

VAC-STAR★

VACUUM TECHNOLOGY

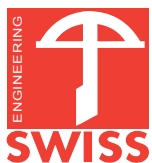


40 YEARS OF EXPERIENCE...

...in every VAC-Star device. The components for VAC-Star vacuums are primarily developed and manufactured in-house. This large production depth guarantees high quality standards and ensures spare parts will be available for many years. This is where VAC-Star differs from its competitors, which are more often than not simply assembly plants.

Thanks to passion for innovation, precision and quality craftsmanship, we are able to produce durable appliances of extremely high quality. Simply a classic Swiss quality product.

That's what customers from around the world appreciate about VAC-Star.



QUALITY WITHOUT COMPROMISE

On the outside, vacuums by the various manufacturers differ very little.
Only a closer look reveals the manufacturer's
quality standards.



..... HIGH-TECH MADE IN SWITZERLAND

VAC-Star controls are developed 100% in-house and are programmed in our own IT Department. These short production distances create flexibility and freedom for permanent improvements and further development. The high production depth allows us to respond to individual customer requirements, even with regard to software.

THERE IS BUSCH AND THEN THERE IS BUSCH

The heart of each vacuum is the vacuum pump. Therefore, VAC-Star has always relied on the German market and quality leader Busch. Other manufacturers also began using Busch pumps after initial hesitation. Stripped down versions are often used to save costs. The result: Undersized pumps lacking power, a small oil separator and rust from cutting costs on paint. With VAC-Star, you can be sure the best possible pumps are always matched perfectly with the chamber volume - with ample power reserves.



..... ACRYLIC GLASS COVER FROM IN-HOUSE PRODUCTION

The cover is produced in our own factory. The acrylic glass panels are shaped virtually stress-free in a complex, special process. Traditional manufacturing methods acrylic glass covers cause massive amounts of tension to be stored in the material. Sooner or later, this leads to cracks and damage. Heavy wear from vacuuming the chamber does the rest and, in the end, leads to the cover breaking. VAC-Star uses a time-consuming, special procedure for production which keeps the material virtually stress-free, providing a significantly longer lifetime. The production of covers is therefore lower than with conventional production means, but the gain in quality justifies the extra effort.

VAC-STAR★ S SERIES CHAMBER VACUUM UNITS

The S-series by VAC-Star is aimed at professional users in gastronomy, butchers, catering, fishing and hunting, food & non-food.

For vacuum packing meat, poultry, fish, venison, sausage, cheese, pasta, soups, sauces or coffee and much more. Equally suitable for technical products such as ball bearings, plates, sterile medical products, banknotes or coin rolls.

Professional chamber vacuum units which meet the highest standards and guarantee optimal packaging quality and a long life - the best in Swiss engineering.



Easy cleaning



The controls are splash-proof, the keyboard is fully covered with a heavy duty film. The control panel is therefore a completely smooth surface that can be easily be wiped clean. The sealing bars are not fixed and can easily be removed to clean the chamber.

Domed acrylic glass cover



The curve in the cover increases the amount of usable space. The durable acrylic glass allows optimal visibility of the product and the vacuum sealing process.

Stainless steel chamber and housing



The vacuum chamber and the chassis are made entirely of stainless steel and are rust-proof. Very high quality and robust manufacturing. Hygienic design - no corners or edges where dirt can accumulate.

Easy to use - high work comfort



Simple and intuitive operation. Each setting can be configured with just a few commands. Once the device is configured, the vacuum sealing process is started by closing the cover.

High-performance pump by Busch



All chamber units are equipped with high-performance pumps by Busch and allow a 99.98% vacuum. Busch pumps are durable, powerful, and reliable. The pump size and power ratio typically says nothing about the "quality" of the vacuum. It simply determines how quickly a vacuum chamber is evacuated. A larger unit with a larger pump can prove to be quite a time-saver.

Important accessories included



No expensive extras: Trays and fluid inserts are indispensable aids and included with each unit. The trays are used to adjust the height of the chamber to the product. This reduces the chamber volume and speeds up the vacuum sealing process (reduced gas consumption with MAP). The fluid inserts allow liquid products to be vacuum packed. It holds the product in place and prevents liquids from leaking from the bag.

High-quality cap suspension with end damping



The vacuum sealing process begins when the cover is closed. After the vacuum process the lid opens automatically and remains at a 55° angle. The hands remain free and the product can be changed quickly and efficiently with just a few moves.

Dual sealing bar equipment



If many small pouches are being vacuum-sealed, a model with multiple sealing bars offers a crucial time advantage. It allows several bags to be placed side by side on the sealing bar and vacuum-sealed in a single operation.



Functions

Automatic boiling point detection (standard on SX, GX and PX version)

Important for liquid products or products with a high liquid content. Under vacuum, soups or sauces start to boil at room temperature. A sensor detects the boiling point and automatically seals the bag. This prevents product leakage, the goods losing weight, or even liquids penetrating the vacuum pump.

Soft ventilation (standard on SX, GX and PX version)

During the normal vacuum sealing process, back ventilation of the chamber happens quickly, the film abruptly applies to the product. This is where sharp objects (bones etc.) can damage the film, whilst delicate products may be damaged. With soft ventilation, air is initially released into the chamber slowly, then faster. The film is wrapped gently around the product.

GreenVac (standard on PX version, optional on SX, GX versions)

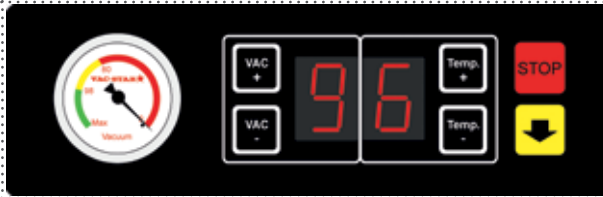
Green-Vac vacuum technology features a bagless vacuum process directly into eco-friendly reusable GN containers. Pressure-sensitive products, e.g. salads, berries, can be vacuum-sealed without being damaged. Ideal for storing goods from self-service counters or increasing the shelf-life of ready-meals - e.g. Cook & Chill and freeze 'n' go.



| | DBV | SX / GX | PX |
|---|-----|---------|----|
| Double sealing | ● | ○ | ○ |
| Double sealing + separation (excess bag) | — | ● | ● |
| Exact vacuum value specification (%) + sealing time | — | ● | ● |
| Automatic boiling point detection for liquids | — | ● | ● |
| Soft ventilation (for sensitive and sharp products) | — | ● | ● |
| Protective gas (MAP) | — | — / ● | ● |
| 17 preset programs for meat, fish, etc. | — | — | ● |
| 65 program memory | — | — | ● |
| GreenVac | — | ○ | ● |
| Maintenance indicator | — | ● | ● |
| Self-adjusting | — | ● | ● |

○ = optional

DBV control

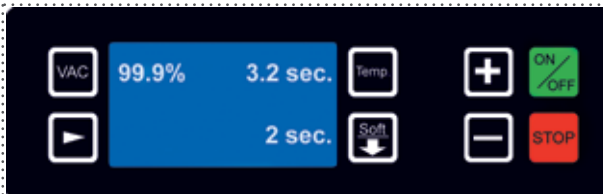


Simple basic control system:

The DBV control system is timed, i.e. the air is extracted for a certain time, regardless if it had already reached the desired vacuum.

(SX controls can provide significant time-savings with frequent vacuum operations).

9 Vacuum duration and sealing time settings each. The vacuum process can be interrupted manually with the instant seal button; this protects delicate products or allows liquids to be vacuum packed. With double sealing, stop button and pressure gauge.



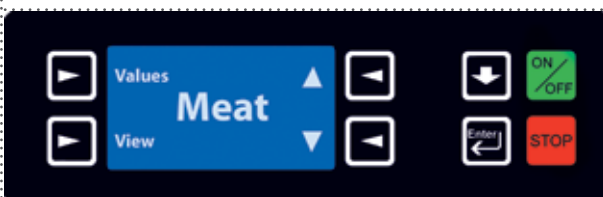
SX control system

GX control system

(GX = SX plus protective gas system*)

Sensor-controlled vacuum:

With the SX & GX control systems, the user can set the specific vacuum level (in %) and sealing time. Once the desired vacuum level has been reached, the bag is automatically sealed. This provides absolute production safety and time efficiency since the vacuum level is guaranteed and the vacuum sealing process only lasts as long as necessary. Automatic boiling point detection, soft ventilation with double sealing with separation (tear-away bag excess). As GX version with protective gas system*.



PX control system

Program version:

The most convenient solution with 17 presets and 65 custom programs.

As with the SX & GX versions, the vacuum level (in %) and welding time can also be set exactly. Or simply select one of the 17 preset programs for meat, fish, etc. Alternatively, there are 65 memory locations for custom settings. The user only has to select the respective program, the rest is done automatically. Minimum training time with frequently changing operating personnel - maximum process reliability and reproducibility. Automatic boiling point detection, soft ventilation and double sealing with separation (tear-away bag excess). Standard on GreenVac and protective gas systems*.















* Protective gas (MAP)

Here, once vacuum sealed, the bag is completely or partially filled with inert gas. Packaging in a protective atmosphere allows for a particularly long shelf-life and protects pressure-sensitive products against damage (e.g. salad, vegetables, bakery products). No deformed soft products, no juice leaks inside the packaging.

The SX control system is optionally fitted with a protective gas system => **GX control system**.

The **PX control system** features a **standard** protective gas system



| VERSIONS |  S-210 |  S-215 |  S-223 |  S-223 L |  S-225 |  S-225 SB |  S-225 XXL |
|-------------------------------|---|---|---|---|---|--|---|
| Max. bag size W x L | 310 x 320 | 350 x 360 | 420 x 410 | 420 x 510 | 470 x 460 | 500 x 480 | 280 x 950 |
| Sealing bar length | 310 | 355 | 420 | 420 | 2 x 470 | 500 | 890 + 280 |
| Pump output m ³ /h | 10 | 16 | 20 | 20 | 20 | 20 | 20 |
| Number of sealing bars | 1 | 1 | 1 | 1 | 2 | 1 | 2 |
| Alignment Sealing bars |  |  |  |  |  |  |  |
| Distance x | 270 | 315 | 360 | 460 | 410 | 430 | x = 285 y = 905 |
| Chamber dimensions | | | | | | | |
| Width | 335 | 380 | 445 | 445 | 510 | 510 | 950 |
| Depth | 320 | 360 | 410 | 510 | 480 | 480 | 330 |
| Height | 110 | 170 | 200 | 200 | 210 | 210 | 160 |
| Device dimensions | | | | | | | |
| Width | 400 | 440 | 510 | 510 | 580 | 580 | 1020 |
| Depth | 440 | 480 | 530 | 630 | 600 | 600 | 460 |
| Height | 350 | 430 | 450 | 450 | 460 | 460 | 440 |
| Weight | 40 kg | 52 kg | 68 kg | 77 kg | 85 kg | 85 kg | 98 kg |
| Connection | 230 V | 230 V | 230 V * ₁ | 230 V * ₁ | 230 V * ₁ | 230 V * ₁ | 230 V * ₁ |



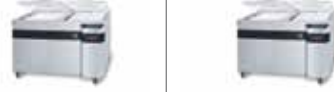






*₁ Also available in 400 V.

Technical modifications reserved



Each version is available with any control unit.



| VERSIONS |  | |  | |  | |
|---------------------------|---|---|---|---|---|---|
| | S-225 M | S-225 M SB | S-240 M | S-270 M | S-225 DK | S-240 DK |
| Max. bag size WxL | 470 x 460 | 500 x 480 | 470 x 590 | 500 x 545 | 470 x 460 | 470 x 590 |
| Sealing bar length | 2 x 470 | 500 | 2 x 470 | 500 | 4 x 470 | 4 x 470 |
| Pump output m³/h | 20 / (40) | 20 / (40) | 40 / (63) | 63 | 40 / (63) | 63 / (100) |
| Number of sealing bars | 2 | 1 | 2 | 1 | 4 | 4 |
| Alignment Sealing bars |  |  |  |  |  |  |
| Distance x | 410 | 430 | 540 | 545 | 410 | 540 |
| Chamber dimensions | | | | | 2 x | 2 x |
| Width | 510 | 510 | 640 | 515 | 510 | 640 |
| Depth | 480 | 480 | 480 | 590 | 480 | 480 |
| Height | 210 | 210 | 210 | 240 | 210 | 210 |
| Device dimensions | | | | | | |
| Width | 580 | 580 | 700 | 570 | 1180 | 1450 |
| Depth | 660 | 660 | 660 | 770 | 660 | 660 |
| Height | 980 | 980 | 980 | 980 | 905 | 905 |
| Weight | 90 / (110) kg | 90 / (110) kg | 145 / (160) kg | 170 kg | 235 / (250) kg | 285 / (310) kg |
| Connection | 230 V *1 | 230 V *1 | 400 V | 400 V | 400 V | 400 V |

*1 Also available in 400 V.

Technical modifications reserved



Each version is available with SX, GX or PX control units.



VAC-Star vacuum bags are manufactured at our in-house production facilities and are designed specifically for use in vacuum machines. Even our standard bags offer a very high level of quality to securely package your products. The multi-layer material features excellent puncture-resistance and seal-strength, as well as very high transparency.

Our vacuum bags are suitable for all standard vacuum chamber machines and are packed in an outer bag or sealed with foil - for added safety and maximum hygiene.

Since we only use the best quality raw materials from Germany during production, we can guarantee our bags to be free of bisphenol and phthalates, softeners and heavy metals. This is controlled by regular laboratory tests. Of course, we would be happy to provide you with the relevant certificates.

Vacuum bag types:

| | Material thickness | Temperature range |
|---|---------------------|-------------------|
| VAC-Star "standard" vacuum bag | 90µ (PA-PE 20/70) | -18°C to 85°C |
| VAC-Star "reinforced" vacuum bag | 140µ (PA-PE 30/110) | -18°C to 85°C |
| VAC-Star "extra strong" vacuum bag | 160µ (PA-PE 40/120) | -18°C to 85°C |
| VAC-Star "boil-proof" vacuum bag | 88µ (PA-PE 18/70) | -18°C to 110°C |
| VAC-Star printed vacuum bag | 90µ (PA-PE 20/70) | -18°C to 85°C |
| VAC-Star vacuum bag with bottom gusset | 140µ (PA-PE 30/110) | -18°C to 85°C |
| VAC-Star embossed vacuum bag | 90µ (PA-PE 20/70) | -18°C to 85°C |

Other types of bags available on request.

ACCESSORIES



Mobile carrier

- A mobile carrier is available for all table-top models.
- Full stainless steel
 - Integrated bag storage compartments
 - 4 Wheels, 2 of which swivel casters with brake

Trays & fluid insert

- These indispensable aids are included with each unit:
- Tray made of stable, cutting board quality PE500 - won't warp, food safe.
 - Slanted inserts for vacuuming liquids such as soups, sauces, etc.



A large part of Vac-Star vacuum unit components from in-house production.

This guarantees a reliable and quick supply of spare parts for many years.

In most cases, parts can be easily obtained or produced even decades later, or even after a model has been discontinued.





VAC-STAR AG Switzerland (Headquarters)

Rte de l'Industrie 7 - CH-1786 Sugiez - Tel.: +41 26 673 93 00 - Fax: +41 26 673 05 38 - info@vac-star.com - www.vac-star.com - shop.vac-star.com

VAC-STAR Deutschland - Lerch Werksvertretungen GmbH

Rheinstrasse 37 - DE-72768 Reutlingen - Tel.: +49 7121 - 675 79 - Fax: +49 7121 - 675 22 - info@vac-star-vakuum.de - www.vac-star-vakuum.de