Boss Vakuum

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Products

vacuum packing machines
simply well packaged

TABLETOP MACHINES

MAX 42 VA

internal chamber dimensions	450 x 460 x 230 mm*
seal length	420 mm
vacuum pump	21 m³/h
external dimensions	0,54 x 0,65 x 0,41 m*
weight	78 kg
connections	1 x 230 V, 50 Hz**

MAX 46 VA

internal chamber dimensions	650 x 475 x 230 mm*
seal length	460 mm
vacuum pump	21 m³/h
external dimensions	0,75 x 0,67 x 0,44 m*
weight	110 kg
connections	1 x 230 V, 50 Hz**

STAND-ALONE MACHINES

MAX-F 42 VA

internal chamber dimensions	450 x 460 x 230 mm*
seal length	420 mm
vacuum pump	21 / 25 m³/h
external dimensions	0,54 x 0,65 x 1,0 m*
weight	96 / 109 kg
connections	1 x 230 V, 50 Hz**

MAX-F 50 VA

internal chamber dimensions	530 x 545 x 185 mm*
seal length	500 mm
vacuum pump	25 / 63 m³/h
external dimensions	0,65 x 0,7 x 1,0 m*
weight	128 / 148 kg
connections	3 x 230 / 400 V, 50 Hz**

* **width x depth x height**

** **special voltages upon request**

STAND-ALONE MACHINES

MAX-F 46 VA

internal chamber dimensions	650 x 475 x 230 mm*
seal length	460 mm
vacuum pump	25 / 63 m³/h
external dimensions	0,75 x 0,65 x 1,0 m*
weight	135 / 155 kg
connections	3 x 230 / 400 V, 50 Hz**

NE 63 VA

internal chamber dimensions	750 x 510 x 180 mm*
seal length	480 mm
vacuum pump	63 / 100 m³/h
external dimensions	0,82 x 0,72 x 1,0 m*
weight	182 / 200 kg
connections	3 x 230 / 400 V, 50 Hz**

NE 14 VA

internal chamber dimensions	825 x 660 x 200 / 300 / 420 mm*
seal length	650 / 800 mm
vacuum pump	100 / 160 m³/h
external dimensions	0,91 x 0,93 x 0,99 / 1,20 m*
weight	320 / 390 kg
connections	3 x 230 / 400 V, 50 Hz**

NE 800 E2

internal chamber dimensions	850 x 600 x 250 mm*
seal length	810 mm
vacuum pump	100 / 160 m³/h
external dimensions	0,98 x 1,2 x 1,22 / 1,67 m*
weight	300 / 370 kg
connections	3 x 230 / 400 V, 50 Hz**

NE 1000 E2

internal chamber dimensions	1175 x 600 x 250 mm*
seal length	1100 mm
vacuum pump	160 / 250 / 300 m³/h
external dimensions	1,26 x 1,2 x 1,22 / 1,67 m*
weight	420 / 470 kg
connections	3 x 230 / 400 V, 50 Hz**

VERTICAL MACHINES

V 42 VA

internal chamber dimensions	440 x 445 x 180 mm*
seal length	420 mm
vacuum pump	21 m³/h
external dimensions	0,6 x 0,7 x 0,7 m*
weight	85 kg
connections	1 x 230 V, 50 Hz**

V 50 VA

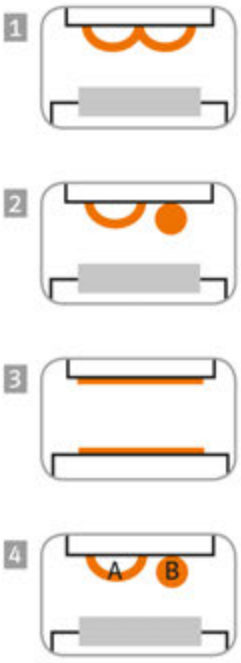
internal chamber dimensions	530 x 545 x 185 mm*
seal length	520 mm
vacuum pump	25 / 63 m³/h
external dimensions	0,65 x 0,7 x 1,53 m*
weight	150 / 170 kg
connections	3 x 230 / 400 V, 50 Hz**

V 810 VA

internal chamber dimensions	850 x 670 x 200 mm*
seal length	810 mm
vacuum pump	100 / 160 m³/h
external dimensions	1,07 x 1,0 x 1,98 m (2,2) m*
weight	400 / 470 kg
connections	3 x 230 V / 400 V, 50 Hz**

Boss Vakuum

WELDING SYSTEMS



Vacuum sealing enables a particularly safe and clean sealing seam. To achieve this, we equip our Boss machines with various high-pressure sealing systems, which have been specially adapted to suit the material and strength of the bag or the consistency of the product being packaged. We guarantee a high-quality outcome for your sealing process.

1: Standard double welding
This system is used for 90% of our vacuum packing machines. The double weld seam ensures that the vacuum bag is reliably bonded.

2: Separating welding
With this system, the excess lenght of the bag is cut off. The welding process produces two weld seams - a simple weld seam and the separating weld seam.

3: Top/bottom welding
In this case, the bag is welded up from two sides. This system is implemented when particularly thick vacuum bags or aluminium bags need to be sealed.

4: Separately adjustable cut-off seal
This system severs the excess length of the bag. Both the temperature of these parating wire and sealing wire (A - B) can be adjusted separately. This is important, for example, with shrink bags. This function is only available for machines equipped with the Z 3000 control.

CONTROL SYSTEM MODELS

1: Time-controlled digital control Z 2000
Very easy operation · Large vacuum display · Quick stop for liquid packaging · Continuous operation/service button · Parameters (vacuum/sealing time/gas) can be set individually

2: Programmable sensor control Z 3000
Very easy operation · Precise vacuum and gas sensor · 99 Memory locations · Vacuum process up to the vaporization point · Soft air system · Stage-vacuum allows the entrapped air to escape from the product · Quick stop · Gas purging = Multiple vacuum and gas cycles · Continuous operation/service button · Splash-proof

OPTIONS

1: Undercarriage available for all table models
Elegant design · Stable · Integrated bag storage compartment · Locking rollers · Made completely of stainless steel

2: Control extern
Control fixed onto a lateral stainless steel arm or position according to agreement with customer

3: Suction device for gastronorm containers
Stainless steel model · Protective device ensures that no product can be drawn into the vacuum pump · Available for all table models

4: Inspection glass · Available for models with stainless steel lid

5: Gas flush device · Available for all models

6: Also available · Special voltages · Slow air release · ESD variant · A range of lid heights and pump sizes

TECHNICAL DATA

Vacuum pump

A vacuum pump evacuates the gases from the interior of the vacuum chamber.
The reduction in oxygen provides ideal conditions for preserving a wide range of product categories. BOSS vacuum packaging machines are fitted with high-performance oil-powered rotary disc vacuum pumps made by Busch. They create a fine vacuum of up to 99.9% (1 mbar) – ideal for slowing the multiplication of bacteria and germs.

MAP gassing

Packed in a protective atmosphere (MAP: Modified Atmosphere Packaging), fresh foods retain their appearance, texture and nutritional value. This method involves filling the contents of the bag with a protective gas after the vacuum chamber has been evacuated.
The protective atmosphere consists of natural, odourless and tasteless constituent gases of air e.g. carbon dioxide (CO2) or nitrogen (N), the proportions of which are varied depending on the product.

Insertion plates

The stylish insertion plates are made of shock-proof, scratch-proof, and food-grade PE materials.
They can be used to precisely position the vacuum-packed goods and to reduce the chamber volume. This minimises evacuation time and gas consumption.

Hygiene

For rapid and simple cleaning, BOSS machines are finished in high-quality stainless steel and are fitted with splash-proof elements. A clear construction ensures there are no hard-to-reach recesses or crevices, guaranteeing the highest level of hygiene. The cable-free plug-in system for the sealing bars can be easily removed, making it easy to clean.

ESD version

Our machines are equipped with stainless steel lids. All surfaces are electrically conductive. Critical surfaces have been coated with dissipative plastics, and feature a bleeder resistance of 1-6 Ohm/sq, compliant with ESD standard NE 61340-5-1.

Evaporation point detection

The falling pressure in the vacuum chamber means the boiling point of moist or liquid products is reached quickly. To protect your product against unnecessary loss of moisture due to evaporation, an intelligent sensor detects the vapour phase and ends the vacuum-packing process safely and reliably. You benefit by preventing weight loss to your product and contamination of the vacuum chamber.

Service

In order to reduce your service costs and help prevent downtimes due to maintenance work, a particular focus has been placed on a service-friendly design. Individual components are easily accessible and clearly visible. A service programme guarantees a long service life for your vacuum pump.

Power vacuum function

Because raw meat contains a large proportion of water, there is a risk of blistering in the vacuum bag. To avoid this risk, and to increase the visual packaging quality, our machines come with a power vacuum function, which forces unwanted air bubbles out of the bag.

made in Germany

Boss Vakuum

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