



VACUUM PACKING MACHINES

**SV-S  
SENSOR**

# FOOD PRESERVATION SOLUTIONS

## ➤ *The Right Choice*



Founded in 1961, with over 50 years of experience in the business sector, **Sammic** has more than 20 years of experience as a manufacturer of vacuum packing machines.

This experience allows us to offer vacuum packing machines suited to the different types of user, both due to their capacity and their performance.

The **T range** is equipped with an electronic timer and a digital control panel. It allows for time controlled programming for the vacuum.

The **S range** comes with functions controlled by a high precision microprocessor that allows for accurate adjustment of the desired vacuum level within the chamber. Moreover, unlike the T range, they are multi programmable and have functions such as vacuum plus and inert gas system.





### **Packaging of raw or cured foods**

Vacuum packing decreases bacterial growth in raw or cured foods, keeping their qualities intact for a longer shelf life.

### **Packaging of traditionally cooked products**

Packing cooked products allows for rational storage and a quick response to demand.

### **Sous-vide cooking**

Controlled temperature cooking is a culinary technique that is increasingly popular due to the many advantages it offers. This technique requires the desired foods to be vacuum packed.

### **Packing in a protective atmosphere**

Packing foods in a protective atmosphere is useful for both improving the preservation conditions or presentation of these as well as to pack fragile products that would not endure airless packing.

### **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.

### **Non-food**

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



**Maximum yield of working hours**

As it allows for working in advance, vacuum packing allows for better organisation of the working day and to make 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.

**Accurate cost control**

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

**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.

**Optimisation of the purchasing process**

Vacuum packing allows for improving stock control and rationalising purchasing, taking advantage of the best purchase days. Moreover, by allowing foodstuffs to be preserved for longer, larger orders can be placed, reducing transport times and costs and improving your bargaining power with suppliers.





### Stainless steel made

Both the body and the vacuum chamber are constructed with high quality stainless steel.

### Cushioned cover

The cover that is made of high resistance methacrylate, is fitted with shock absorbers that help reduce shock, prolonging its useful life. As it is transparent, it allows the evolution of the cycle to be seen at all times.

### Powered by Busch

The Busch vacuum pumps are robust, reliable and high quality, allowing for continuous use. In addition, Sammic vacuum packing machines feature advanced functions to significantly prolong the life of the vacuum pumps.

### Oil-dry

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

### Hour counter

The working hours counter display for the oil change helps improve the durability of the machine.

### High precision microprocessor

The digital control panel, which is waterproof and has advanced features, allows for an optimal control of the operation of the packing machines. The cycle is controlled by a high precision microprocessor that controls the vacuum percentage reached inside the chamber, allowing for accurate and consistent results to be obtained at all times.

### Accurate control of liquids

The microprocessor includes a system that detects the boiling of liquids or sauces, in this case immediately moving on to the next phase of the cycle.





### Digital control panel

The digital control panel, which is waterproof and has advanced features, allows for an optimal control of the operation of the packing machines, with a minimum of operations.

By means of LEDs, the control panel allows for viewing each phase of the cycle at the time it is performed. The control panel has a STOP key that allows for any phase of the cycle to be stopped, passing on to the next one.

### Easy programming

S models are easily programmable and allow for the storage of up to 10 programmes, which allows for consistent results to be obtained with any type of product.



**NSF: recognised quality**

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

**Cordless sealing bar**

The cordless sealing bar allows for an obstacle-free chamber and facilitates its cleaning and maintenance under optimal hygiene conditions.

**Deep-drawn tank**

In the 300 and 400 series, the tank is deep-drawn, with high quality finishes and easy to clean.







### Vacuum plus

This function allows for extra vacuum time to be programmed, once a vacuum of 99% has been reached in the chamber.

### Softair as standard

Thanks to the progressive atmosphere, air is let back into the chamber little by little once the vacuum has been made, which prevents possible damage to the product or to the containing bag.

### 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.

### Gas flush

Sammic S range vacuum packing machines come fitted with an inert gas inlet from the factory, a feature that allows for packing with a protective atmosphere that improves the preservation of the product or prevents damage in the case of fragile products.





### Vacuum packing bags

Vacuum bags of different sizes available.



### Vac-Norm external vacuum kit

For making the vacuum in containers especially designed for the purpose.



### Vac-Norm containers

Top quality containers and lids for making the vacuum without a bag, using the Vac-Norm external vacuum kit.



### Bag cutting kit

Replacing the double sealing bar with the bag cutting kit, the excess bag is automatically cut at the time it is sealed.



### Liquid insert plates

Supports that allow the liquids to be set in the proper position for packing, preventing them from spilling during the process.



### Filling plates

The filling 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 result. On the other hand, as there is less air in the chamber, better performance is achieved during the packing process, as it allows for shortening the time to reach the desired vacuum.





## TABLE TOP VACUUM PACKING MACHINES

### 300 SERIES



- 350 cf/h Busch pump.
- Single sealing: 12".
- Deep drawn chamber.

### 400 SERIES



- 350 / 700 cf/h Busch pump.
- Double sealing: 16".
- Cuba embutida.

### 500 SERIES



- 700 cf/h Busch pump.
- Double sealing: 16" + 16".

## FREE STANDING VACUUM PACKING MACHINES

## 600 SERIES



- 1400 / 2200 cf/h Busch pump.
- Double sealing:
  - 26" + 16".
  - 16" + 16.

## 800 SERIES



- 2200 / 3500 cf/h Busch pump.
- Double sealing:
  - 33" + 21".
  - 21" + 21".
  - 33" + 33".



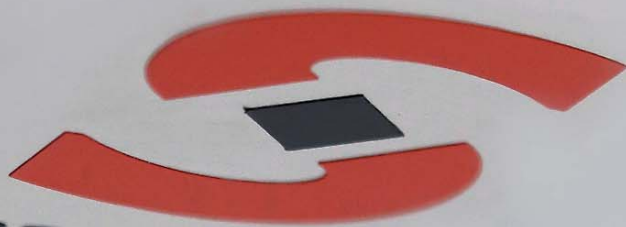
## TABLE TOP VACUUM PACKING MACHINES

| SPECIFICATIONS             | SV-310S            | SV-410S  | SV-420S  | SV-520S  |
|----------------------------|--------------------|----------|----------|----------|
| Vacuum pump                | 350 cf/h           | 350 cf/h | 700 cf/h | 700 cf/h |
| Sealing type               | Single             | Double   | Double   | Double   |
| Sealing bar length         | 12"                | 16"      | 16"      | 16"      |
| Electrical supply          | 120 V / 60 Hz / 1~ |          |          |          |
| Electrical loading         | ½ Hp               | 1¼ Hp    | 1¼ Hp    | 1¼ Hp    |
| Vacuum pressure (maxi)     | 2 mbar             | 2 mbar   | 2 mbar   | 2 mbar   |
| <b>Chamber dimensions</b>  |                    |          |          |          |
| Width                      | 13"                | 17"      | 17"      | 22"      |
| Depth                      | 14"                | 16"      | 16"      | 17"      |
| Height                     | 5"                 | 6"       | 7"       | 7"       |
| <b>External dimensions</b> |                    |          |          |          |
| Width                      | 15"                | 20"      | 20"      | 25"      |
| Depth                      | 18"                | 20"      | 20"      | 19"      |
| Height                     | 16"                | 16"      | 18"      | 18"      |
| Net weight                 | 75 lbs             | 141 lbs  | 154 lbs  | 177 lbs  |
| Complete with              | 1 filling plate    |          |          |          |

## FREE STANDING VACUUM PACKING MACHINES

| SPECIFICATIONS             | SV-604S            | SV-606S   | SV-604CCS | SV-606CCS |
|----------------------------|--------------------|-----------|-----------|-----------|
| Vacuum pump                | 1400 cf/h          | 2200 cf/h | 1400 cf/h | 2200 cf/h |
| Sealing type               | Double             | Double    | Double    | Double    |
| Sealing bar length         | 26" + 16"          | 26" + 16" | 16" + 16" | 16" + 16" |
| Electrical supply          | 120 V / 60 Hz / 1~ |           |           |           |
| Electrical loading         | 2 Hp               | 2 Hp      | 2 Hp      | 2 Hp      |
| Vacuum pressure (maxi)     | 0.5 mbar           | 0.5 mbar  | 0.5 mbar  | 0.5 mbar  |
| <b>Chamber dimensions</b>  |                    |           |           |           |
| Width                      | 26"                | 26"       | 26"       | 26"       |
| Depth                      | 19"                | 19"       | 19"       | 19"       |
| Height                     | 7"                 | 7"        | 7"        | 7"        |
| <b>External dimensions</b> |                    |           |           |           |
| Width                      | 29"                | 29"       | 29"       | 29"       |
| Depth                      | 22"                | 22"       | 22"       | 22"       |
| Height                     | 41"                | 41"       | 41"       | 41"       |
| Net weight                 | 320 lbs            | 350 lbs   | 320 lbs   | 350 lbs   |
| Complete with              | 1 filling plate    |           |           |           |

| SPECIFICATIONS             | SV-806S            | SV-810S   | SV-806CCS | SV-810CCS | SV-806LLS | SV-810LLS |
|----------------------------|--------------------|-----------|-----------|-----------|-----------|-----------|
| Vacuum pump                | 2200 cf/h          | 3500 cf/h | 2200 cf/h | 3500 cf/h | 2200 cf/h | 3500 cf/h |
| Sealing type               | Double             | Double    | Double    | Double    | Double    | Double    |
| Sealing bar length         | 33" + 21"          | 33" + 21" | 21" + 21" | 21" + 21" | 33" + 33" | 33" + 33" |
| Electrical supply          | 220 V / 60 Hz / 3~ |           |           |           |           |           |
| Electrical loading         | 3 Hp               | 3 Hp      | 3 Hp      | 3 Hp      | 3 Hp      | 3 Hp      |
| Vacuum pressure (maxi)     | 0.5 mbar           | 0.5 mbar  | 0.5 mbar  | 0.5 mbar  | 0.5 mbar  | 0.5 mbar  |
| <b>Chamber dimensions</b>  |                    |           |           |           |           |           |
| Width                      | 34"                | 34"       | 34"       | 34"       | 34"       | 34"       |
| Depth                      | 24"                | 24"       | 24"       | 24"       | 24"       | 24"       |
| Height                     | 8"                 | 8"        | 8"        | 8"        | 8"        | 8"        |
| <b>External dimensions</b> |                    |           |           |           |           |           |
| Width                      | 39"                | 39"       | 39"       | 39"       | 39"       | 39"       |
| Depth                      | 30"                | 30"       | 30"       | 30"       | 30"       | 30"       |
| Height                     | 39"                | 39"       | 39"       | 39"       | 39"       | 39"       |
| Net weight                 | 511 lbs            | 551 lbs   | 511 lbs   | 551 lbs   | 511 lbs   | 551 lbs   |
| Complete with              | 1 filling plate    |           |           |           |           |           |



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