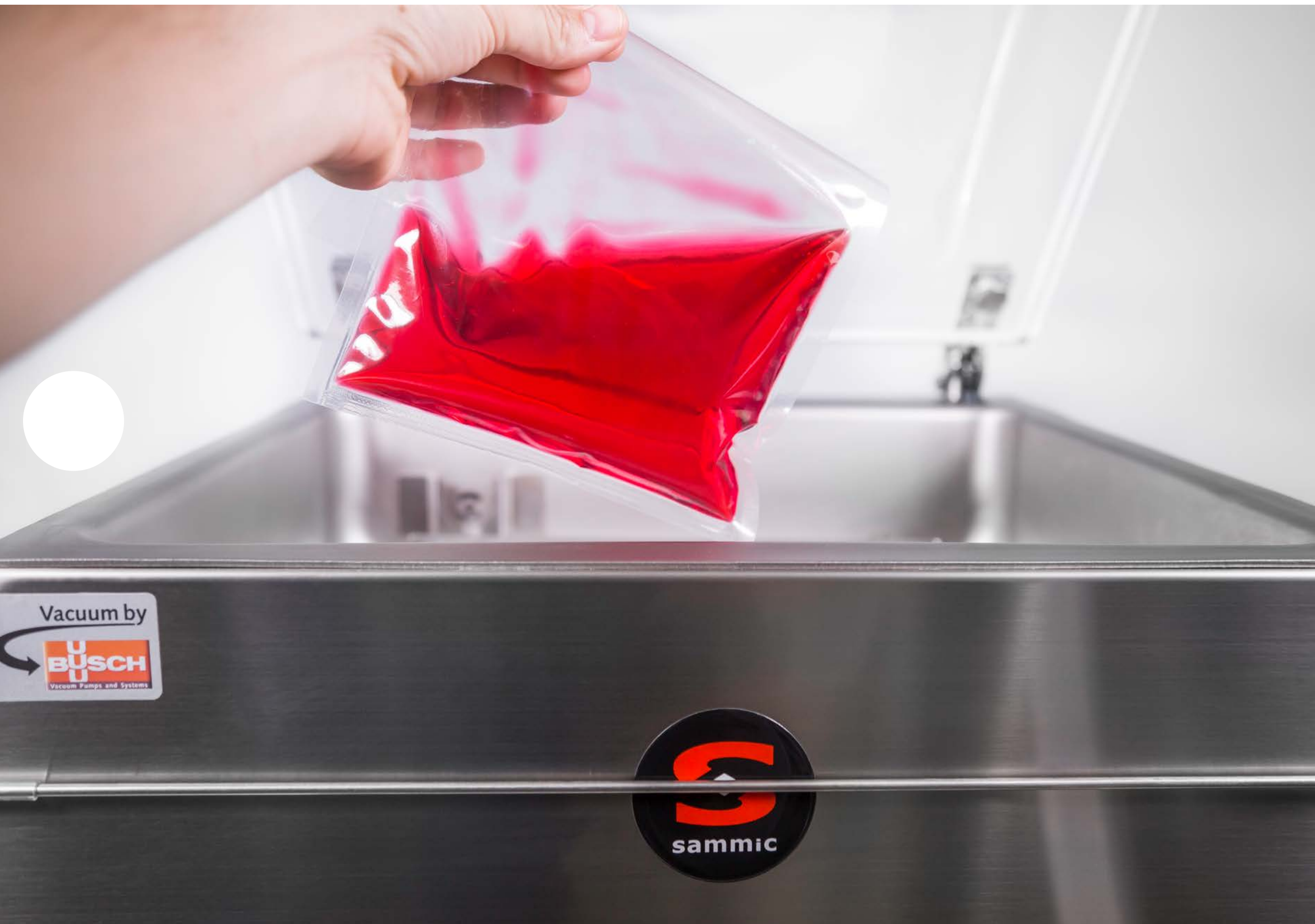
All models have a staged vacuum programme for soft and porous products. The vacuum process makes several pauses before reaching the final programmed vacuum. This allows removal of the air trapped in the product. This way we achieve, on one hand, better conditions for the subsequent preservation of the product and, on the other hand, vacuum cooking which is much more accurate.

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Advanced performance

Detection of the evaporation of liquids



Thanks to the new system for detecting the evaporation point of sauces, soups, fruits, red meat, etc. the vacuum process automatically stops, preventing spillage of liquids into the chamber and ensuring the maximum possible vacuum for each product. This way, the drying out of the product is prevented along with contamination from the oil of the pump. The vacuum time is always the optimal time for the product to be packaged.

Haz click para
ver el vídeo

Advanced performance

Vac-Norm ready

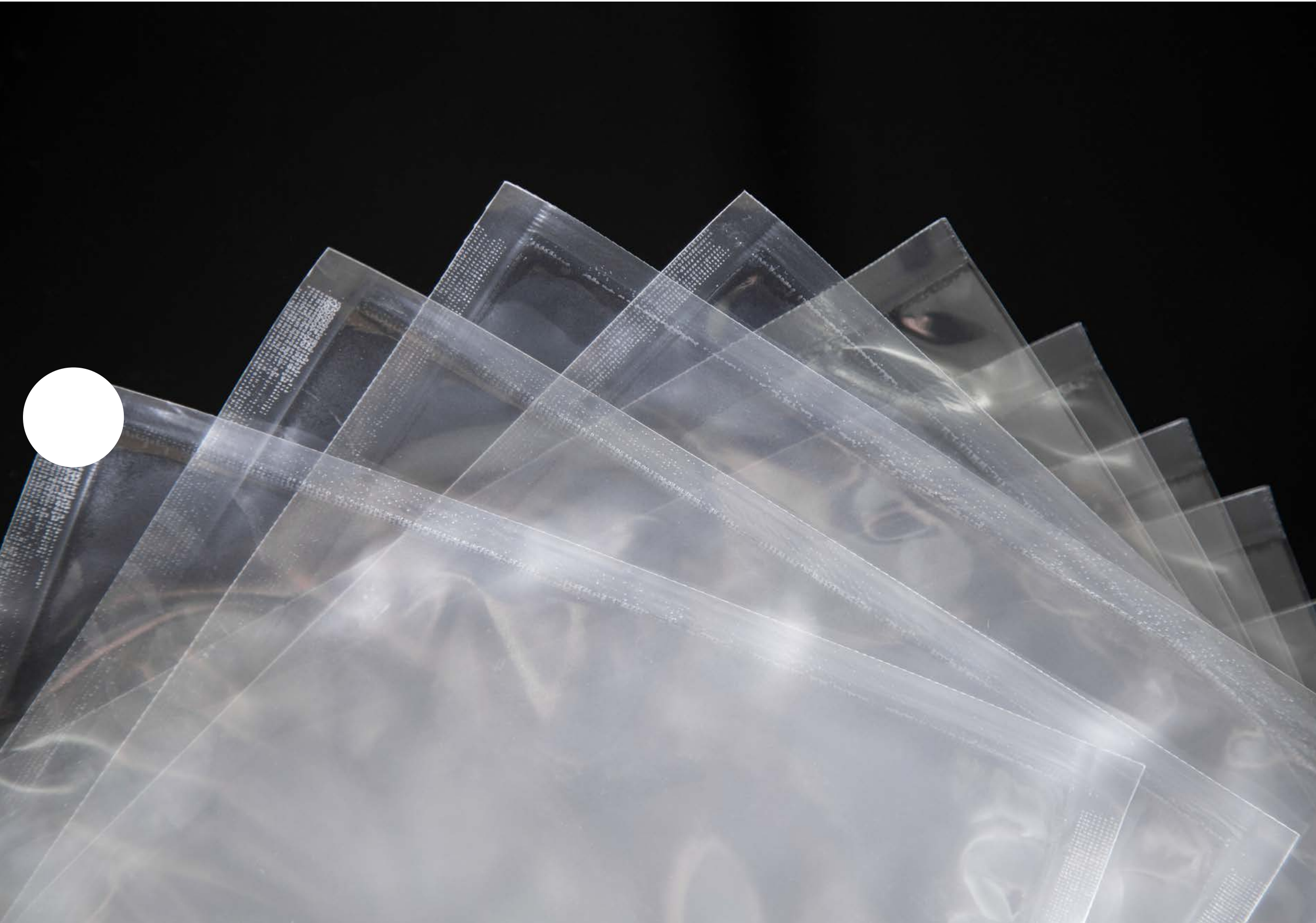
All the models come prepared for connecting the Vac-Norm external vacuum kit, which allows the vacuum to be made in tubs especially designed for the purpose instead of using vacuum bags. The control of the sensor and automatic decompression for removal of the tube at the end of the sequence prevents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



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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

"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.

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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.

Advanced performance

Label printing system

Thanks to the exclusive label printing system, it is possible to print laminated labels which are resistant to low temperatures directly from the vacuum packer, without requiring intermediary hardware.

The label contains the name of the product, the vacuum value, the date of packaging, the expiry date and the preservation temperature, guaranteeing correct HACCP tracking.



Advanced performance

Connectivity and SammicVAC application



Thanks to connectivity via Bluetooth to mobile devices and the free SammicVAC app, it is possible to programme cycles by the name of the product, as well as to design labels.

Custom configuration



Custom configuration

Options

The SU vacuum packers allow a configuration which is tailor made to suit the user, which can be acquired with the inert gas option for the packaging of foods in a protective atmosphere, with welding plus for sealing standard bags or metal bags at the touch of a button.



Custom configuration

Inert gas



The installation of the inert gas injection system is optional on all models. This function allows you to package in a protective atmosphere. Depending on the gas employed and the product to be packaged, it obtains enhanced conservation of the product, improvement in its appearance and avoids damage in the case of fragile products.

Custom configuration

Sealing PLUS

With the push of one button, the electrical power necessary for sealing metallic type bags increases.

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SammicVAC App

Traceability by
labelling and advanced
programming

Sammic Vac App

SammicVAC App



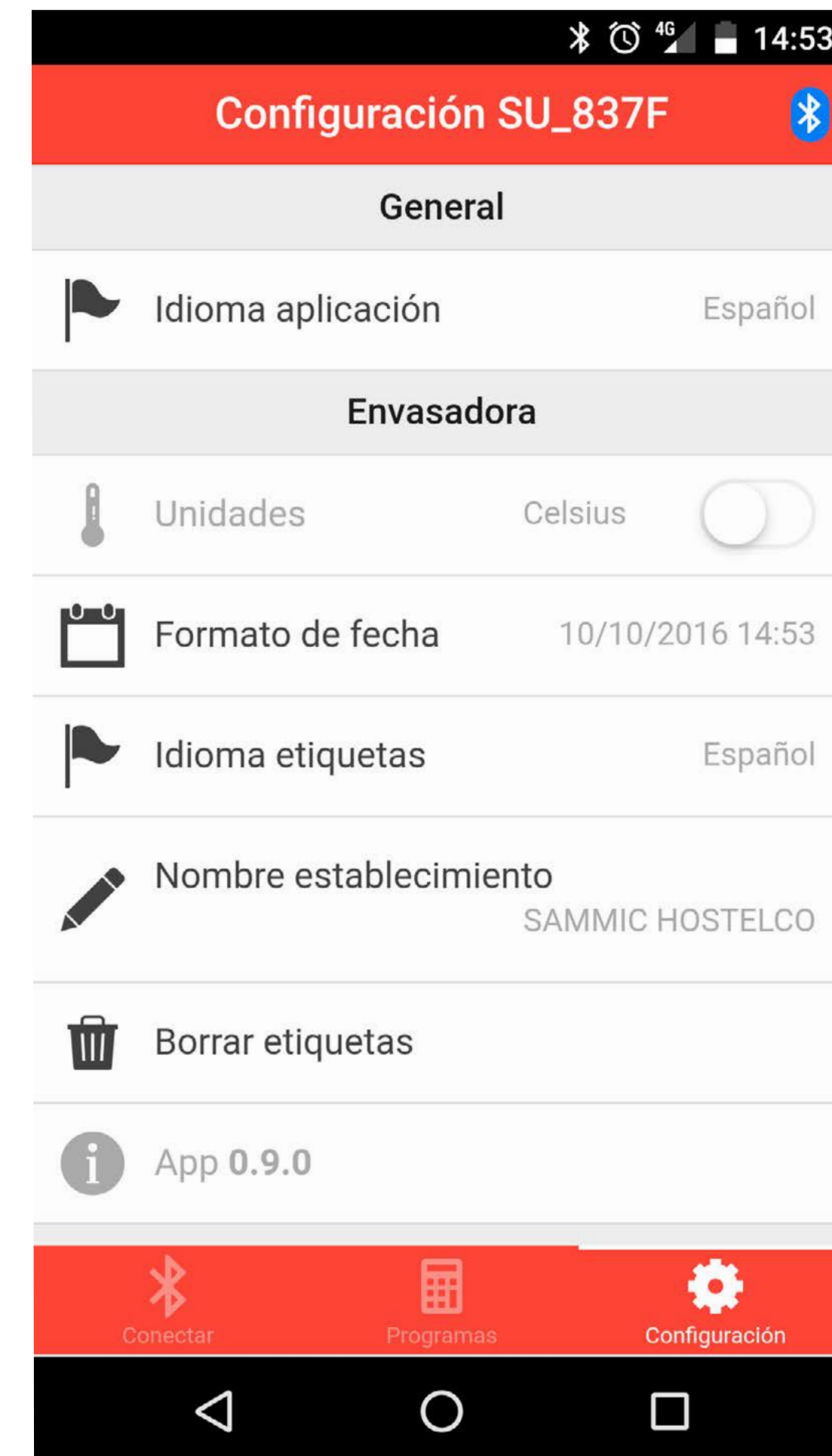
All SU vacuum packers can be programmed and the printing of labels controlled from the free SammVAC app. SammicVAC, installed on a mobile device, connects to the vacuum packer by Bluetooth and enables the programming or modification of programmes, as well as the customisation of labels, in an easy and intuitive way.

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Sammic Vac App

Programming has never been so easy

The SU vacuum packers can be programmed both from the machine and, for models with Bluetooth connectivity, via a mobile device. The latter allows for programmes not only to be stored simply by the programme number and associated values, but it also enables you to add a description of the food or recipe to be packaged.



Sammic Vac App

Customisation and direct printing of labels



The introduction of texts for labelling is done via the SamicVAC app and is transmitted to the vacuum packer. The name of the recipe, the expiry dates, storage temperature and the values of the packaging programme are introduced. The labels are printed automatically and in the requested quantity, at the end of the cycle.

Sammic Vac App

Optional printer

The printer connects to the vacuum packer via a cable and, at the end of each cycle, the labels are printed directly.





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 300, 400 and 500 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

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.



Vac-Norm containers



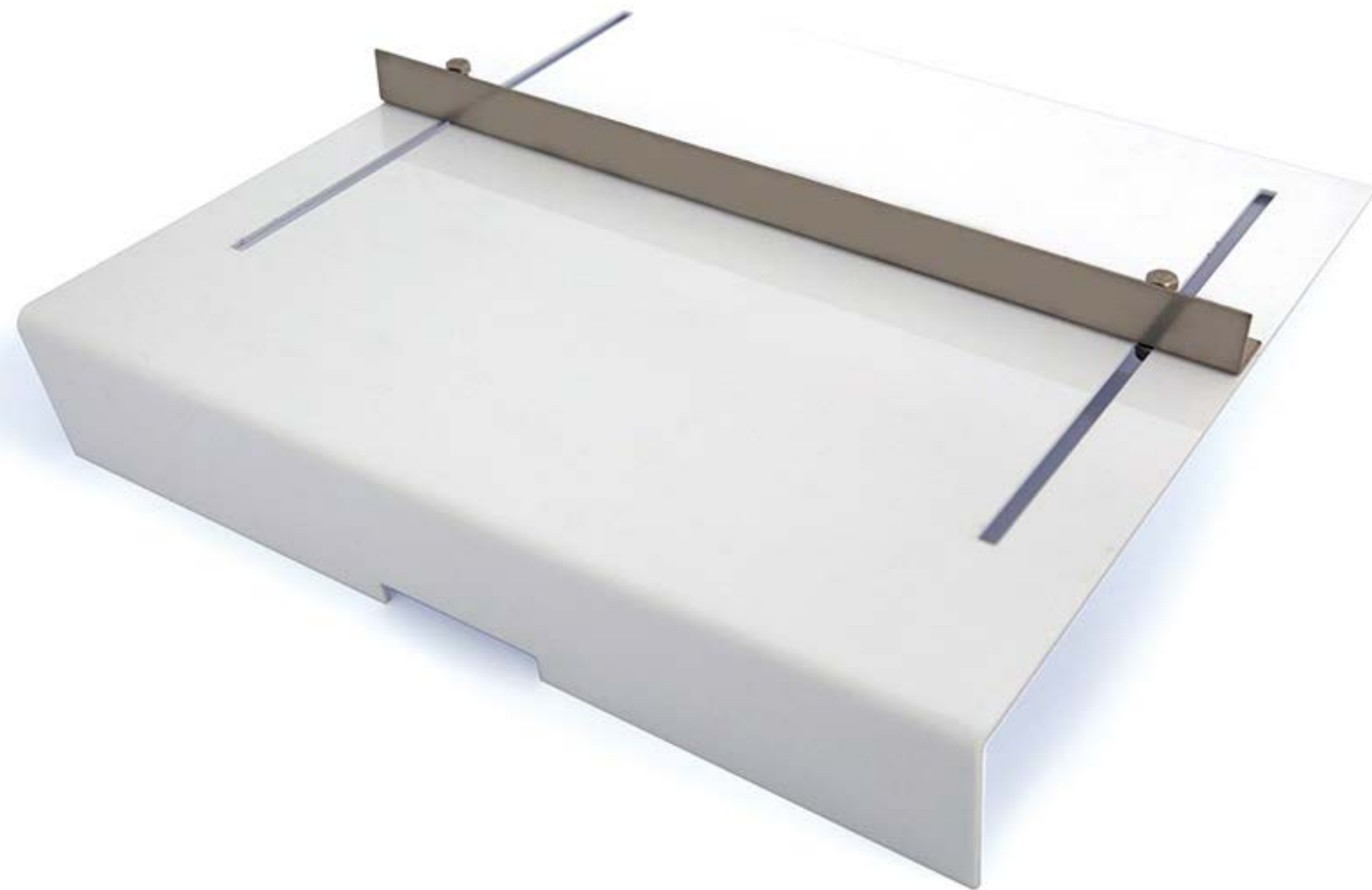
Top quality tubs and lids for carrying out the vacuum without a bag, using the Vac-Norm external vacuum kit.

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.



Support for liquid packaging



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

Filler plates

The filler plates 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



	FLOORSTANDING VACUUM MACHINES						FLOORSTANDING DOUBLE CHAMBER VACUUM MACHINES	
SPECIFICATIONS	SU-806P	SU-806P CC	SU-806P LL	SU-810P	SU-810P CC	SU-810P LL	SU-6100P	SU-6160P
Vacuum pump (m ³ /h)	63	63	63	100	100	100	100	155
Sealing type	Double							
Sealing bar length (mm)	530+848	581+581	848+848	530+848	581+581	848+848	2 x (660+660)	2 x (660+660)
Electrical loading (w)	1.500	1.500	1.500	2.200	2.200	2.200	2.200	4000
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
Chamber dimensions (mm)								
Width	864	864	864	864	864	864	662	662
Depth	603	603	603	603	603	603	874	874
Height	215	215	215	215	215	215	205	205
External dimensions (mm)								
Width	960	960	960	960	960	960	1640	1640
Depth	757	757	757	757	757	757	874	874
Height	998	998	998	998	998	998	1370	1370
Net weight (kg)	232	232	232	250	250	250	360	360
Complete with	1 filling plate						4 filling plates	

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Spec sheet

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