

HIGHLIGHTS



Resistant components

Besser Vacuum chamber machines have stainless steel (Aisi 304) bodyworks and inserts, transparent highly resistant polycarbonate lids with minimum thickness of 1.5 cm, multidirectional wheels that simplify operations of moving and transporting.



99,9% Vacuum

It is possible to reach the maximum level of vacuum allowed in a very short time, avoiding pump's air condensation and its possible damage by using professional VVP and BUSCH oil pumps, equipped with gas ballast.



Soft Vacuum

This is a special program that allows the packaging of liquid and creamy products. Thanks to an intermittent vacuum cycle, the product undergoes more delicate stresses preventing boiling and separation of ingredients in vacuum phase.



Wireless welding bar

Machines have multiple welding bars without wires, equipped with stainless steel (Aisi 304) pistons that simplify the cleaning operations and guarantee a total safety during machine use, increasing the quality and the resistance of welding.



Pump maintenance program

This is an innovative program that involves the activation of 10 consecutive cycles of vacuum that grind solid residues left inside the pump and make the oil more fluid. It allows to reduce energy expenditure and to grant the automatic cleaning of the vacuum pump.



Easy cleaning

Chamber machines have moulded and rounded stainless steel tank (Aisi 304), made of a single thermoformed piece without joints and welding, designed to simplify cleaning and hygiene operations and to give greater strength and flexibility during the vacuum cycle.

ACCESSORIES



Vacuum sensor

Special program that allows you set manually the desired vacuum percentage and obtain a more precise control of products preservation cycle thanks to an electronic sensor.



Additional welding bar

Additional sealing bar that guarantees the packaging of a larger number of bags during the same vacuum cycle.



Soft Air

External knob that allows you to adjust intensity of the air return flow inside the vacuum chamber avoiding compression of the packaged product.



Gas flush (ATM)

System that allows packaging delicate and soft products in a modified atmosphere (ATM). A mixture of food gases is injected into the vacuum bag through an external side nozzle, ensuring total preservation of the product's shape, consistency and flavor.



Marinating | Infusion

Specific program that simplifies and speeds up food marinating processes. Thanks to short and close vacuum cycles, liquids in the bag penetrate faster into product's fibers, accelerating the marinade in a protected environment and at room temperature.



Printer

Thermal printer of food labels: it simplifies the traceability of the packaged products by printing data relating to the packaging (product name, date and time of packaging, product expiry, used program, ingredients).