VACUUM PACKAGING MACHINES

Vacuum packaging solutions for all sizes and needs.

WEBOMATIC

BUILDING TRUST SINCE 1958
For trade, craft and industry.

Although today WEBOMATIC is a multinational family business, we have not forgotten our roots and traditions. Since 1958 WEBOMATIC is the ideal partner for small, medium and industrial sized companies.

Whether you want to pack food products (e.g., fresh and processed meat, dairy products, convenience meals, fresh or pickled vegetables, pasta, fish, frozen foods, etc.) or non-food products (e.g., sterile pharma goods or cosmetics), WEBOMATIC offers a wide range of vacuum packaging machines to pack your product in vacuum pouches.

Our portfolio ranges from space-saving table vacuum machines over practical and durable single and double chamber machines to robust and efficient chamber belt packaging solutions for the industry.

The most significant benefit of vacuum packaging machines is the ability to pack any product and bag size hygienically in one cycle – without changing any formats. Classic vacuum packaging improves the shelf life of food, beneficial for presentation, further processing or storage.

The vacuum sealers’ range of application reaches from the use of small machines in HoReCa to semi-automatic machines in small and medium businesses as well as the significant industrial employment in a fully automated packaging line. No matter if your product is 135 cm long, liquid, paste-like or very delicate, whether you want to fill and seal the bags for the end consumer markets or further processing value chain – one of the WEBOMATIC vacuum packaging machines is guaranteed to fit your product and packaging needs.
## Available range

### Vacuum Chamber Machines

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<th>SuperMax I</th>
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*STANDARD EQUIPMENT* — *NOT AVAILABLE*
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**Sealing Bar Variations**

- F
- W
- U
- D
- Z
- Z
- Z

- STANDARD EQUIPMENT
- NOT AVAILABLE
Vacuum Packaging Machines

Our chamber machines will hygienically pack any product in pouches or shrink pouches, improving the products shelf life.

Our vacuum chambers’ range of application covers a wide array of areas. From the use of small table vacuum machines in kitchens, markets and food stores to the durable single or double chamber machines in craft and workshops. Naturally, WEBOMATIC also creates automatic double chamber and chamber belt machines for the heavy use in industrial production and packaging lines.

Thanks to the WEBOMATIC CleanDesign®, all available machines benefit from the quick external cleaning that saves valuable time and enables secure following of strict hygiene protocols. The internal cleaning is simplified and quickened due to the modified sealing bars, which can be removed and installed within seconds, without the need for tools.

Standard features of WEBOMATIC vacuum packaging machines:

- Stainless Steel Chamber
- Double Seal and Trim
- Plug and Work Tool-Free Sealing Bar System (depending on machine model)
- Sealing Bars with Spring Loaded End Pieces for Perfect Sealing and an Enhanced Lifespan of the Sealing Wire
- Improved Sealing Pressure
- PE-Filler Plates
- Intelligent Design and Maintenance Friendly Utilities (Oil Valve, Overload Switch and Easy Access Service Areas)
Vacuum application for food products

Shelf life extension
Since the air is removed from the vacuum bag, the growth of aerobic bacteria and other natural organisms like fungi or mold within the sealed pouch is minimized. This contributes to a slowed down deterioration of the product, not only prolonging the shelf life but also enhancing the presentation at the point of sale. By the addition of a product-specific gas blend, e.g. carbon dioxide, oxygen and/or nitrogen via MAP (Modified Atmosphere Packaging) the shelf life can be extended further alongside with optimal color and form presentation of the product.

Maturation
Vacuum bags can also be used to assist in the controlled maturation of meat and cheese products while reducing maturation and weight losses. The vacuum packaging prevents the leaking of product liquid and provides an optimal basis for the maturation of the product. Thus, e.g. due to the popular wet ripening - a high degree of tenderness and ripeness of meat can be achieved within a short time using a vacuum bag. However, vacuum packaging can also be used to aid the ripening of a variety of other products such as cheese, pickled vegetables and seafood.

Further handling and selling advantages
- Creation of bulk packs for the support of (locally) separated product processing or preparation steps (cutting, filleting, sous-vides cooking)
- Hygienic and easy transport
- Waste-reduced storage
- Attractive sales presentation
- Individual and functional packaging at the counter directly in front of the customer

The use of shrink bags can additionally reduce the leaking of product juice.
Vacuum application for industrial and consumer products (non-food)
In the non-food area, vacuum bags convince through their protection and handling support. No matter if it is about primary packaging of sensitive or easily perishable products or for the secondary packaging of medical products and pharmaceuticals - vacuum packaging provides and supports essential services like protection, storage and transportation of the packed products.

Transport and Handling

WATER AND HUMIDITY PROTECTION

SINGLE OR BULK BAGS FOR SECURE AND EFFICIENT TRANSPORT OF PRODUCTS

BULK PACKS FOR TRANSPORTATION WITHIN COMPANIES OF SEMI-MANUFACTURED PRODUCTS

Vacuum packaging procedure
The packaging procedure starts when the chamber lid is closed. The evacuation, atmosphere change and sealing of vacuum pouches are automatically performed according to the selected process parameters:

1st: evacuation
The air is evacuated out of the vacuum chamber by the vacuum pump: chamber, bag and product are evacuated.

2nd (optional): MAP function
Chamber and bag are filled with protective gas until the set pressure amount is reached. This procedure extends the shelf life and preserves the fresh color of, e.g. fresh meat.

3rd: sealing
An electrical impulse heats the sealing wire (impulse sealing procedure). The sealable inner sides of the bag are sealed together, and the bag is now hermetically closed.

4th: ventilation
The air flows back into the chamber. After the pressure compensation between the inside and outside atmosphere is finished, the lid of the chamber opens, and the perfectly vacuum-packed product can be taken out of the machine. Now the product can be finalized by detaching the trimmings and processed further (shrinking) if required.

In the case of packing sensitive products, a soft air ventilation allows even more product protection against deformation and effects by air pressure.
WEBOMATIC offers a wide range of field-tested sealing variations to ensure hermetically sealed packaging and maximum product protection. Over the years, we have developed various product-specific sealing methods to support product handling and processing.

**Sealing systems**

**Double seal and trim (DST)**
The sealing bar is equipped with a sealing wire and a separating wire. The separation wire creates a cut seam where the excess bag material can be easily removed. Sealing and separation wires are individually adjustable with most of our control systems.

**Double-seam sealing (DSS)**
The sealing bar is equipped with two sealing wires and guarantees a hermetic seal, even with soiled bag material. This sealing system is commonly used for liquid, heavy or difficult-to-package products such as spices or powders.

**Bi-active sealing**
The bi-active sealing system is equipped with two upper and two lower 4 mm wide sealing wires. Extra-wide sealing wires and a high, infinitely adjustable contact pressure guarantee extremely stable sealing seams. Reliable and safe, even with bag wrinkling, contaminations in the sealing area and even with strong, multi-layered (aluminium) bags.

**TCH-II sealing system**
(ONLY WITH THE CHAMBER BELT MACHINE WBM 1350-I)
The TCH-II sealing system (12 mm sealing wire) regulates the sealing temperature fast and absolutely precise to the ideal value. Exact, tenth-degree temperature control eliminates overheating; cooling water is not required.

**Pluggable sealing bars**
In all applicable models, the sealing bars are easy to service and can be loosened without tools and quickly with just one hand. Thus, the exterior and interior cleaning, and maintenance can be performed easily, quickly and, above all, thoroughly. The expansion compensation of the sealing bar does not only improve the sealing result, but also the life of the sealing wire.
Sealing bar arrangement

Front

Angled

U-shaped

Doubled

Double chamber design
Packaging

Sealing only
CHAMBER BELT MACHINES ONLY
A simple packaging solution that protects the product from external influences is the sealing of the pouch without changing the natural atmosphere. Except a minimal vacuum no significant shelf life-extending features are applied.

Vacuum
Vacuum packaging prolongs the shelf life of products due to the decelerated biochemical degradation within the evacuated and hermetically sealed pouch. A simple packaging solution that protects the product and eases its handling.

GreenVac
A special Gastro-Container “GreenVac” serves as a vacuum container and the products are vacuum-sealed ready for use. No plastic bags or other disposable packaging materials are needed and the special gastro containers can be used over and over again. Especially in HoReCa, this time saving vacuum packaging significantly reduces material usage and is environmentally friendly.

Modified atmosphere packaging (MAP)
The natural atmosphere in the packaging is replaced with a product-specific and optimized gas mixture, enhancing product presentation and extending its shelf life. An added blend of, e.g. carbon dioxide, oxygen and/or nitrogen can prolong shelf life and support color and form of the product.

Shrink packaging
The perfect packaging appearance can be achieved with the help of shrinkable vacuum pouches. In a separate shrinking unit, the vacuumed product is dipped into hot water and the vacuum pouch shrinks tightly around the product. The only requirements for shrink packaging are heat and pressure resistant products and the use of a shrinkable vacuum pouch.
WEBOMATIC control units

CT 50-mk³
The robust and practical CT 50-mk³ controller was specially designed for the easyPACK-mk³ model:

- Easy handling
- One-button operation
- Vacuum quick stop
- Warm-up program for the vacuum pump
- Splash-proof front panel
- Troubleshooting

CT 100
The CT 100 controller is installed on all E-models:

- Easy handling
- One-button operation
- Warm-up program for the vacuum pump
- LED display
- Soft air and map control possible
- Splash-proof front panel
- Oil change indicator

C 3000 S
10 programs selectable

- Sensor-controlled final value vacuum with boiling point detection
- Quick vacuum stop
- Soft air and map sensor-controlled, with digital display
- Error code diagnosis and display
- Robust design
- Double seam sealing (DSS)
- Adjustable double seal and trim sealing (DST)
The IGT controllers measure absolutely for vacuum, MAP, soft air and have three product-specific vacuum programs:

- **BEST-VAC**: vacuum at the best possible ultimate vacuum
- **ULTIMATE VALUE**: vacuum to the selected vacuum value
- **TIME SELECT**: interval vacuum for sensitive products

The IGT-standard control can store up to ten individual programs, with separate control of sealing and separation times. This guarantees a smooth packaging of various products.

The IGT-premium impresses with an extended program and language memory, a warm up function and an interval vacuum for sensitive products.

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WEBOMATIC table vacuum machines are the reliable solution for the quick, easy and safe vacuum packaging of small products. They are simple to use and create an optimal vacuum that fits the product and ensure a perfect vacuum packaging!

These vacuum chamber machines are ideally suited for regular packaging needs their small dimensions qualify them for packaging in food retailing, food trucks, farmer’s markets, HoReCa (e.g. conservation, sous-vides and enhanced ripening) and hunting. Furthermore, they can be used for the safe and comfortable packaging of sterile medical products as well as consumer goods, sensitive technical products and banknotes.

Key to E- and C-models

E - economic basic models

Simply good vacuum packaging technology without options. Upgrades are available pre-order and retrofit.

C - comfortable packaging

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<td>SEPARATE CONTROLS FOR SEALING AND TRIMMING WIRE</td>
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The successful WEBOMATIC table machine is used for quick vacuum packaging in food trade, supermarkets, gastronomy, food trucks, and hunters’ meat packaging. By standard equipment, the easyPACK-mk³ comes with single phase power supply.

**easyPACK-mk³**

Options:
- GreenVAC- connection
- Vacuum pump of 18 m³/h for 50 Hz
- Phasing (worldwide)
- Slanted insert (when packing liquid products such as soups, fonds or other fluids tidily and safely)
- Mobile table (A stainless-steel table specially designed for our table machines allows for high mobility and equipment storage)
E 15 Basic & C 15-HL

If a space-saving solution for a highly efficient packaging machine is needed, our robust and universal machines E 15 Basic and C 15-HL are the best choice. With a strong 21 m³/h vacuum pump and longer sealing bars, they can pack more prominent products fast and easy.

Options:
- GreenVAC- connection
- single phase
- phasing (worldwide)
- slanted insert (when packing liquid products such as soups, fonds or other fluids tidily and safely)
- mobile table (A stainless-steel table specially designed for our table machines allows for high mobility and equipment storage)

Machine dimensions: 490 x 650 x 450 mm (W x D x H)

Usable chamber size: 420 x 450 x 180 mm (W x D x H)

Sealing bar length: 1 x 420 mm

Cycle capacity: 2-3 Cycles/Min., depending on product size and required vacuum

Vacuum pumps 50Hz 21 m³/h
(other voltages and frequencies upon request)

Weight: approx. 89 kg

Alternatively:
DST or DSS sealing

E 15-D Basic & C 15-HLD

Two sealing bars are the main feature of the table machine C 15-HLD and the popular E 15-D basic. As the sealing bars are aligned alongside the longitudinal sides of the chamber, these models are most suitable for packing small products in high numbers. The double sealing bars allow for the fast and easy parallel or oblique packaging at the same time. For the model E 15-D Basic the MAP and Soft air options are also available as retrofit.

The C version of this machine is equipped with the sensor-controlled computer WEBOMATIC C 3000 S and uses soft air and MAP for careful vacuum process of delicate products.

Options:
- GreenVAC- connection
- single phase
- phasing (worldwide)
- slanted insert (when packing liquid products such as soups, fonds or other fluids tidily and safely)
- mobile table (A stainless-steel table specially designed for our table machines allows for high mobility and equipment storage)

Weight: approx 89 kg

Usable chamber size: 420 x 400 x 180 mm (W x D x H)

Sealing bar length: 2 x 420 mm

Cycle capacity: 2-3 cycles/min. depending on product size and required vacuum

Machine dimensions: 490 x 660 x 450 mm (W x D x H)

Vacuum pumps 50Hz: 21 m³/h (other voltages and frequencies upon request)

Alternatively: DST or DSS sealing

E 15-D Basic & C 15-HLD

Options:
- GreenVAC- connection
- single phase
- phasing (worldwide)
- slanted insert (when packing liquid products such as soups, fonds or other fluids tidily and safely)
- mobile table (A stainless-steel table specially designed for our table machines allows for high mobility and equipment storage)
If the performance of a table machine is not enough for your packaging volume, our single chamber machines are put to good use. They are ideally suited for bigger products and increased packaging needs. Furthermore, their castors allow for the highest mobility and quick relocations of the machine. All single chamber machines are available with additional options like MAP or soft air technology, castors and sealing systems (DSS, bi-active sealing).

The most important features of the WEBOMATIC chamber machines are the robust and durable design, easy maintenance and cleaning procedures, as well as the intuitive handling over electronic controls.

Key to E- and C-models

**E - economic basic models**
Simply good vacuum packaging technology without options. Upgrades are available pre-order and retrofit.

**C - comfortable packaging**

- Digital Display
- Ten Programs
- Sensor-controlled vacuum, soft air (ESA) and gas supply (MAP) included
- Separate controls for sealing and trimming wire

WEBOMATIC chamber machines don’t work for years they work for ages.
**I 30**

Based on its compact size and the WEBOMATIC CleanDesign®, the single chamber machine I 30 provides the perfect solution for confined spaces and small to medium packaging capacities. For easier maintenance, an additional service door ensures quick access to the heart of the machine. At any time, the I 30 can be upgraded with MAP or soft air technology.

**Options:**
- MAP
- soft air
- single or three phase current
- special voltage or frequency
- slanted filling plates
- GreenVAC-Connection

**Machine dimensions:**
- 525 x 850 x 950 mm (W x D x H)

**Usable chamber size:**
- 450 x 520 x 200 mm (W x D x H)

**Cycle capacity:**
- 2-3 cycles/min. depending on product size and required vacuum

**Sealing bar length:**
- 1 x 450 mm

**Control unit:**
- IGT-standard

**Vacuum pumps 50Hz:**
- 63 m³/h (other voltages and frequencies upon request)

**Weight:**
- approx. 140 kg
SuperMax I

The "classic" among the single chamber machines in WEBOMATIC CleanDesign® puts itself apart by expanding chamber dimensions, different sealing bar arrangement and many customization options. With a balanced mix of high mobility, easy maintenance and cleaning the SuperMax I is the gold standard of vacuum packaging in craft and manufactory.

Options:

MAP
soft air
high performance vacuum pumps up to 100 m³/h
single or three phase current
slanted filling plates
special voltage or frequency

Sealing bar length: 2 x 510 mm

Useable chamber size: 510 x 600 x 190 mm (W x D x H)

Machine dimensions: 780 x 790 x 967 mm (W x D x H)

Weight: approx. 200 kg

Alternative:
DST or DSS sealing

Cycle capacity: 2-3 cycles/min. depending on product size and required vacuum

Vacuum pumps 50Hz:
63 m³/h
(other capacities, voltages and frequencies upon request)

Control unit: IGT-standard

Alternatively:
DST or DSS sealing
The single chamber vacuum machines E 50 and C 50 deliver high-performance packaging and come with multiple seal bar arrangements as well as many customization options. They are ideally suited to pack big pieces, like whole hams or salmon side cuts in pouches. With the simple but smart E-version, these packaging machines already convince through their standard vacuum equipment.

As C-Version this machine is additionally equipped with MAP, soft air and the WEBOMATIC computer 3000 S guaranteeing the optimal vacuum due to its sensor-controlled fixed-point vacuum with boiling point recognition. The weight loss in packaging food products is kept low, despite packaging with the highest possible vacuum.

**Options:**
- bi-active sealing
- MAP (E-Models)
- soft air (E-Models)
- high performance vacuum pump 100 m³/h
- slanted filling plates
- special voltage or frequency

**Sealing bar type:**
- D
- W
- U

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<th>D</th>
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<td>640 mm</td>
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<td>700 mm</td>
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<table>
<thead>
<tr>
<th>Usable chamber depth</th>
<th>D</th>
<th>W</th>
<th>U</th>
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<tbody>
<tr>
<td>500 mm</td>
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**E 60 & C 60**

The E 60 and C 60 models come into play when a bigger chamber size is required, a double chamber machine is unsuitable. Their field of use is increased considerably thanks to its 200 mm wider vacuum chamber (compared to E 50 and C 50). Whole salmon sides, complete roast beef, etc. and particular non-food products can be packed without problems and with many sealing bar options.

Additionally, WEBOMATIC offers specially customized machines for packing extremely high products, like silicon wafers (up to Ø 300 mm) or custom machine designs with round sealing bars.

**Options:**
- bi-active sealing
- MAP (E-Models)
- soft air (E-Models)
- slanted filling plates
- special voltage or frequency

**Machine dimensions:**
960 x 670 x 1000 mm (W x D x H)

**Cycle capacity:**
2-3 cycles/min. depending on product size and required vacuum

**Sealing bar length:**
2 x 500 mm

**Sealing bar type:**
- D
- W
- U

**Sealing bar length:**
- D: 2 x 500 mm
- W: 1 x 450 mm; 1 x 830 mm
- U: 2 x 450 mm; 1 x 800 mm

**Usable chamber width:**
- D: 780 mm
- W: 840 mm
- U: 780 mm

**Usable chamber depth:**
- D: 500 mm
- W: 450 mm
- U: 450 mm

**Control unit:**
CT 100
Computer 3000 S

**Weight:**
aprox. 235 / 274 kg

**Vacuum pumps 50Hz:**
100 m³/h
(Other voltages and frequencies upon request)
Double Chamber Machines

The machines of the duoMAT series are semi-automatic double chamber machines in the WEBOMATIC CleanDesign®. The flat table design and the open work surface support an efficient operation and production process. All surfaces are made of stainless steel, the design of the lid prevents water retention. The duoMAT series is easy to operate, service-friendly and wash-down-capable. We manufacture the duoMAT in three sizes to suit your product: with sealing bars in 450, 650 or 850 mm length.
The double chamber machine duoMAT 450 stands for efficient vacuum packaging with low space requirements in packaging products with an edge length of up to 450 mm.

Options:

- MAP
- soft air
- compressed air
- bi-active sealing
- separator

Machine dimensions:
- Top edge table:
  1,370 x 850 x 880 mm (W x D x H)
- Height top edge lid (open):
  1,335 mm

Usable chamber size:
- 450 x 495 x 200 mm (W x D x H)

Sealing bar length:
- 4 x 450 mm

Weight:
- approx. 295 kg

Cycle capacity:
- 2-3 cycles/min. depending on product size and required vacuum

Vacuum pumps 50Hz:
- 63 m³/h (other capacities, voltages and frequencies upon request)

Control unit:
- IGT-premium

Alternatively:
- DST or DSB sealing
duoMAT 650

The double chamber machine duoMAT 650 stands for high packaging performance and flexibility for products with an edge length of up to 650 mm.

Options:
- MAP
- soft air
- compressed air
- bi-active sealing
- separator

Options:
- DST or DSS sealing

Machine dimensions:
Top edge table:
1.710 x 860 x 880 mm
(W x D x H)
Height top edge lid (open):
1.445 mm

Usable chamber size:
650 x 645 x 200 mm
(W x D x H)

Sealing bar length:
4 x 650 mm

Weight:
approx. 460 kg

Cycle capacity:
2-3 cycles/min.
depending on product size and required vacuum

Vacuum pumps 50Hz:
160 m³/h (other capacities, voltages and frequencies upon request)
duoMAT 850

The largest WEBOMATIC double chamber machine duoMAT 850 offers the highest packaging performance and flexibility for large products or multiple individual products per chamber, with a total sealing bar length of 850 mm.

Machine dimensions:
- Top edge table: 2.180 x 980 x 880 mm (W x D x H)
- Height top edge lid (open): 1,540 mm

Usable chamber size:
850 x 645 x 200 mm (W x D x H)

Sealing bar length:
4 x 850 mm

Weight:
aprox. 570 kg

Vacuum pumps 50Hz:
160 m³/h (other capacities, voltages and frequencies upon request)

Cycle capacity:
2-3 cycles/min. depending on product size and required vacuum

Control unit:
IGT-premium

Alternatively:
IGT or DSS sealing

Options:
- MAP
- soft air
- compressed air
- bi-active sealing
- separator
PNC 20

Your entry to automated pouch packaging: the packaging machine PNC 20 produces vacuum packaging in pouches either manually or automatically, using a fully automatic swiveling lid. To keep resource costs low, the lid mechanism does not require cost-intensive compressed air, since the swiveling movement of the lid is carried out by the built-in, high capacity vacuum pump. Four sealing bars with a length of 830 mm are integrated within the chambers and ensure the secure processing of industrial packaging quantities.

While the PNC 20 comes equipped with soft air, further options options for an even more efficient packaging process are available. These include: adjustable gas nozzles for MAP gas supply, bi-active sealing, and compressed air supported sealing as well as perforation knives in combination with the PLC control unit (also separately available).

Options:
- MAP
- soft air
- compressed air
- bi-active sealing
- separator
- knife perforation
- PLC control unit

An automated shrinking line for the industrial use can be installed with the PNC 20-A. For further details, please see the additional brochure “Shrinking and Drying Units”.

Machine dimensions: 1.865 x 870 x 1.200 mm (W x D x H)

Sealing bar length: 4 x 830 mm

Machine dimensions: 1.865 x 870 x 1.200 mm (W x D x H)

Cycle capacity: 2-3 cycles/min. depending on product size and required vacuum

Sealing bar length: 4 x 830 mm

Control unit: Computer 3000 S (standard), Mitsubishi PLC control unit (optional)

Usable chamber size: 830 x 620 x 200 mm (W x D x H)

Vacuum pumps 50Hz: 160 m³/h (other capacities, voltages and frequencies upon request)

Control unit: Computer 3000 S (standard), Mitsubishi PLC control unit (optional)

Usable chamber size: 830 x 620 x 200 mm (W x D x H)

Alternatly: DST or DSS sealing

Vacuum pumps 50Hz: 160 m³/h (other capacities, voltages and frequencies upon request)

Machine dimensions: 1.865 x 870 x 1.200 mm (W x D x H)

Cycle capacity: 2-3 cycles/min. depending on product size and required vacuum

Sealing bar length: 4 x 830 mm

Control unit: Computer 3000 S (standard), Mitsubishi PLC control unit (optional)

Usable chamber size: 830 x 620 x 200 mm (W x D x H)

Vacuum pumps 50Hz: 160 m³/h (other capacities, voltages and frequencies upon request)

Control unit: Computer 3000 S (standard), Mitsubishi PLC control unit (optional)

Usable chamber size: 830 x 620 x 200 mm (W x D x H)

Cycle capacity: 2-3 cycles/min. depending on product size and required vacuum

Sealing bar length: 4 x 830 mm

Control unit: Computer 3000 S (standard), Mitsubishi PLC control unit (optional)

Usable chamber size: 830 x 620 x 200 mm (W x D x H)

Vacuum pumps 50Hz: 160 m³/h (other capacities, voltages and frequencies upon request)

Control unit: Computer 3000 S (standard), Mitsubishi PLC control unit (optional)

Usable chamber size: 830 x 620 x 200 mm (W x D x H)

Cycle capacity: 2-3 cycles/min. depending on product size and required vacuum

Sealing bar length: 4 x 830 mm

Control unit: Computer 3000 S (standard), Mitsubishi PLC control unit (optional)

Usable chamber size: 830 x 620 x 200 mm (W x D x H)

Vacuum pumps 50Hz: 160 m³/h (other capacities, voltages and frequencies upon request)
WEBOMATIC chamber belt machines are particularly suitable for the fully automatic and continuous packaging of large products. Be it large pieces of meat in slaughtering and cutting operations or whole cheese wheels from the dairy. All products that fit into the chamber and between the sealing bars can be vacuum-packed at the same time with minimal manpower and high added value.

The optional Shuttle Conveyor simplifies the packaging process and saves labor costs: Infinitely variable conveyor speed control allows a single operator to load the chamber from both the front and rear of the chamber belt machine.

Depending on the required depth of analysis, further options can be selected and the machine software can be specialized in maximum transparency and traceability - the data can be displayed either on the touch screen or optionally on mobile devices. Concepts such as predictive maintenance, fault analysis or communication with other peripherals can be easily implemented to achieve the desired industry standard. In addition, the optional, tamper-proof user identification pins provide individual user rights. Thus, the work process can be designed to be interruption-free, sustainable, secure and with clear traceability in the event of a change of operating personnel.
Further technical features:

- Stable stainless steel construction
- Swiveling operating panel
- Vacuum-sensor-control
- Reliable pneumatic system made by renowned manufacturers
- Frequency controlled belt speed
- Stainless steel drum motor protecting class IP 67
- Stainless steel guidance roll protecting class IP 67
- Thermal-controlled electrical cabinet
- Thermal-controlled power supply for CPU and control area
- Compressed air control
- Phase sequence control
- Stainless steel cutting knife
- Automatic suction of bag trimmings

PLC control unit from Mitsubishi and WEBOMATIC in-house programming, to prepare for tailored digitalization concepts. Rotatable and swiveling touch screen with a graphical interface and necessary production data control.
The chamber belt machine CL-C 950 is the entry-level model in the automated packaging in pouches in WEBOMATIC CleanDesign®. The innovative and patented Roll-Back-Lid enables an easy, fast and thorough hygienic cleaning of the inside cover - the conveyor belt is not contaminated with cleaning liquids. In addition to an attractive basic model, it can suit individual requirements with various options and configuration possibilities.

### Standard:
- WEBOMATIC CleanDesign®
- PLC control unit
- Roll-Back-Lid
- infinitely variable control of conveyor speed

### Options:
- double bi-active sealing
- perforation cut
- complete cutting with automatic trim removal
- remote and diagnostic system
- capture of production data, user identification pins (management of different user levels)

### Specifications:
- **Sealing bar length:** 2 x 950 mm
- **Sealing bar distance:** 600 mm
- **Usable chamber size:** 610 x 560 x 250 mm (W x D x H)
- **Machine dimensions:** 2,870 x 1,185 x 1,169 mm (W x D x H)
- **Weight:** depending on equipment and machine version
- **Cycle capacity:** 2-3 cycles/min. depending on product size and vacuum pump
- **Vacuum pumps 50Hz:** from 300m³/h, roots pumps (other capacities, voltages and frequencies upon request)
- **Control unit:** Mitsubishi PLC 8,4” touch screen
**WBM 1350-II**

Higher capacity, higher flexibility, higher security: the chamber belt machine WBM 1350-II is engineered to perfection: including corrosion resistant materials, a rapid final vacuum, high sealing pressure, strong performance and an especially spacious chamber. The TCH-II sealing system regulates the sealing temperature for precise, absolute sealing strength. Overheating is avoided due to the machine’s precise temperature control mechanism while no cooling is water required.

### Standard:
- PLC control unit
- TCH-II sealing system
- bi-active sealing system
- infinitely variable control of conveyor speed

### Options:
- bag perforation cut
- complete cutting with automatic trim removal
- remote and diagnostic system
- capture of production data, user identification pins (management of different user levels)
- shuttle conveyor

### Control unit:
- Mitsubishi PLC
  - 12” touch screen

### Sealing bar:
- Length: 2 x 1.350 mm
- Distance: 750 mm

### Usable chamber size:
- 1.350 x 750 x 250 mm (W x D x H)

### Cycle capacity:
- 2-3 cycles/min. depending on product size and vacuum pump

### Machine dimensions:
- 3.800 x 1.540 x 2.400 mm (W x D x H)

### Weight:
- approx. 2.200 kg

### Vacuum pumps 50Hz:
- from 600 m³/h, roots pumps, (other capacities, voltages and frequencies upon request)

### Automatic shrinking line:
- Mitsubishi PLC
WEBOMATIC has been a long-term partner in building vacuum packaging production lines and creating packaging solutions that fit the customers’ requirements exactly – in craft and industrial sizes.

All WEBOMATIC line components are optimally matched to each other. That means suitable formats, suitable connections, suitable interfaces, uniform operating concept - and service from a single source. Synergies and savings effects are integrated here as well. The entire shrink line can be comfortably operated and monitored via a central touch screen on the packaging machine. The result: perfectly shrink-wrapped packaging that features a durable seal and are gently dried for weighing, labeling and boxing.

All possible peripherals can be reviewed in the WEBOMATIC Shrinking and Drying Units brochure.
Partners

Customers reliably use WEBOMATIC packaging machines in more than 120 countries. Through our branches in Europe and with our worldwide network of more than 150 sales and service partners, we are always happy to advise and assist you on-site at any time.

WEBOMATIC is currently present in 45 European cities and 55 on other continents.

Headquarter: • BOCHUM, GERMANY  Subsidiaries: • SALZBURG, AUSTRIA • CLUJ-NAPOCA, ROMANIA  Rep. office: • SZCZECIN / KRAKOW, POLAND
We will continue to build trustworthy machines with a solid foundation. Our legacy will continue to inspire us and our future partners.

When it comes to optimal vacuum packaging of:

- perishable foods
- medical equipment
- highly sensitive industrial products

WEBOMATIC is the responsible partner you need.