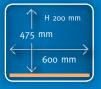
MARLIN SERIES







Option 1 x 600 mm

- Capacity pump o63 m³/h
- Machine cycle 15-40 sec.
- Dimensions (l x w x h) 690 x 700 x 1030 mm
- Weight: 143 kg
- Voltage 400V-3-50Hz (other voltages available)
- Power 2,4 3,5 kW

Vacuum

MARLIN SERIES

FAST AND ROBUST VACUUMPACKAGING MACHINES WITH WORLD WIDE REPUTATION

- Professional, high quality vacuum packaging machines
- Complete range for vacuum and MAP packaging solutions
- Extensive program choices for specific packaging requirements
- User friendly and low maintenance supplied with service program
- Excellent and complete systems for optimal packaging
- Hygienic and Intelligent Design
- Fully HACCP compatible with optional labelling device

FOOD PRODUCTS

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

- No contamination or bacteria's multiplication, hence an extended shelf life resulting in:
- cost savings (larger purchasing orders, efficient cooking time spreading and diminution of products losses)
- turnover increase (more variation and spread in product range)
- 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)
- Professional product presentation
- · Optimal packaging contributes to food safety and **HACCP** standards

NON-FOOD PRODUCTS

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

- Moisture free anti-corrosive packaging
- · Air and dust-free antistatic packaging
- Volume reducing packaging
- · Product protecting and fraud resistant packaging







SPECIFICATIONS

GENERAL

- Floor model
- Full Stainless steel construction
- Full Stainless steel deep-drawn vacuum chamber for optimal hygiene
- Easily removable wireless sealing bars in vacuum chamber
- Insert plates for adjusting vacuum chamber height

PACKAGING FUNCTIONS

Vacuum

Optimal final vacuum 99,98% (0,2 Mbar)

Injecting food-gas for product protection and longer shelf life

Soft-air

Controlled ventilation for protection of product and packaging

SEALING SYSTEMS

- Double Seal
- 2 x 3,5 mm convex sealing wires for product remains elimination and strong hermetic seals.
- Cut-off seal
- 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / One time setting (cut off remaining flap)
- 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / Independent time setting (shrink bags)
- Wide Seal
- 1 x 8.0 mm flat sealing wire

OPERATIONAL CONTROL FUNCTIONS

• Digital Control

Time control / Automatic programming / 10 default programs

Sensor Control

Set percentage pressure for vacuum and gas functions for accurate and constant packaging results / Automatic programming / 10 default programs / Vacuum plus time

Liquid Control

Set percentage pressure for vacuum and detect boiling point of the product. For fast cycle and better food protection

Advanced Control System

Set percentage pressure or mbar/hPa for vacuum and gas function for accurate and constant packaging results / 20 default alphanumeric programs / Vacuum plus time / Seguential vacuum / Secured Operator Access / HACCP track and trace function / LCD full color screen / PC interface / Compatible with label printer

SUPPORT CONTROL FUNCTIONS

- STOP button for partial/full cycle interruption
- Digital maintenance program for pump / Operating hours counter / Service indicator programs / Sleeper function etc.

OPTIONAL FUNCTIONS / ACCESSORIES

- Inclined insert plate for packaging liquid products
- Compact label printer (Zebra Technologies)
- Service kit for standard maintenance







