BOXER SERIES



BOXER 35





BOXER SERIES

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
- User friendly and low maintenance, supplied with complete service program

FOOD PRODUCTS

Retail Trade - Restaurants - Catering - Supermarkets (meat, poultry, fish, cheese, vegetables etc.)

- No contamination or bacteria's multiplication, hence an extended shelf life resulting in:
- cost savings (larger purchasing orders, efficient cooking time spreading and diminution of products losses)
- turnover increase (more variation and spread in product range)
- Optimal product and storage hygiene (hermetically sealed)
- No loss of product (prevents drying out, moulds and freeze burn)
- Improved product quality (product maturing in packaging, no loss of aroma)
- Professional product presentation
- Optimal packaging contributes to food safety and HACCP standards
- Ideal for Sous-vide Cuisine applications

NON-FOOD PRODUCTS

Electronics - Semi-conductors - Metal - Pharmaceutical Products -Textiles - Laboratories etc.

- Moisture free packaging
- · Air and dust free packaging
- Volume reducing packaging
- Scrapes and scratches free solution
- Fraud resistant packaging
- Sterile and contamination free packaging
- Antistatic packaging (ESD)







SPECIFICATIONS

- Table model
- Stainless steel housing
- Stainless steel deep-drawn vacuum chamber for optimal hygiene
- Transparent lid
- Easily removable wireless sealing bars in vacuum chamber
- Insert plates for adjusting vacuum chamber height

PACKAGING FUNCTIONS

- Vacuum
- Optimal final vacuum 99.80% (2 Mbar)
- Gas-flush
- Injecting food-gas for product protection and longer shelf life

Controlled ventilation for protection of product and packaging



- Double Seal
- 2 x 3,5 mm convex sealing wires for product remains elimination and strong hermetic seals.
- 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / One time setting (cut off remaining flap)
- 1-2 Cut-off seal
- 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / Independent time setting (shrink bags)
- Wide Seal
- 1 x 8.0 mm flat sealing wire
- Bi-Active Seal

Upper and lower sealing bars with 1 x 5.0 mm flat sealing wire (thick and aluminium vacuum bags) (only applicable to the Boxer 42 XL Bi-active and ESD models)

OPERATIONAL CONTROL FUNCTIONS

- Digital Control
- Time control / Automatic programming / 10 default programs
- Sensor Control
- Set percentage pressure for vacuum and gas functions for accurate and constant packaging results / Automatic programming / 10 default programs / Vacuum plus time
- Set percentage pressure for vacuum and detect boiling point of the product. For fast cycle and better food protection
- Advanced Control System
- Set percentage pressure or mbar/hPa for vacuum and gas function for accurate and constant packaging results / 20 default alphanumeric programs / Vacuum plus time / Sequential vacuum / Secured Operator Access / HACCP track and trace function / LCD full color screen / PC interface / Compatible with label printer

SUPPORT CONTROL FUNCTIONS

- STOP button for partial/full cycle interruption
- Digital maintenance program for pump / Operating hours counter / Service indicator programs / Sleeper function etc.

OPTIONAL FUNCTIONS / ACCESSORIES

- Inclined insert plate for packaging liquid products
- Compact label printer (Zebra Technologies)
- Connector for external vacuuming of food containers
- Service kit for standard maintenance
- Trolley with shelves and castors





