



QUALITY WITHOUT  
COMPROMISE



**FOOD PACKAGING  
AND FOOD PROCESSING**

- | VACUUM PACKAGING CHAMBERS
- | THERMOFORMING MACHINES
- | TUMBLERS AND MASSAGERS

# DESIGN, INNOVATION AND QUALITY

## FOOD PACKAGING

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# FOOD PACKAGING

Sipromac vacuum packaging solutions ensure freshness and prolonged shelf life of your food products.



VACUUM  
TABLE TOP

# VACUUM TABLE TOP

Models | 250 | 350 | 350D | 380 | 380T

## ROBUST

This stainless steel product features quality components, including the highly reliable Busch pump.

## EASY TO USE

The machine's digital display and diagnostics option make it easy to use; only two steps are required!

## CERTIFIED

The Sipromac vacuum packaging machines are ETL LISTED, CSA certified and conform to UL STD. They are designed for easy cleaning and comply with the industry's highest hygiene and food safety standards.

## WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



## MODELS 250, 350 AND 350D

		250	350	350D
SEAL BARS	Length	A 12.5" (319 mm)	19.1" (485 mm)	19.1" (485 mm)
	Qty	1	1	2
	Distance to back	B 13.1" (333 mm)	15.4" (391 mm)	N/A
	Distance between	C N/A	N/A	13.1" (333 mm)
CHAMBER DIMENSIONS	Height	4" (102 mm)	6.8" (172 mm)	6.8" (172 mm)
BUSCH PUMP	Std.	8 m <sup>3</sup> 0.35 kW	20 m <sup>3</sup> 0.9 kW	20 m <sup>3</sup> 0.9 kW
	Width	E 17" (430 mm)	23" (585 mm)	23" (585 mm)
MACHINE DIMENSIONS	Depth	F 20.7" (525 mm)	23.7" (602 mm)	23.7" (602 mm)
	Height	G 17.2" (436 mm)	19.7" (500 mm)	19.7" (500 mm)
ELECTRICITY		120 V / 1 pH / 60 Hz	120 V / 1 pH / 60 Hz	120 V / 1 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	MC-40

# VACUUM TABLE TOP

Models | 250 | 350 | 350D | 380 | 380T



## MODELS 380 AND 380T

		380	380T
SEAL BARS	Length	A 12.5" (319 mm)	12.5" (319 mm) & 32.2" (817 mm)
	Qty	2	3
	Distance to back	B N/A	12" (306 mm)
	Distance between	C 36.1" (918 mm)	36.1" (918 mm)
CHAMBER DIMENSIONS	Height	6.8" (172 mm)	6.8" (172 mm)
BUSCH PUMP	Std.	20 m <sup>3</sup> 0.9 kW	20 m <sup>3</sup> 0.9 kW
	Width	E 42.9" (1,090 mm)	42.9" (1,090 mm)
MACHINE DIMENSIONS	Depth	F 25.5" (648 mm)	25.5" (648 mm)
	Height	G 19.2" (487 mm)	19.2" (487 mm)
	ELECTRICITY	120 V / 1 pH / 60 Hz	120 V / 1 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40

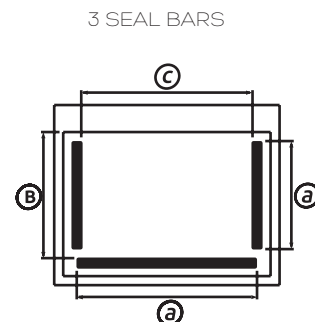
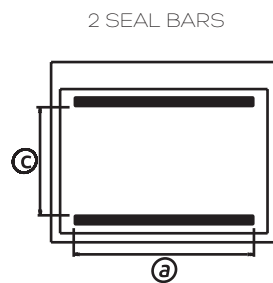
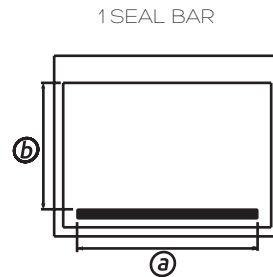
### BASIC FEATURES

- Table top single chamber
- Stainless steel construction
- Clear (see-through) lid
- Twin seal element
- Vacuum sensor - Vacuum level controlled in percentage, directly with Microprocessor
- Filler plates
- Cover latch
- Feet
- Rear panel
- Crate
- Certification: ETL listed C & US (CSA & UL)
- Certification: ETL Sanitation Listed (NSF)

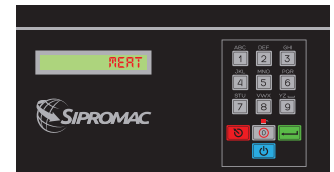
### OPTIONAL FEATURES

- Electric cut-off - Two wire seal system: outside wire cuts off excessive part of bag
- Modified atmosphere packaging (MAP) - Increases the product's shelf life, provides extra protection, prevents colouring
- Air regulator - Regulates air pressure in the seal bars bladders with compressed air (not included)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- Stainless steel tilted insert for liquid products
- Silencer
- Stainless Steel cart
- Other voltages available
- Service kit for standard maintenance

All features are subject to change without notice.



MC-40



VACUUM  
SINGLE  
CHAMBER

# VACUUM SINGLE CHAMBER

Models | 450A | 450T | 550A | 560A | 580A

## HEAVY-DUTY

This high-quality, user-friendly, and easy to clean machine integrates heavy-duty parts, thereby providing great reliability.

## PERFORMANCE

This model is designed to package large volumes of oversized products. The modified atmosphere packaging (MAP) option increases the product's shelf life, provides extra protection, prevents colouring.

## CERTIFIED

The Sipromac vacuum packaging machines are ETL LISTED, CSA certified and conform to UL STD. They are designed for easy cleaning and comply with the industry's highest hygiene and food safety standards.

## WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



## MODÈLE 450T

SEAL BARS	Length	A	19.1" (485 mm)
	Qty		2
	Distance between	B	22" (559 mm)
CHAMBER DIMENSIONS	Height		8" (203 mm)
BUSCH PUMP	Std.		20 m <sup>3</sup> 0.9 kW
	Width	E	30.5" (775 mm)
MACHINE DIMENSIONS	Depth	F	28" (711 mm)
	Height	G	21" (533 mm)
POWER SUPPLY			120 V / 1 pH / 60 Hz
MICROPROCESSOR			MC-40



# VACUUM SINGLE CHAMBER

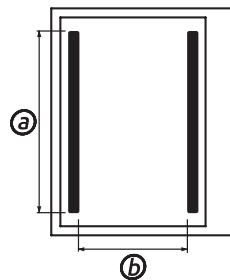
Models | 450A | 450T | 550A | 560A | 580A



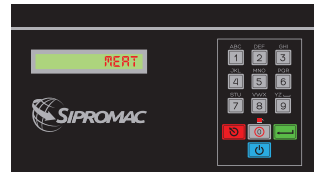
## MODELS 450A, 550A, 560A AND 580A

		450A	550A	560A	580A
SEAL BARS	Length	A 19.1" (485 mm)	26" (660 mm)	26" (660 mm)	33.5" (855 mm)
	Qty	2	2	2	2
	Distance between	B 23" (584 mm)	23.25" (591 mm)	31" (787 mm)	36.75" (933 mm)
CHAMBER DIMENSIONS	Height	9.5" (241 mm)	8" (203 mm)	8" (203 mm)	8" (203 mm)
BUSCH PUMP	Std.	40 m <sup>3</sup> 2.0 HP	63 m <sup>3</sup> 3.0 HP	100 m <sup>3</sup> / 5,0 HP	165 m <sup>3</sup> 7.5 HP
MACHINE DIMENSIONS	Width	E 30.5" (775 mm)	31" (787 mm)	38" (965 mm)	45.25" (1,153 mm)
	Depth	F 32" (813 mm)	36" (914 mm)	36" (914 mm)	46.5" (1,183 mm)
	Height	G 44" (1,118 mm)	47" (1,194 mm)	47" (1,194 mm)	43.75" (1,113 mm)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	MC-40	MC-40

2 SEAL BARS



MC-40



### BASIC FEATURES

- Single chamber
- Stainless steel construction
- Twin seal element – Double seam band
- Vacuum sensor - Vacuum level controlled in percentage, directly with Microprocessor
- Filler plates
- Cover latch
- Wheels (stainless steel)
- Rear panel
- Crate
- Certification: ETL listed C & US (CSA & UL)

### OPTIONAL FEATURES

- Electric cut-off - Two wire seal system: outside wire cuts off excessive part of bag
- Bi-active seal - Sealing from top and bottom for thick pouches and aluminum bags on models 550A, 560A and 580A
- Modified atmosphere packaging (MAP) - Increases the product's shelf life, provides extra protection, prevents colouring
- Air regulator – Regulates air pressure in the seal bars bladders with compressed air (not included)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- 12" (305 mm) chamber lid on models 550A, 560A and 580A
- Vacuum pump sizes
- Stainless steel tilted insert for liquid products
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

*All features are subject to change without notice.*

VACUUM  
DOUBLE  
CHAMBER

# VACUUM DOUBLE CHAMBER

Models | 420A | 600A | 620A | 650A

## HEAVY-DUTY

This high-quality, user-friendly, and easy to clean machine integrates heavy-duty parts, thereby providing great reliability.

## HIGH PERFORMANCE

Productivity is increased twofold due to the double chambers that eliminate waiting times.

## EFFICIENCY

This model is designed to package large volumes of oversized products. The modified atmosphere packaging (MAP) option increases the product's shelf life, provides extra protection, prevents colouring. A variety of pumps are available.

## WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



## MODEL 420A

SEAL BARS	Length	A	19.1" (485 mm)
	Qty		4
	Distance between	B	18" (457 mm)
CHAMBER DIMENSIONS	Height		8" (203 mm)
BUSCH PUMP	Std.		40 m <sup>3</sup> 2.0 HP
	Width	E	55.75" (1,416 mm)
MACHINE DIMENSIONS	Depth	F	31" (787 mm)
	Height	G	43" (1,092 mm)
POWER SUPPLY			208-220 V / 3 pH / 60 Hz
MICROPROCESSOR			MC-40

# VACUUM DOUBLE CHAMBER

Models | 420A | 600A | 620A | 650A



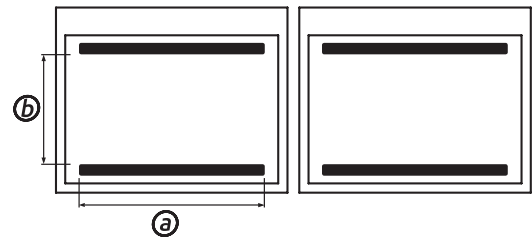
## MODELS 600A, 620A AND 650A

		600A	620A	650A
SEAL BARS	Length A	26" (660 mm)	26" (660 mm)	33.5" (855 mm)
	Qty	4	4	4
	Distance between B	22.5" (572 mm)	28" (711 mm)	31" (787 mm)
CHAMBER DIMENSIONS	Height	8" (203 mm)	8" (203 mm)	8" (203 mm)
BUSCH PUMP	Std.	100 m <sup>3</sup> 5.0 HP	100 m <sup>3</sup> 5.0 HP	165 m <sup>3</sup> 7.5 HP
	Width E	68" (1,727 mm)	68" (1,727 mm)	85" (2,159 mm)
MACHINE DIMENSIONS	Depth F	36" (914 mm)	39.5" (1,003 mm)	49" (1,245 mm)
	Height G	47" (1,194 mm)	47" (1,194 mm)	47" (1,194 mm)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	MC-40

### BASIC FEATURES

- Double chamber
- Stainless steel construction
- Twin seal element – Double seam band
- Vacuum sensor - Vacuum level controlled in percentage, directly with Microprocessor
- Filler plates
- Wheels (stainless steel)
- Rear panel
- Crate
- Certification: ETL listed C & US (CSA & UL)

2 SEAL BARS / CHAMBER

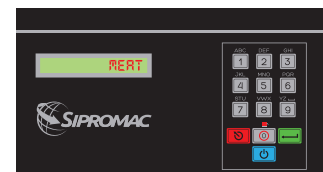


### OPTIONAL FEATURES

- Electric cut-off - Two wire seal system: outside wire cuts off excessive part of bag
- Bi-active seal - Sealing from top and bottom for thick pouches and aluminum bags (except model 420A)
- Modified atmosphere packaging (MAP) - Increases the product's shelf life, provides extra protection, prevents colouring
- Air regulator – Regulates air pressure in the seal bars bladders with compressed air (not included)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- 12" (305 mm) chamber lid (except model 420A)
- Vacuum pump sizes
- Stainless steel tilted insert for liquid products
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

All features are subject to change without notice.

MC-40



# THERMOFORMING MACHINES

# THERMOFORMING MACHINES

Models | TM-050 | TM-150 | TM-250

## HEAVY-DUTY

The heavy-duty stainless steel single-piece frame carries a lifetime guarantee.

## USER-FRIENDLY

The machine's intuitive interface combined with an ergonomic design allows for easy loading and simple operation.

## EASY MAINTENANCE

The system's components are corrosion-proof and their design allows for simple and easy maintenance in order to meet the strictest hygiene standards.

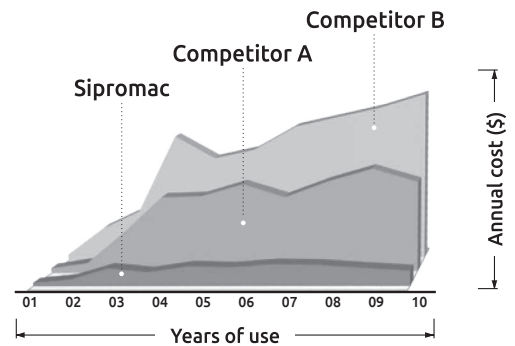
## WHY SHOULD YOU USE A THERMOFORMING MACHINE ?

- 1 Thermoformed packages are cost efficient and can be customized according to products;
- 2 Thermoforming packaging is a high-performance process ideally suited for continuous production;
- 3 To protect against external contamination and increase the shelf life of food products;
- 4 Thermoformed packages are hermetic and impervious to freezing temperatures.



## Annual maintenance cost

With the unmatched quality of its heavy-duty design and structural rigidity that help prevent premature wear and tear, Sipromac thermofforming machines offer the lowest annual maintenance cost in the industry.



# THERMORFORMING MACHINES

Models | TM-050 | TM-150 | TM-250

## MODEL TM-050

<b>OUTPUT</b>	7 – 10 cycles / minutes	
<b>POWER SUPPLY</b>	208 V – 3 pH – 60 Hz 400 V – 3 pH – 50 Hz	
<b>COMPRESSED AIR SUPPLY</b>	23 scfm @ 80 psi	39m <sup>3</sup> /h @ 5.5 bar
<b>COOLING WATER SUPPLY</b>	Max 30 gph @ 14 psi	Max 113 liter/h @ 1 bar
<b>PACKAGING SHAPE</b>	Rectangular	
<b>FORMING FILM TYPE</b>	Flexible	Rigid up to 0.4 mm
<b>FORMING FILM WIDTH</b>	320 mm and 420 mm (12.6" and 16.5")	
<b>FORMING DEPTH</b>	16 mm to 80 mm (5/8" to 3-1/8")	
<b>CUT OFF LENGTH</b>	200 mm, 250 mm and 300 mm (7-7/8", 9-27/32" and 11-13/16")	
<b>DIE CHANGING METHOD</b>	Manual	
<b>FORMING SYSTEM</b>	Vacuum	
<b>LOADING AREA</b>	2x cut off (1 full and 2 halves)	

## PACKAGE SIZES

WEB	CUT OFF	LENGTH*	WIDTH*
320 mm	200 mm	200 mm	290 mm
320 mm	250 mm	250 mm	290 mm
320 mm	300 mm	300 mm	290 mm
420 mm	200 mm	200 mm	390 mm
420 mm	250 mm	250 mm	390 mm
420 mm	300 mm	300 mm	390 mm

\*Based on a 1 track, 1 row configuration

## POCKET FORMING SIZES

WEB	CUT OFF	LENGTH*	WIDTH*
320 mm	200 mm	185 mm	275 mm
320 mm	250 mm	235 mm	275 mm
320 mm	300 mm	285 mm	275 mm
420 mm	200 mm	185 mm	375 mm
420 mm	250 mm	235 mm	375 mm
420 mm	300 mm	285 mm	375 mm

\*Based on a 1 track, 1 row configuration

THERE ARE 48 STANDARD TOOLING CONFIGURATIONS AVAILABLE. POCKET FORMING SIZE AND SHAPE CAN BE CUSTOMIZED AS PER CUSTOMER NEEDS. CALL US FOR MORE DETAILS.

## TM-050 BASIC FEATURES

- Welded, stainless steel frame
- Stainless steel loading area
- 5/8" conveyor chain
- Schneider PLC control unit
- Touch control panel, with user-friendly interface
- Schneider servo motor drive for accurate speed control
- Electric cabinet (IP65)
- Pneumatic component cabinet
- Protection guard with electronic interlock system
- 2 independent tool lifting stations
- Trim re-winder
- Water cooled tooling
- 3 operation modes
- Automatic chain lubrication
- Cross cut guillotine (1)
- Easy changeover of sealing plates
- 100m<sup>3</sup> / 5.0 Hp Busch pump
- Exit chute
- Rotating knives (1 set)
- Active film unwinding system with dancer roll
- User manual and set of spare parts
- Stainless steel adjustable legs
- CSA Certification

## TM-050 OPTIONAL FEATURES

- Unloading conveyor system
- Printing system
- Photo cell for pre-printed film
- Quick compressed air forming capacity
- Remote diagnostic available
- Dedicated top and bottom vacuum valves
- Gas injection system (MAP)
- Multiple supply voltage
- Vacuum pump sizes
- Oxygen vacuum pumps for MAP with added 21% of oxygen mixture
- Booster pump

All features are subject to change without notice.

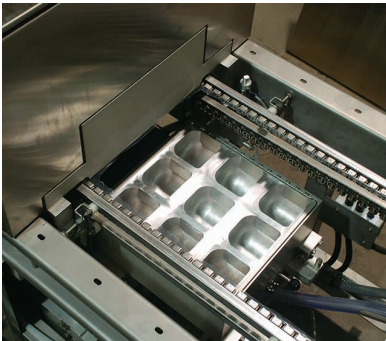
# THERMORFORMING MACHINES

Models | TM-050 | TM-150 | TM-250



## MODELS TM-150 AND TM-250

	TM-150	TM-250
<b>WIDTH OF FILM</b>	320 mm / 420 mm	420 mm / 520 mm
<b>FILM ADVANCE</b>	340 mm	500 mm
<b>DEPTH OF FORMING</b>	120 mm (std.) 150 mm (opt.)	120 mm (std.) 150 mm (opt.)
<b>POWER SUPPLY</b>	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
<b>PUMP CAPACITY (STD)</b>	100 m <sup>3</sup> 5.0 HP	255 m <sup>3</sup> 10.0 HP
<b>ROLL OUTSIDE DIAMETER</b>	14" (350 mm)	14" (350 mm)
<b>MAX. ROLL INSIDE DIAMETER</b>	3" (76 mm)	3" (76 mm)
<b>PRODUCTION CAPACITY</b>	8 to 14 cycles per min. (Max)	14 cycles per min. (Max)
<b>MICROPROCESSOR</b>	Remote mechanical commands with 6" touchscreen	Remote mechanical commands with 10" touchscreen



### TM-150 AND TM-250 BASIC FEATURES

- Welded, stainless steel frame
- Stainless steel loading area
- 5/8" conveyor chain
- Schneider PLC control unit
- Touch control panel, with user-friendly interface
- Schneider servo motor drive for accurate speed control
- Electric cabinet (IP65)
- Pneumatic component cabinet
- Protection guard with electronic interlock system
- 2 independent tool lifting stations
- Trim re-winder
- Water cooled tooling
- Quick compressed air forming capacity
- Remote diagnostic
- Easy changeover of sealing plates
- Dedicated top and bottom vacuum valves
- Rotating knives (1 set)
- Active film unwinding system with dancer roll
- User manual and set of spare parts
- Stainless steel adjustable legs
- CSA Certification

### TM-150 AND TM-250 OPTIONAL FEATURES

- Unloading conveyor system
- Coding system
- Printing system
- Thermal transfer coder
- Photo cell for pre-printed film
- Waste collector
- Automatic chain lubrication
- Choices of tooling head tracks or forming tooling drawer
- Labeling system
- Gas injection system (MAP)
- Multiple supply voltage available
- Vacuum pump sizes
- Oxygen vacuum pumps for MAP with added 21% of oxygen mixture
- Booster pump

*All features are subject to change without notice.*



# FOOD PROCESSING

Enhance the flavour of processed food with our line of high-performance machines.

Sipromac has a number of machines for marinating, curing, smoking, mixing or freezing foods to meet your food processing requirements.



# TUMBLERS AND MASSAGERS

# TUMBLERS AND MASSAGERS

Models | ET-3 | ET-5 | ET-10 | VT-500

## HEAVY-DUTY

Made of stainless steel with high quality components such as a Busch pump, which make it highly reliable, they are designed to fit your needs.

## COST EFFECTIVENESS

These tumblers and massagers are ideal for all users and constitute a worthwhile investment.

## EFFICIENCY

Products can be marinated in minutes, rather than our, by combining the product and the marinade in the vacuum tumbler or massager.

## WHY SHOULD YOU USE A TUMBLER OR A MASSAGER ?

- 1 To marinate, coat and mix food products such as beef, pork, chicken and seafood;
- 2 To produce a more tender, juicier, flavorful product with better cure color.



## TUMBLER ET-3

<b>MARINATING CAPACITY</b>		300 lbs. (136 kg)
<b>MACHINE DIMENSIONS</b>	<b>Width</b>	<b>A</b> 64.25" (1,632 mm)
	<b>Height</b>	<b>B</b> 41" (1,040 mm)
	<b>Height (including lifting device)</b>	<b>C</b> 52.25" (1,332 mm)
	<b>Depth</b>	<b>D</b> 40.75" (1,037 mm)
	<b>Cylinder diameter</b>	<b>E</b> 23.5" (595 mm)
	<b>Cylinder width</b>	<b>F</b> 28.75" (730 mm)
<b>POWER SUPPLY</b>	<b>Std. / Option</b>	110-120 V / 1 pH / 60 Hz
<b>PUMP CAPACITY</b>		20 m <sup>3</sup> 0.9 kW
<b>MICROPROCESSOR</b>		MC-40

# TUMBLERS AND MASSAGERS

Models | ET-3 | ET-5 | ET-10 | VT-500



## TUMBLERS ET-5 AND ET-10

	ET-5	ET-10	
<b>MARINATING CAPACITY</b>	500 lbs. (227 kg)	1,000 lbs. (454 kg)	
<b>MACHINE DIMENSIONS</b>	<b>Width</b> A	83" (2,108 mm)	85.75" (2,176 mm)
	<b>Height</b> B	41" (1,040 mm)	57.5" (1,459 mm)
	<b>Height (including lifting device)</b> C	52.25" (1,332 mm)	65.5" (1,243 mm)
	<b>Depth</b> D	40.75" (1,037 mm)	55.5" (1,412 mm)
	<b>Cylinder diameter</b> E	23.5" (595 mm)	33.75" (858 mm)
	<b>Cylinder width</b> F	47.5" (1,210 mm)	47.5" (1,210 mm)
<b>POWER SUPPLY</b>	Std. / Option	110-120 V / 1 pH / 60 Hz	110-120 V / 1 pH / 60 Hz
<b>PUMP CAPACITY</b>	20 m <sup>3</sup> 0.9 kW	20 m <sup>3</sup> 0.9 kW	
<b>MICROPROCESSOR</b>	MC-40	MC-40	

### TUMBLERS BASIC FEATURES

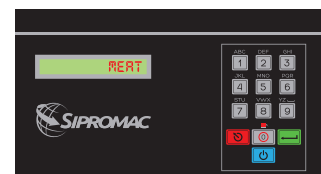
- Stainless-steel welded construction: frame, drum, accessories, etc.
- Standard drain for sanitation
- Units mounted on 4" (102 mm) wheels for ET-3, ET-5 and adjustable legs for the ET-10
- Bolted frame assembly
- Direct drive for ET-3, ET-5 and chains or gears for the ET-10
- 1/2 Hp motor for driving system for ET-3, ET-5 and 1 Hp for the ET-10
- Forward and Reverse jog for easy loading and unloading
- Quick release fitting for vacuum connection
- Water separator for pump protection
- Easy cleaning
- Photo electric safety switch in front of machine
- Crate

### TUMBLERS OPTIONAL FEATURES

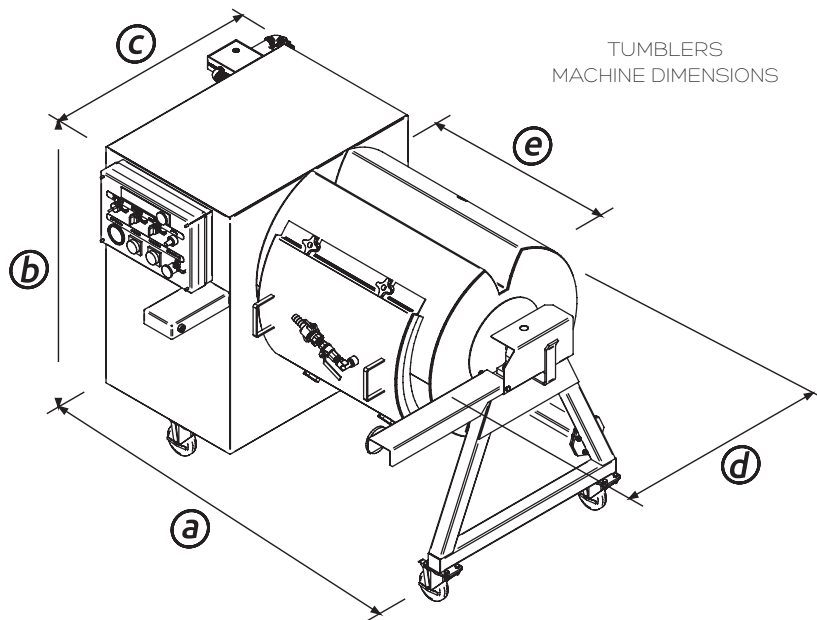
- Lift kit
- Other voltages available
- Wheels for ET-10
- Heated control box for microprocessor
- CSA Certification
- Service kit for standard maintenance

All features are subject to change without notice.

MC-40



TUMBLERS MACHINE DIMENSIONS

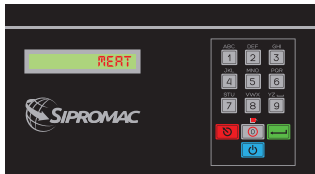


# TUMBLERS AND MASSAGERS

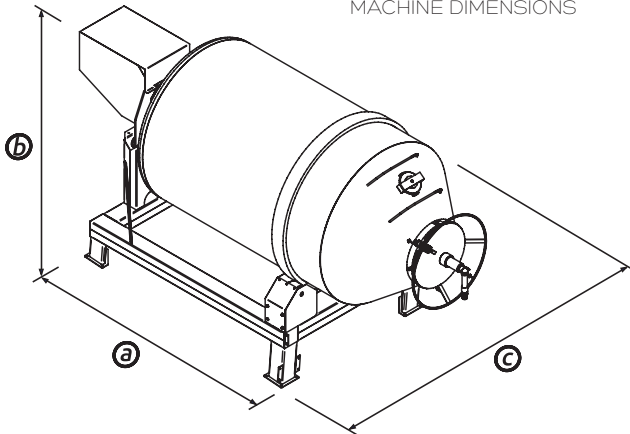
Models | ET-3 | ET-5 | ET-10 | VT-500



MC-40



MASSAGER  
MACHINE DIMENSIONS



## MASSAGER VT-500

<b>CAPACITY</b>	500 lbs. (227 kg)	
<b>MACHINE DIMENSIONS</b>	<b>Depth</b>	<b>A</b> 92.31" (2,345 mm)
	<b>Height</b>	<b>B</b> 55.625" (1,413 mm)
	<b>Width</b>	<b>C</b> 37.19" (944 mm)
<b>POWER SUPPLY</b>	120 V / 1 pH / 60 Hz	
<b>PUMP CAPACITY (STD)</b>	20 m <sup>3</sup> 0.9 kW	
<b>MICROPROCESSOR</b>	MC-40	

## MASSAGER BASIC FEATURES

- Stainless-steel fabrication: frame, drum, control box, etc.
- Reinforced drum wedged stainless-steel ring
- Direct drive system on a stainless-steel shaft by the rear of the drum (no chains or no belts are used)
- Standard back drain for easy cleaning
- Stainless-steel helical paddle is used for perfect massaging
- Unloading by reverse rotation with front controls
- Continuous vacuum massaging
- Water separator
- Stainless steel legs (4 adjustable)
- Water separator for pump protection
- Easy cleaning
- Crate
- CSA Certification

## MASSAGER OPTIONAL FEATURES

- Vacuum loading
- Back sanitation door
- Load cells kit (stainless steel) and legs
- Front loading door support
- Front loading door support and discharge chute
- Front remote controls
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

*All features are subject to change without notice.*

# QUALITY WITHOUT COMPROMISE

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## FOOD PACKAGING

- VACUUM TABLE TOP
- VACUUM SINGLE CHAMBER
- VACUUM DOUBLE CHAMBER
- THERMOFORMING MACHINES

## FOOD PROCESSING

- TUMBLERS AND MASSAGERS

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