

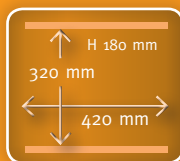
BOXER SERIES



BOXER 42



Standard
1 x 420 mm
seal



Option
2 x 420 mm
seal

- Capacity pump 0.21 m³/h
- Machine cycle 15-35 sec.
- Dimensions (l x w x h)
520 x 480 x 450 mm
- Weight 62 kg
- Voltage 230V-1-50 Hz
(Other voltages available)
- Power 0,75 - 1,0 kW

Pure
Vacuum

BOXER SERIES

FAST AND ROBUST VACUUMPACKAGING MACHINES WITH WORLD WIDE REPUTATION

- Durable and efficient high quality table models
- Full range for vacuum and MAP packaging options
- Extensive program choices for specific packaging requirements
- Many company and product advantages which return the investment rapidly
- 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

GENERAL

- 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
- **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 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)

DIGITAL CONTROL FUNCTIONS

- **Time 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
- **Quick stop H₂O Sensor Control**
Set percentage pressure for vacuum and detect boiling point of the product. For fast cycle and better food protection

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
- Connector for external vacuuming of food containers
- Service kit for standard maintenance
- Special machine adaptations for specific products and/or production environments
- Trolley with shelves and castors

