

07/2013

Mod: GA-104/N

Production code: JUMBO 42



Diamond
catering equipment

FAST AND ROBUST VACUUMPACKAGING MACHINES WITH WORLD WIDE REPUTATION

- Compact system with “Jumbo” results
- Clear added value for company and product
- Modern table models with proven packaging achievements
- Professional vacuum packaging for a attractive price
- Digital command and maintenance functions
- User friendly and low maintenance
- Easy to clean

FOOD PRODUCTS

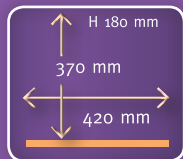
*Retail Trade - Restaurants - Catering - Supermarkets
(meat, poultry, fish, cheese, vegetables etc.)*

- Longer shelf life (no contamination or bacteria's multiplication)
- Optimal product and storage hygiene (hermetically sealed)
- No loss of product (prevents drying out, moulds and freeze burn)
- Improved product quality (product maturing in packaging, no loss of aroma)
- Cost savings due to longer shelf life (larger purchasing orders, efficient cooking time spreading)
- Increased turnover due to longer shelf life (more variation and spread in product range)
- Professional product presentation
- Optimal packaging contributes to food safety and HACCP standards
- Ideal for cuisine-sous-vide applications

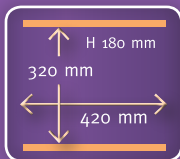
INDUSTRIAL PRODUCTS

*Electronics - Semi-conductors - Metal - Pharmaceutical Products -
Textiles - Laboratories - Automotive - etc.*

- Moisture free packaging
- Scrapes and scratches free solution
- Air and dust free packaging
- Fraud resistant packaging
- Volume reducing packaging
- Sterile and contamination free packaging



Standard
1 x 420 mm
seal



Option
2 x 420 mm
seal

- Capacity pump 016 m³/h
- Machine cycle 20-40 sec.
- Dimensions (l x w x h) 525 x 480 x 430 mm
- Weight 56 kg
- Voltage 230V-1-50 Hz (other voltages available)
- Power 0,55 kW

Pure
Vacuum

SPECIFICATIONS

GENERAL

- Table model
- Suitable for a large range of product and dimensions
- Full stainless steel conception
- Deep-drawn vacuum chamber with round corners for optimal hygiene
- Transparent lid
- Easily removable wireless sealing bars
- Insert plates for fast vacuum cycle and product adjustment
- Gentle air flow return for better product protection
- Compact budget

PACKAGING FUNCTIONS

- **Vacuum**
Optimal final vacuum 99,80% (2 mbar)

SEALING FUNCTIONS

- **Double seal**
2 x 3,5 mm convex sealing wire for product remains elimination and strong hermetic seals
- **Cut-off seal**
1 x 3,5 mm convex sealing wire and 1 x 1,1 mm round cut-off wire for hygienic and attractive product presentation.

OPERATIONAL CONTROL FUNCTIONS

- **Time control**
Command in seconds for vacuum and seal.

SUPPORT CONTROL FUNCTIONS

- STOP button for partial/full cycle interruption
- Digital maintenance program for pump
- Automatic reminder for oil replacement
- Service detection device

OPTIONAL FUNCTIONS / ACCESSORIES

- Inclined plate for efficient packing of liquid products
- Connection for external vacuuming food containers
- Service kit for standard maintenance
- Trolley with shelves and castors



Option
Standard

