

Single Chamber Machines

The mobile allrounders





The formula for freshness: WEBOMATIC + Vacuum

WEBOMATIC Single Chamber Machines Equipments which you will be very proud to own. Stainless steel chamber, lid made out of laser polished acrylic glass or out of corrosion resistant special alloys with bulletproof sight glass, easily removable sealbars, safe sealing by means of using sealing cylinders, even for gas flushing, service-friendly because of service-doors, plastic wheels with stainless steel hub and locking device.

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 keeping low 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 SuperMax Efficient and ergonomic thought-out

Among the mobile single chamber machines the WEBOMATIC SuperMax takes over a special position. The smart and innovative ideas, which facilitate your working day, a privilege of all WEBOMATIC vacuum packaging machines, are the most significant features of the WEBOMATIC SuperMax. In cooperation with the leading manufacturer of high capacity vacuum pumps a vacuum pump was exclusively produced for WEBOMATIC, which was especially adapted to the chamber size and the strong requirements of a hard working day in the production. The SuperMax can be equipped with the options of gas flushing (MAP) and/or soft-air. To the standard equipment of the SuperMax-C belongs gas flushing (MAP) and soft-air and an easy and comfortable operation by means of the sensor-controlled computer 3000 S is guaranteed.





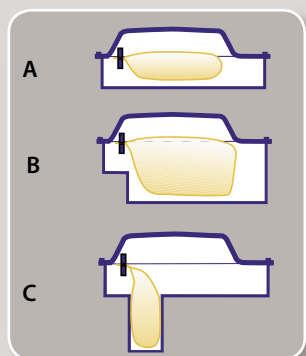
The E 30

One, versatile like no other

Available in three versions:

- The standard version, multiple use up to a product height of 180 mm (A)
- The particularly deep version for products up to 300 mm (B)
- The multi-version, ideal for liquid and pasty products which are especially processed daily in the "Cuisine-Sous-Vide" (C)

Due to its dimensions it can be used nearly everywhere. Completely made out stainless steel and other non-corrosive materials, which guarantee a long life. Each model is also available as a C-version with sensor-controlled computer 3000 S.



The C 50

Solid and versatile

Three varieties of sealbar configurations can be chosen and grant to you a most effective use of the chamber. The solid lid, made out of a corrosion resistant special alloy, equipped with an integrated bulletproof sight glass, enables an optimum packaging control.

Options:

- Bi-active sealing
 - Compressed air supported sealing
 - Vacuum pumps with different capacities
 - Slanted insert for liquid products
- Model also available in the cheaper E-version.



The C 60

Solid, versatile and bigger

Where size is crucial! Compared with the a.m. C 50 its vacuum chamber width is 200 mm bigger. Due to this fact its field of use increases considerably.

Whole salmon sides, complete roastbeef, etc. and special non-food products can be packed without problems. The standard 100-m³/h vacuum pump guarantees a quick cycle sequence. The realisation of individual packaging requirements is very simple due to various additional equipments. All models are also available in the cheaper E-version. On the basis of the C 60 we offer additionally special machines for packing extremely high products, like silicium wafer Ø 300 mm in special containers. Do no hesitate to ask for further specific information.

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 ESA | bi-active sealing DS | Computer 4000 S | vacuum pumps | | |
|-------------|-------------------------------|-----------------|----------------------|-------------------|-----------------|-------------------------|--------------------|----------------------------|----------------------------|-----------------------------|
| | | | | | | | | 63m ³ /h 1 ~ | 63m ³ /h 3 ~ | 100m ³ /h 3 ~ |
| SuperMax* | 720 x 520 x 190 | 2 x 510 | – | opt. | opt. | – | – | opt. | opt.* | opt. |
| SuperMax-C* | 720 x 520 x 190 | 2 x 510 | – | ● | ● | – | – | opt. | opt.* | opt. |
| E 30 | 460 x 580 x 200 | 1 x 450 | – | opt. | opt. | – | – | opt. | ● | – |
| C 30 | 460 x 580 x 200 | 1 x 450 | – | ● | – | – | opt. | opt. | ● | – |
| E 30-300 | 460 x 580 x 300 | 1 x 450 | – | opt. | opt. | – | – | opt. | ● | – |
| C 30-300 | 460 x 580 x 300 | 1 x 450 | – | ● | ● | – | opt. | opt. | ● | – |
| E 30-ST | 460 x 580 x 200 ¹⁾ | 1 x 450 | – | opt. | opt. | – | – | opt. | ● | – |
| C 30-ST | 460 x 580 x 200 ¹⁾ | 1 x 450 | – | ● | ● | – | opt. | opt. | ● | – |
| E 50-D | 760 x 510 x 200 | 2 x 500 | opt. | opt. | opt. | opt. ²⁾ | – | opt. | ● | opt. |
| C 50-D | 760 x 510 x 200 | 2 x 500 | opt. | ● | ● | opt. ²⁾ | opt. | opt. | ● | opt. |
| E 50-W | 760 x 510 x 200 | 1 x 450/1 x 700 | opt. | opt. | opt. | opt. ²⁾ | – | opt. | ● | opt. |
| C 50-W | 760 x 510 x 200 | 1 x 450/1 x 700 | opt. | ● | ● | opt. ²⁾ | opt. | opt. | ● | opt. |
| E 50-U | 760 x 510 x 200 | 2 x 450/1 x 660 | opt. | opt. | opt. | opt. ²⁾ | – | opt. | ● | opt. |
| C 50-U | 760 x 510 x 200 | 2 x 450/1 x 660 | opt. | ● | ● | opt. ²⁾ | opt. | opt. | ● | opt. |
| E 60-D | 900 x 510 x 200 | 2 x 500 | opt. | opt. | opt. | opt. ²⁾ | – | – | – | ● |
| C 60-D | 900 x 510 x 200 | 2 x 500 | opt. | ● | ● | opt. ²⁾ | opt. | – | – | ● |
| E 60-W | 900 x 510 x 200 | 1 x 450/1 x 830 | opt. | opt. | opt. | opt. ²⁾ | – | – | – | ● |
| C 60-W | 900 x 510 x 200 | 1 x 450/1 x 830 | opt. | ● | ● | opt. ²⁾ | opt. | – | – | ● |
| E 60-U | 900 x 510 x 200 | 2 x 450/1 x 800 | opt. | opt. | opt. | opt. ²⁾ | – | – | – | ● |
| C 60-U | 900 x 510 x 200 | 2 x 450/2 x 800 | opt. | ● | ● | opt. ²⁾ | opt. | – | – | ● |

– = not available

● = standard equipment

opt. = available at extra charge

* = standard equipment with 55 m³/h vacuum pump, three phases

1) = with additional pocket inside the chamber
460 x 100 x 335 mm

2) = bi-active sealing (DS), only one seal wire per sealbar
Green-Vac connection upon request

Technical modifications reserved.

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

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WEBOMATIC®

Maschinenfabrik GmbH

Hansastr. 119 · D-44866 Bochum

Telephone +49 (0) 2327-3099-0

Telefax +49 (0) 2327-3099-29

info@webomatic.de

www.webomatic.de