

E 50 & C 50

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
Sealing bar length:	2 x 500 mm	1 x 450 mm; 1 x 695 mm	2 x 450 mm; 1 x 660 mm
Usable chamber width:	640 mm	700 mm	640 mm
Usable chamber depth:	500 mm	450 mm	450 mm

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 silicium 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



Sealing bar type:	D	W	U
Sealing bar length:	2 x 500 mm	1 x 450 mm; 1 x 830 mm	2 x 450 mm; 1 x 800 mm
Usable chamber width:	780 mm	840 mm	780 mm
Usable chamber depth:	500 mm	450 mm	450 mm