# VACUUM PACKERS

DISTFORM

# Vacuum packers

## Advantages of vacuum packing

**Extends shelf life of food**

**Better food safety**

**Maintains organoleptic qualities of food**

**New flavors, aromas, and textures**

**Fewer losses**

**Protects against freezer burn**

**Standardized production**

**Simplifies and accelerates service**

# General information

High-resistance
transparent
methacrylate lid

Easily removable
silicone bar
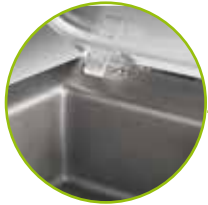
High-resistance
aluminum hinges for
maximum productivity

Chamber with
rounded edges for
easier cleaning

Bag holder to avoid
movement of the
bag when inert gas is
injected
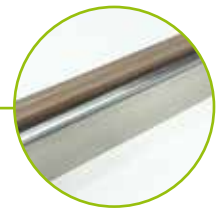
New welding bar design.
Connection-free removal,
stronger and with stainless
steel reinforcements

State-of-the-art patented technology
developed by Distform. iVac, MCV, SCS
and Vacuum Standby

Reliable, high-quality Busch vacuum pump

Up to 3 welding
bars for greater
production

High-
resistance
lifting
cylinder

High-
resistance
castors
for easier
movement
(brakes on
2 castors)

Inert gas input
(some models)

External vacuum
accessory connector
(some models)

Oil level display for
vacuum pump

# Reasons to trust Distform vacuum packers

## Because it allows you to achieve top quality packing

### iVac (Intelligent Vacuum)
**PATENTED**

**Smart packing without supervision**

With the iVac patent, the packer automatically adjusts the right vacuum for each product.
Ideal for packing liquids, porous food and damp foods.
iVac packs unsupervised and optimises the packing cycle time.
Reduce maintenance costs, repairs and energy consumption.

### Vac +
**Extra vacuum packing for porous foods**

The Vac + function adds additional vacuum time once 100% vacuum packing has been reached, in order to force the air out of porous foods. One possible application of this is saturation, the substitution of a liquid for the air inside a porous food such as a piece of fruit, changing the food's color and flavor but maintaining the same texture.

### Soft Air
**For packaging delicate or special foods**

Soft Air allows for gradual entry of air so that the vacuum bag can better adapt to the product during vacuum packing. This is ideal for products that could be disfigured or broken during packing. Soft Air allows for aesthetically perfect vacuum packing and is ideal for foods for sale on display.

### Vacuum packing in modified atmosphere
**For fresh or delicate foods**

Vacuum packing in modified atmosphere allows you to package any type of food while respecting food safety guidelines and ensuring the freshness of even the most delicate foods, such as fish, seafood, and vegetables. The inert gas added to the packaging protects the fragile foods, which could be disfigured or broken during packaging (salads, pasta, etc.).

## Because it helps you develop your creativity

### Multi Cycle Vacuum
**PATENTED**

**Consecutive vacuum cycle repetitions**

The MCV patent automatically generates the desired number of vacuum cycle repetitions (up to 20 cycles) without having to supervise the packing or lower the lid manually after each cycle. This allows you to let the air out of sauces and saturate, color, or add flavor to foods.

### Vacuum Standby
**PATENTED**

**Maintain vacuum state inside the chamber**

With the new Vacuum Standby function, the chamber can maintain the vacuum for an indefinite amount of time. This allows you to create solid foams or other applications.

## Because the packer helps you save

### Self Calibration System
### Self-calibrating
**100% accurate packaging, every time**

*PATENTED*

The height above sea level and weather conditions can alter atmospheric pressure. These variables may impact the quality of your vacuum packing. This is why we have created the sensor-controlled TekVac, which calibrates automatically in order to ensure perfect vacuum packing every time.

### Independent sealing bars
**Choose the required sealing with ease**

The independence of the sealing bars allows you to easily choose the required sealing configuration, maximise the space in the vacuum chamber and minimise the energy used in each cycle.
This sealing system will extend the life of the sealing bars' wear elements and gives them greater strength and reliability, particularly in intensive applications.

### Sealing bar without connections
**Ideal sanitary conditions**

The specially-designed wireless sealing bar, along with the structure of the stainless steel vacuum chamber with rounded edges, allows for faster and easier cleaning.

### Vacuum packing overlapping bags
**Double the production in the same time**

The special design of the sealing bar allows you to package two bags at a time with a perfect vacuum seal on both. This capability allows you to package twice the bags in the same amount of time.

### Autoclean Oil
**Save time and money when changing your oil**

The condensation of the oil vapor that is given off during the packaging process reduces the efficiency of the vacuum pump. The Autoclean Oil system eliminates condensed water from the appliance, extending the useful life of the oil and the vacuum pump. With this function, you'll save time and money on maintenance costs.

*Before Autoclean Oil*

*After Autoclean Oil*

## Alternatives to vacuum packing bags

### External vacuum kit
**Vacuum packing in Gastronorm tubs**

The external vacuum packing accessory allows you to vacuum pack foods in special Gastronorm containers. Specially designed to keep the volume and freshness of delicate foods such as salads, pasta, etc. Standardized measurements make it easy to transport and store.

### Canning jars
**Vacuum packing in canning jars**

An additional application is for canning jars. Prevent rancidity and oxidation of foods such as dried fruit and coffee beans.

# Control panel

· Easy-to-use digital control panel where you can see each phase of the packaging cycle at all times.
· Easy interaction with the flat sensitive keys.
· Full control of vacuum percentage and sealing time.
· Gauge display to show vacuum level and remaining time needed to complete the vacuum cycle (for time-controlled models).

· Displays hours of operation and number of vacuum cycles performed in order to facilitate maintenance tasks.
· Oil change indicator message appears every 200 cycles, helping to extend the vacuum packer's durable life.
· VAC STOP key stops the vacuum cycle at any time.

## Sensor-controlled vacuum
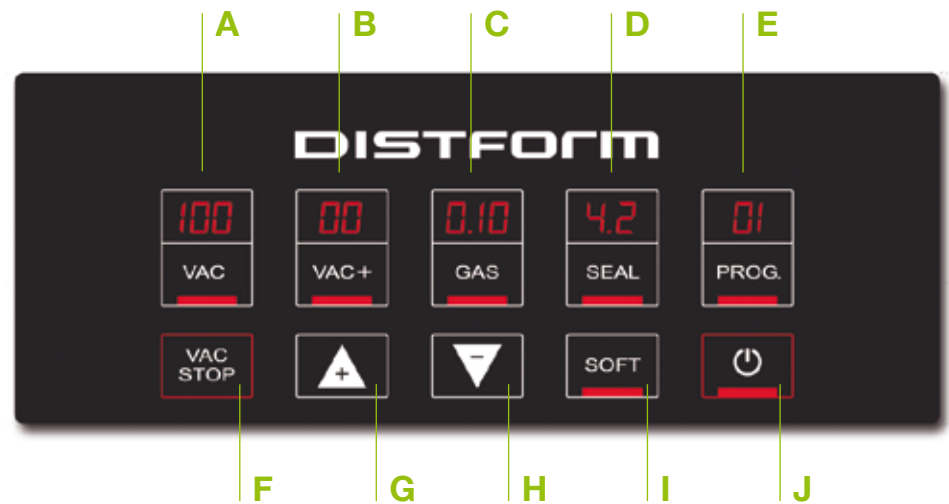


## Time-controlled vacuum
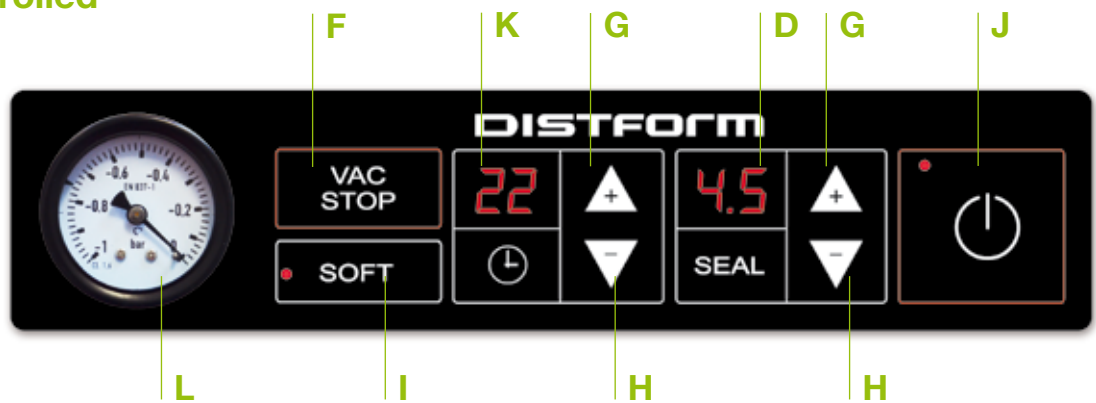


| | |
|---|---|
| **A** Vacuum percentage | **G+H** Calibrate the vacuum packer *(SENSOR)* |
| **B** Vac +: extra vacuum packing time | **H** Decrease amount |
| **C** Injection of inert gas | **H+I** Autoclean Oil: oil cleaning |
| **D** Sealing time | **I** Soft Air: Gradual air entry *(Sensor-controlled models; not included on model S)* |
| **E** Memory of up to 99 settings | |
| **F** Stop current cycle *(SENSOR)* | **J** Turn vacuum packer on/off/cancel cycle |
| **G** Increase amount | **K** Vacuum packing time |
| | **L** Gauge |

# General information

| | SENSOR | TIME |
|---|:---:|:---:|
| High capacity packing chamber | ● | ● |
| Chamber with rounded edges for easy cleaning | ● | ● |
| Busch vacuum pump | ● | ● |
| High-resistance transparent methacrylate lid | ● | ● |
| Aluminum hinges for greater productivity | ● | ● |
| Removable sealing bar without connections | ● | ● |
| 2 x 3 mm double seal | ● | ● |
| Display for checking oil level in vacuum pump | ● | ● |
| Polyethylene plate included | ● | ● |
| Inert gas input connector (not included in Model S) | ● | X |
| External gas accessory connector (not included in Model S) | ● | X |
| Memory for up to 99 settings | ● | X |
| Self-calibration system | ● | X |
| Autoclean Oil: more durability for vacuum pump | ● | ● |
| iVac: automatic packaging for liquids | ● | X |
| Vac +: extra vacuum packing time | ● | X |
| Soft Air: gradual packaging | ● | ● |
| Multi Cycle Vacuum: consecutive repetition of vacuum cycles | ● | X |
| Vacuum Standby: hold vacuum inside chamber | ● | X |
| New simplified maintenance system | ● | ● |

● Included    X Not available

# Sensor-controlled vacuum packers

## Countertop models

Model S          Model M          Model L

| Model | Exterior dimensions (mm) | Vacuum pump (m3/h) | Supply (V/L+N/Hz) | Power (kW) | Chamber dimensions (mm) | Sealing length (mm) | Sealing bar position | Code |
|-------|--------------------------|---------------------|-------------------|------------|--------------------------|---------------------|----------------------|------|
| S | 388 x 491 x 382 | BUSCH 6 | 230/L+N/50-60 | 0,25 | 328 x 385 x 162 | 315 | | TVASB062 |
| M | 475 x 561 x 454 | BUSCH 10 | 230/L+N/50-60 | 0,37 | 412 x 453 x 200 | 405 | | TVAMB102 |
| M | 475 x 561 x 454 | BUSCH 20 | 230/L+N/50-60 | 0,75 | 412 x 453 x 200 | 405 | | TVAMB202 |
| L | 620 x 571 x 469 | BUSCH 20 | 230/L+N/50-60 | 0,75 | 560 x 465 x 210 | 455 | | TSL1B202 |
| L | 620 x 571 x 469 | BUSCH 20 | 230/L+N/50-60 | 0,75 | 560 x 465 x 210 | 455 + 455 | | TSL2B202 |

# Sensor-controlled vacuum packers

## Freestanding models

Model S    Model M    Model L

| | Model | Exterior dimensions (mm) | Vacuum pump (m3/h) | Supply (V/L+N/Hz) | Power (kW) | Chamber dimensions (mm) | Sealing length (mm) | Sealing bar position | Code |
|---|---|---|---|---|---|---|---|---|---|
| New! | S | 834 x 537 x 1032 | BUSCH 20 | 230/L+N/50 | 0,75 | 700 x 430 x 180 | 410 + 410 | | FSS2B202 |
| New! | S | 834 x 537 x 1032 | BUSCH 20 | 230/L+N/50 | 0,75 | 700 x 430 x 180 | 410 + 630 | | FSSLB202 |
| New! | S | 834 x 537 x 1032 | BUSCH 20 | 230/L+N/50 | 0,75 | 700 x 430 x 180 | 410 + 410 + 580 | | FSS3B202 |
| | S | 834 x 537 x 1032 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 700 x 430 x 180 | 410 + 410 | | FSS2B402 |
| New! | S | 834 x 537 x 1032 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 700 x 430 x 180 | 410 + 630 | | FSSLB402 |
| New! | S | 834 x 537 x 1032 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 700 x 430 x 180 | 410 + 410 + 580 | | FSS3B402 |
| New! | M | 930 x 607 x 1046 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 800 x 500 x 200 | 460 + 460 | | FSM2B402 |
| | M | 930 x 607 x 1046 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 800 x 500 x 200 | 460 + 730 | | FSMLB402 |
| New! | M | 930 x 607 x 1046 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 800 x 500 x 200 | 460 + 460 + 680 | | FSMUB402 |
| New! | M | 930 x 607 x 1046 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 800 x 500 x 200 | 460 + 460 | | FSM2B632 |
| | M | 930 x 607 x 1046 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 800 x 500 x 200 | 460 + 730 | | FSMLB632 |
| New! | M | 930 x 607 x 1046 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 800 x 500 x 200 | 460 + 460 + 680 | | FSMUB632 |
| New! | L | 1136 x 707 x 1050 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 1000 x 600 x 200 | 560 + 560 | | FSL2B632 |
| | L | 1136 x 707 x 1050 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 1000 x 600 x 200 | 560 + 880 | | FSLLB632 |
| New! | L | 1136 x 707 x 1050 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 1000 x 600 x 200 | 560 + 560 + 880 | | FSLUB632 |
| New! | L | 1136 x 707 x 1050 | BUSCH 100 | 400/3L+N/50 or 230/3L/50 | 2,25 | 1000 x 600 x 200 | 560 + 560 | | FSL2B102 |
| | L | 1136 x 707 x 1050 | BUSCH 100 | 400/3L+N/50 or 230/3L/50 | 2,25 | 1000 x 600 x 200 | 560 + 880 | | FSLLB102 |
| New! | L | 1136 x 707 x 1050 | BUSCH 100 | 400/3L+N/50 or 230/3L/50 | 2,25 | 1000 x 600 x 200 | 560 + 560 + 880 | | FSLUB102 |

# Time-controlled vacuum packers

## Countertop models



Model S



Model M



Model L

| Model | Exterior dimensions (mm) | Vacuum pump (m3/h) | Supply (V/L+N/Hz) | Power (kW) | Chamber dimensions (mm) | Sealing length (mm) | Sealing bar position | Code |
|---|---|---|---|---|---|---|---|---|
| S | 388 x 491 x 382 | BUSCH 6 | 230/L+N/50-60 | 0,25 | 328 x 385 x 162 | 315 | | TVTSB062 |
| M | 475 x 561 x 454 | BUSCH 10 | 230/L+N/50-60 | 0,37 | 412 x 453 x 200 | 405 | | TVTMB102 |
| M | 475 x 561 x 454 | BUSCH 20 | 230/L+N/50-60 | 0,75 | 412 x 453 x 200 | 405 | | TVTMB202 |
| L | 620 x 571 x 469 | BUSCH 20 | 230/L+N/50-60 | 0,75 | 560 x 465 x 210 | 455 | | TTL1B202 |
| L | 620 x 571 x 469 | BUSCH 20 | 230/L+N/50-60 | 0,75 | 560 x 465 x 210 | 455 + 455 | | TTL2B202 |

# Time-controlled vacuum packers

## Freestanding models

Model S          Model M          Model L

| | Model | Exterior dimensions (mm) | Vacuum pump (m3/h) | Supply (V/L+N/Hz) | Power (kW | Chamber dimensions (mm) | Sealing length (mm) | Sealing bar position | Code |
|---|---|---|---|---|---|---|---|---|---|
| New! | S | 834 x 537 x 1032 | BUSCH 20 | 230/L+N/50 | 0,75 | 700 x 430 x 180 | 410 + 410 | | TFS2B202 |
| New! | S | 834 x 537 x 1032 | BUSCH 20 | 230/L+N/50 | 0,75 | 700 x 430 x 180 | 410 + 630 | | TFSLB202 |
| New! | S | 834 x 537 x 1032 | BUSCH 20 | 230/L+N/50 | 0,75 | 700 x 430 x 180 | 410 + 410 + 580 | | TFS3B202 |
| | S | 834 x 537 x 1032 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 700 x 430 x 180 | 410 + 410 | | TFS2B402 |
| New! | S | 834 x 537 x 1032 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 700 x 430 x 180 | 410 + 630 | | TFSLB402 |
| New! | S | 834 x 537 x 1032 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 700 x 430 x 180 | 410 + 410 + 580 | | TFS3B402 |
| New! | M | 930 x 607 x 1046 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 800 x 500 x 200 | 460 + 460 | | TFM2B402 |
| | M | 930 x 607 x 1046 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 800 x 500 x 200 | 460 + 730 | | TFMLB402 |
| New! | M | 930 x 607 x 1046 | BUSCH 40 | 400/3L+N/50 or 230/3L/50 | 1,125 | 800 x 500 x 200 | 460 + 460 + 680 | | TFMUB402 |
| New! | M | 930 x 607 x 1046 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 800 x 500 x 200 | 460 + 460 | | TFM2B632 |
| | M | 930 x 607 x 1046 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 800 x 500 x 200 | 460 + 730 | | TFMLB632 |
| New! | M | 930 x 607 x 1046 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 800 x 500 x 200 | 460 + 460 + 680 | | TFMUB632 |
| New! | L | 1136 x 707 x 1050 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 1000 x 600 x 200 | 560 + 560 | | TFL2B632 |
| | L | 1136 x 707 x 1050 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 1000 x 600 x 200 | 560 + 880 | | TFLLB632 |
| New! | L | 1136 x 707 x 1050 | BUSCH 63 | 400/3L+N/50 or 230/3L/50 | 1,5 | 1000 x 600 x 200 | 560 + 560 + 880 | | TFLUB632 |
| New! | L | 1136 x 707 x 1050 | BUSCH 100 | 400/3L+N/50 or 230/3L/50 | 2,25 | 1000 x 600 x 200 | 560 + 560 | | TFL2B102 |
| | L | 1136 x 707 x 1050 | BUSCH 100 | 400/3L+N/50 or 230/3L/50 | 2,25 | 1000 x 600 x 200 | 560 + 880 | | TFLLB102 |
| New! | L | 1136 x 707 x 1050 | BUSCH 100 | 400/3L+N/50 or 230/3L/50 | 2,25 | 1000 x 600 x 200 | 560 + 560 + 880 | | TFLUB102 |

# Vacuum packer accessories

## External vacuum kit

· The external vacuum packing kit allows you to vacuum pack foods in special reinforced Gastronorm containers.
· This allows you to maintain the freshness and volume of the product without having to inject inert gas or use vacuum bags.



**1. Quick switch connector**
Quick connecting and disconnecting system; no tools required to connect the kit to the vacuum packer.



**2. Vacuum packing**
Connect the external vacuum accessory to the closing valve on the lid of the container to create a vacuum in the tray.



**3. Preservation**
The use of standardized Gastronorm containers ensures easy storage and transportation.



**4. Opening**
The ease of handling the closing valve on the lid makes it possible to open and close the container as many times as necessary.

| | Model | Depth (mm) | Code |
|---|---|---|---|
| | External vacuum accessory | – | **TVAA0001** |
| **1/1** | GN tray 1/1 for vacuum packing | 100 | **TVAA0006** |
| | GN tray 1/1 for vacuum packing | 150 | **TVAA0007** |
| | GN tray 1/1 for vacuum packing | 200 | **TVAA0008** |
| | GN tray 1/1 lid | – | **TVAA0009** |
| **1/2** | GN tray 1/2 for vacuum packing | 100 | **TVAA0010** |
| | GN tray 1/2 for vacuum packing | 150 | **TVAA0011** |
| | GN tray 1/2 lid | – | **TVAA0012** |
| **1/3** | GN tray 1/3 for vacuum packing | 100 | **TVAA0013** |
| | GN tray 1/3 for vacuum packing | 150 | **TVAA0014** |
| | GN tray 1/3 lid | – | **TVAA0015** |

### External vacuum kit



· External vacuum accessory

**+**

· Gastronorm tray and lid for vacuum packing.

## Table with castors for vacuum packer

· AISI 304 18/10 brushed stainless steel countertops with reinforcing omega brackets.
· Stainless steel shelf.
· 65 mm rounded edge, fully welded front panel.
· Four Ø125 mm castors, two with brakes, included with 40 x 40 mm square legs.
· Assembly is required.

| Total dimensions (mm) | Code |
|---|---|
| 700 x 600 x 700 | TVAA0023 |



700
566
700
Front
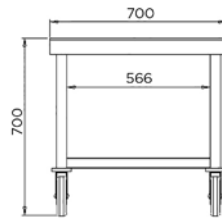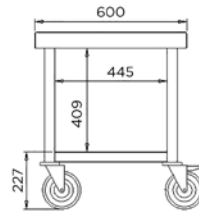
600
445
409
227
Lateral

## Vacuum packing bags

**For preserving**

| Units | Total dimensions (mm) | Thickness (microns) | Code |
|---|---|---|---|
| 100 | 200 x 300 mm | 90 | TTVAA002 |
| 100 | 300 x 400 mm | 90 | TTVAA004 |

**For cooking**

| Units | Total dimensions (mm) | Thickness (microns) | Code |
|---|---|---|---|
| 100 | 200 x 300 mm | 93 | TTVAA003 |
| 100 | 360 x 400 mm | 93 | TTVAA005 |

## Foam for core probe



| Roll dimensions (mm) | Code |
|---|---|
| 20 mm x 5 m | TVAA0021 |

## Vacuum bag filling cylinders



| Diameter (mm) | Height (mm) | Code |
|---|---|---|
| Ø 150 | 150 | TVAA0022 |

## White polyethylene board



| For model | Total dimensions (mm) | Code |
|---|---|---|
| Countertop S | 300 x 250 x 20 | TVAA0027 |
| Countertop M | 400 x 300 x 20 | TVAA0028 |
| Countertop L | 440 x 400 x 20 | TVAA0029 |
| Freestanding S | 540 x 400 x 20 | TVAA0030 |
| Freestanding M | 676 x 430 x 20 | TVAA0031 |
| Freestanding L | 880 x 533 x 20 | TVAA0032 |

## Liquid packaging accessory



| For model | Code |
|---|---|
| S | TVAA0024 |
| M | TVAA0025 |
| L | TVAA0026 |

# External vacuum packer

## Ideal for small shops, supermarkets, gourmet restaurants, pubs, and bars

· **Designed for vacuum packing solid products without moisture.**
· Made with stainless steel; sturdy, compact, and lightweight for easy transport and storage.
· Time-controlled vacuum (0.5 to 60 seconds).
· Automatic (2 settings) or manual (1 setting) work mode.
· Double-welded.
· Only works with vacuum sealer bags.



A    B



C
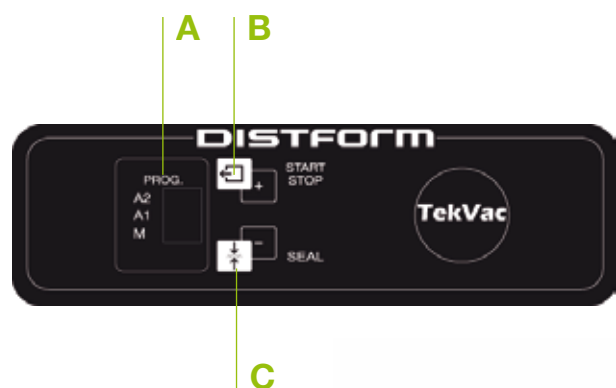
**A** Active programming: manual (M), automatic 1 (A1), automatic 2 (A2) / Sealing time.

**B** Begin cycle / Stop cycle / Increase amounts

**C** Change sealing parameters / Select setting / Decrease amounts



| Exterior dimensions (mm) | Vacuum pump (l/min) | Supply (V/N/Hz) | Power (kW) | Length of useful seal (mm) | Code |
|---|---|---|---|---|---|
| 370 x 260 x 130 | 20 | 230/L+N/50 | 0,3 | 350 | **TVE010T2** |

**Vacuum bags for preservation**

| Units | Dimensions (mm) | Code |
|---|---|---|
| 100 | 200 x 300 | **TVEA0001** |
| 100 | 250 x 350 | **TVEA0002** |
| 100 | 300 x 400 | **TVEA0003** |

# Bain Marie Sous-Vide

## Low temperature cooking system for vacuum-packed products.
## Achieve more tender and tastier products without weight or damp loss.

· Strong and compact, made in stainless steel.
· Static bain marie for vacuum cooking.
· Models with different capacities: 9 litres and 25 litres with separator option.
· Temperature control of ± 0.1°C
· Simple and intuitive operation. The temperature and time can be rapidly adjusted.

**Model S**
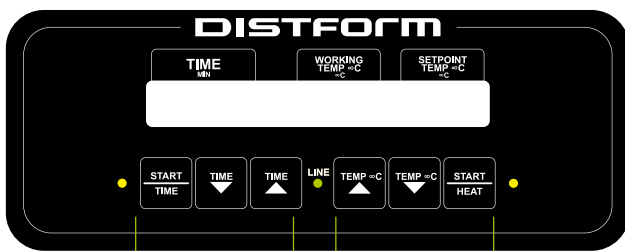
Time program **A**          **B** Temperature program

**Model M**

| Model | Exterior dimensions (mm) | Maximum chamber capacity | Working temperature (ºC) | Power (kW) | Total weight (Kg) | Supply (V/N/Hz) | Code |
|-------|--------------------------|--------------------------|--------------------------|------------|-------------------|-----------------|------|
| S | 345 x 285 x 270 | 9 litres | 45 - 100 | 0,4 | 6,5 | 230/L+N/50 | **SVCS0001** |
| M | 350 x 550 x 320 | 25 litres | 45 - 100 | 1 | 12 | 230/L+N/50 | **SVCM0001** |

# DISTFORM

### FOODSERVICE   TECHNOLOGY

**WWW.DISTFORM.COM**