

# Double Chamber Machines

For more efficiency in your business





## The formula for freshness: WEBOMATIC + Vacuum

WEBOMATIC double chamber machines offer the cost-saving solution for an increased packaging volume. During the vacuum process in one chamber, the other chamber will be filled, e.g. optimisation in personnel and cost-saving. The adequate chamber sizes with manual or automatic lid movement – for PN machines – are available for all applications. The PNC double chamber machines are also available with a discharger, which takes the

packed products out of the chamber. All models equipped with the WEBOMATIC computer 3000 S or 4000 S, which contains the optimised, sensor-controlled fixed point vacuum with recognition of boiling point. Thus reducing the loss in weight for food products with the highest possible vacuum.

All WEBOMATIC machines of this catalogue fulfil the valid European regulations according to CE, EMV and DIN-GOST.



### The Ecomat Double compact

If you want to rationalise, there is no alternative to the Ecomat. With a footprint amounting to 0,7 m<sup>2</sup>, it offers all advantages of a double chamber machine. Because it does not require much space, the Ecomat is used at the butcher's and large meat counters in well-known supermarket chains. The 63 m<sup>3</sup>/h high capacity vacuum pump guarantees a short vacuum time and a quick cycle sequence. Useful options complete its capacity spectrum. The Ecomat-C is available with the sensor-controlled computer 3000 S.



### The CD 110 Double good

With the chamber size of the CD 110 it is possible to pack long products. For example:  
**red meat:** whole roast beef, whole pork loins, etc.  
**fish:** whole salmon sides, whole eels, etc.  
**potatoes:** 10 kg, peeled, etc.  
**non-food-products:** conductors, micro-processors, hygienic articles, etc.  
Four sealbars guarantee high productivity. Gas supply (MAP) and soft-air belong to its standard equipment. This model is also available in the cheaper E-version. Useful options, like for example, cutting knives enhance the versatility.



### The ED 120 Double, good and wide

Due to its chamber width it is designed for packers of large quantities of collecting-packages for sausages, bacon, salmon fillets, small potato amounts and various non-food products. Four sealbars enable an economic and quick packaging. The ED 120 can be equipped with the options of gas flushing (MAP) and/or soft-air. To the standard equipment of the CD 120 belongs gas flushing (MAP) and soft-air and a comfortable operation due to its sensor-controlled computer 3000S is guaranteed. For more efficiency we recommend the use of a 160 m<sup>3</sup>/h or 250 m<sup>3</sup>/h vacuum pump, available as an option.



## The CD 130

### Double, good, wide and long

The CD 130 realises in its model the length of the CD 110 and the width of the ED 120. Consequently, no problems of utilisation with respect to the choice of products exist. There is enough space for large bags as well as for single packages on the four sealbars. Its chamber size is best suited for meat processors, agricultural enterprises, cheese factories, etc. The solid frame construction contains a 160 m<sup>3</sup>/h high capacity vacuum pump (optional 250 m<sup>3</sup>/h). It is possible to equip the CD 130 with the options of bi-active sealing and/or compressed air supported sealing which is absolutely necessary for aluminium bags.



Picture shows machine with optional computer 4000 S.

## The PNC 20

### Double, all inclusive

To the standard equipment of all PN machines belongs the completely automatic lid movement. This operation convenience does not require cost-intensive compressed air. The lid movement is effected by means of the integrated high capacity vacuum pump. It is possible to activate the packaging process either automatically or manually. Four sealbars with a length of 830 mm each are usable. Therefore industrial packaging quantities can easily be realised.

#### Options available:

- plug-in gas nozzles for MAP
- bi-active sealing
- compressed air supported sealing
- perforation knives

The packaging process is even more efficient with the optional perforation knives. Due to the fact that it is not necessary to place the top of the bag inside the chamber, the filling process can be accelerated. The vacuum process of the product will safely be effected through the perforation. At the end of the packaging cycle, the bag surplus will easily be removed. Thus the package receives an appealing appearance. The model PNC 20/30-A-D-M2, completely equipped with fully automatic product discharger, in combination with other WEBOMATIC components, like shrink units, dryer and collecting devices, etc., it is extended to an industrial packaging line.

## WEBOMATIC Control Units



### CT 100

Standard for all E-models

- easy handling by pressing only a button
- LED-display
- quick vacuum stop function
- water protected front panel
- gas supply and soft-air optional
- solid finish
- double sealing (1 sealing, 1 cut off wire)



### C 3000 S

Standard for all C-models

- 10 programmes which can be chosen by simply pressing a button
- optimised, sensor-controlled fixed point vacuum with recognition of boiling point with digital display
- double sealing (1 sealing, 1 cut off wire, each separately to be regulated)
- quick vacuum stop function
- gas supply, sensor-controlled, with digital display
- soft-air, sensor-controlled, with digital display
- error diagnosis
- water protected front panel
- solid finish



### C 4000 S

- clear text display in different languages
- dialogue programming
- 50 programmes with individual product description
- optimised, sensor-controlled fixed point vacuum with recognition of boiling point with digital display
- 3 interval programmes
- double sealing (1 sealing, 1 cut off wire, each separately to be regulated)
- quick vacuum stop function
- soft-air, sensor-controlled with digital display
- error diagnosis
- automatic indication of oil change intervals
- service-friendly
- water protected front panel

## Technical Data

model	chamber size in mm	seal bar mm	compressed air PR	gas supply MAP	soft-air bi-active sealing			knives M2	computer 4000 S	vacuum pumps				
					ESA	DS				63m <sup>3</sup> /h 1~	63m <sup>3</sup> /h 3~	100m <sup>3</sup> /h 3~	160m <sup>3</sup> /h 3~	250m <sup>3</sup> /h 3~
Ecomat	440 x 600 x 180	4 x 430	opt.	opt.	opt.	–	–	–	opt.	●	–	–	–	
Ecomat-C	440 x 600 x 180	4 x 430	opt.	●	●	–	–	opt.	opt.	●	–	–	–	
ED 110	510 x 770 x 210	4 x 500	opt.	opt.	opt.	opt. <sup>2)</sup>	–	–	–	–	●	–	–	
CD 110	510 x 770 x 210	4 x 500	opt.	●	●	opt. <sup>2)</sup>	opt. <sup>4)5)</sup>	opt.	–	–	●	–	–	
ED 120	650 x 700 x 210	4 x 640	opt.	opt.	opt.	opt. <sup>2)</sup>	–	–	–	–	●	opt.	opt.	
CD 120	650 x 700 x 210	4 x 640	opt.	●	●	opt. <sup>2)</sup>	opt. <sup>4)5)</sup>	opt.	–	–	●	opt.	opt.	
ED 130	650 x 900 x 210	4 x 640	opt.	opt.	opt.	opt. <sup>2)</sup>	–	–	–	–	–	●	opt.	
CD 130	650 x 900 x 210	4 x 640	opt.	●	●	opt. <sup>2)</sup>	opt. <sup>4)5)</sup>	opt.	–	–	–	●	opt.	
PNE 20	850 x 720 x 200	4 x 830	opt.	opt.	opt.	opt. <sup>2)</sup>	–	–	–	–	–	●	opt.	
PNC 20	850 x 720 x 200	4 x 830	opt.	opt.	●	opt. <sup>2)</sup>	opt. <sup>4)6)</sup>	opt. <sup>3)</sup>	–	–	–	●	opt.	
PNE 30	850 x 720 x 300	4 x 830	opt.	opt.	opt.	opt. <sup>2)</sup>	–	–	–	–	–	●	opt.	
PNC 30	850 x 720 x 300	4 x 830	opt.	opt.	●	opt. <sup>2)</sup>	opt. <sup>4)6)</sup>	opt. <sup>3)</sup>	–	–	–	●	opt.	

– = not available

● = serial equipment

opt. = available against extra charge

2) = top and bottom sealing (DS) only one seal wire each sealbar

3) = installed on separate arm at eye level

4) = knife option M2 incl. pneumatic sealing PR

5) = on following models: CD 110, CD 120, CD 130 option M2 only available without gas flushing

6) = including computer 4000 S

Technical modifications reserved.

All WEBOMATIC machines fulfil the European valid regulations regarding CE, EMV, DIN-GOST.

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