

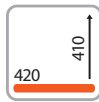
2 | ESD, SPECIAL AND VERTICAL MACHINES



ESD-MACHINES



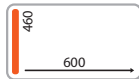
MAX 42 VA



| | |
|------------------------------------|-----------------------|
| internal chamber dimensions | 450 x 460 x 230 mm* |
| seal length | 420 mm |
| vacuum pump | 21 m ³ /h |
| external dimensions | 0,54 x 0,65 x 0,41 m* |
| weight | 78 kg |
| connections | 1 x 230 V, 50 Hz**** |



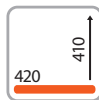
MAX 46 VA



| | |
|------------------------------------|-----------------------|
| internal chamber dimensions | 650 x 475 x 230 mm* |
| seal length | 460 mm |
| vacuum pump | 21 m ³ /h |
| external dimensions | 0,75 x 0,67 x 0,44 m* |
| weight | 110 kg |
| connections | 1 x 230 V, 50 Hz**** |



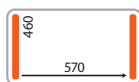
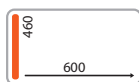
MAX-F 42 VA



| | |
|------------------------------------|---------------------------|
| internal chamber dimensions | 450 x 460 x 230 mm* |
| seal length | 420 mm |
| vacuum pump | 21 / 25 m ³ /h |
| external dimensions | 0,54 x 0,65 x 1,0 m* |
| weight | 96 / 109 kg |
| connections | 1 x 230 V, 50 Hz**** |



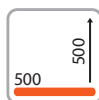
MAX-F 46 VA



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



MAX-F 50 VA



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

ESD-MACHINES



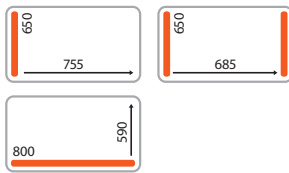
NE 63 VA



| | |
|------------------------------------|----------------------------|
| internal chamber dimensions | 750 x 510 x 180 mm* |
| seal length | 480 mm |
| vacuum pump | 63 / 100 m ³ /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

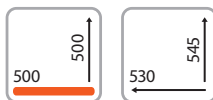


| | |
|------------------------------------|---------------------------------|
| internal chamber dimensions | 825 x 660 x 200 / 300 / 420 mm* |
| seal length | 650 / 800 mm |
| vacuum pump | 100 / 160 m ³ /h |
| external dimensions | 0,91 x 0,93 x 0,99 / 1,20 m* |
| weight | 320 / 390 kg |
| connections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

SPECIAL-PURPOSE MACHINES



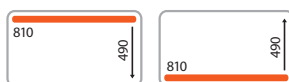
MAX-F 50 D



| | |
|------------------------------------|------------------------------|
| internal chamber dimensions | 530 x 545 x 125 mm* |
| seal length | 500 mm |
| vacuum pump | 25 / 63 m ³ /h |
| external dimensions | 0,65 x 0,7 x 0,96 m* |
| weight | 125 / 145 kg |
| connections | 3 x 230 V / 400 V, 50 Hz**** |



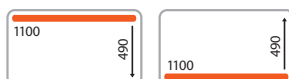
NE 800 E2



| | |
|------------------------------------|-----------------------------|
| internal chamber dimensions | 850 x 600 x 250 mm* |
| seal length | 810 mm |
| vacuum pump | 100 / 160 m ³ /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

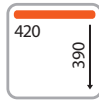


| | |
|------------------------------------|-----------------------------------|
| internal chamber dimensions | 1175 x 600 x 250 mm* |
| seal length | 1100 mm |
| vacuum pump | 160 / 250 / 300 m ³ /h |
| external dimensions | 1,26 x 1,2 x 1,22 / 1,67 m* |
| weight | 420 / 470 kg |
| connections | 3 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 m ³ /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 m ³ /h |
| external dimensions | 0,65 x 0,7 x 1,53 m [*] |
| weight | 150 / 170 kg |
| connections | 3 x 230 / 400 V, 50 Hz ^{****} |



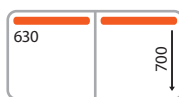
V 810 VA



| | |
|------------------------------------|--|
| internal chamber dimensions | 850 x 670 x 200 mm ^{**} |
| seal length | 810 mm |
| vacuum pump | 100 / 160 m ³ /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 ^{****} |



VX 630 VA



| | |
|------------------------------------|--|
| internal chamber dimensions | 740 x 860 x 230 mm ^{**} |
| seal length | 630 mm |
| vacuum pump | 100 / 160 m ³ /h |
| external dimensions | 1,60 x 1,10 x 1,30 m [*] |
| weight | 340 / 410 kg |
| connections | 3 x 230 V / 400 V, 50 Hz ^{****} |

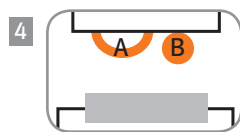
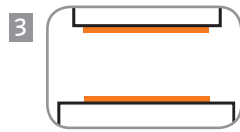
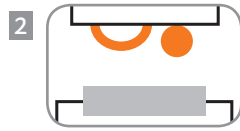
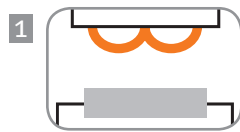
* width x depth x height

** width x height x depth

*** total height, when the lid is open

**** special voltages upon request

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 length 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 separating 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



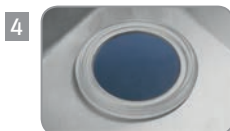
1: Time-controlled digital control Z 2000

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: ESD version

Our machines are equipped with stainless steel lid · All surfaces are electrically conductive.

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 · Suction device for gastronomic containers · A range of lid heights and pump sizes



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.



H₂O Sensor/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