# MARLIN SERIES







Option 1 x 600 mm seal

- Capacity pump o63 m<sup>3</sup>/h
- Machine cycle 15-40 sec.
- Dimensions (l x w x h) 690 x 700 x 1030 mm
- Weight: 143 kg
- Voltage 400V-3-50Hz (other voltages available)
- Power 2,4 3,5 kW

Pure

# MARLIN SERIES

# FAST AND ROBUST VACUUMPACKAGING MACHINES WITH WORLD WIDE REPUTATION

- Professional, high quality vacuum packaging machines
- Complete range for vacuum and MAP packaging solutions
- Extensive program choices for specific packaging requirements
- User friendly and low maintenance supplied with service program
- Excellent and complete systems for optimal packaging
- Hygienic and Intelligent Design
- Fully HACCP compatible with optional labelling device

## FOOD PRODUCTS

Retail Trade - Wholesale - 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

#### NON-FOOD PRODUCTS

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

- Moisture free anti-corrosive packaging
- · Air and dust-free antistatic packaging
- Volume reducing packaging
- · Product protecting and fraud resistant packaging







# SPECIFICATIONS

#### GENERAL

- Floor model
- Full Stainless steel construction
- Full Stainless steel deep-drawn vacuum chamber for optimal hygiene
- Transparent lie
- Easily removable wireless sealing bars in vacuum chamber
- Insert plates for adjusting vacuum chamber height

#### PACKAGING FUNCTIONS

Vacuum

Optimal final vacuum 99,98% ( 0,2 Mbar)

• Gas-fluch

Injecting food-gas for product protection and longer shelf life

Soft-air

Controlled ventilation for protection of product and packaging

#### **SEALING SYSTEMS**

- Double Seal
- 2 x 3,5 mm convex sealing wires for product remains elimination and strong hermetic seals.
- Cut-off seal
- 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 sea
- 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

#### **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

• Liquid Control

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)
- Service kit for standard maintenance



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