BOXER 42 Vacuumpackaging Machine

Be more efficient

Fast and robust vacuumpackaging machines with world wide reputation.

- Durable and efficient high quality table models
- Complete range for vacuum and MAP packaging solutions
- Extensive program choices for specific packaging requirements
- Fully HACCP compatible with optional labelling device
- Hygienic and Intelligent Design

Packaging functions:

- Vacuum: Optimal Final vacuum 99,80% 2 (Mbar).
- Gas-flush: Injecting food-gas for product protection and longer shelf life.
- Soft-air: Controlled ventilation for protection of product and packaging.

Sealing systems

Double seal

2x3,5 mm convex sealing wires for product remains elimination and strong hermetic seals.

Cut-off seal

1x3,5 mm convex sealing wire + 1 x 1.1 mm round cutting wire/ One time setting (cut-off remaining flap).
1-2 Cut-off seal 1x 3,5 mm convex sealing wire + 1x 1.1 mm round cutting wire/ independent time setting (shrink bags).

Wide seal 41x 8.0 mm flat sealing wire.

Bi-Active Seal Upper and lower sealing bars with 1x5.0 mm flat sealing wire.

