

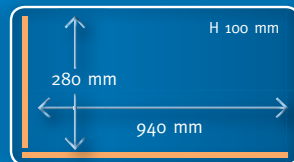
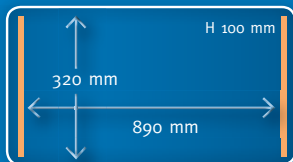
MARLIN SERIES



MARLIN 90

Standard 2 x 320 mm seal

Option 280 - 940 mm seal



- Capacity pump 0.63 m³/h
- Machine cycle 15-40 sec.
- Dimensions (l x w x h) 480 x 1065 x 960 mm
- Weight 142 kg
- Voltage 400V-3-50Hz (other voltages available)
- Power 2,4 - 3,1 kW

Pure Vacuum

MARLIN SERIES

FAST AND ROBUST VACUUMPACKAGING MACHINES WITH WORLD WIDE REPUTATION

- Professional, high quality vacuum packaging machines
- Full range for vacuum and MAP packaging options
- Extensive program choices for specific packaging requirements
- User friendly and low maintenance supplied with service program
- Excellent and complete systems for optimal packaging
- Long term advantages: efficiency and optimal operational profit due to professional packaging

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 lid
- 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-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

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
- **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
- Service kit for standard maintenance
- Special machine adaptations for specific products and/or production environments



■ Optional

■ Standard

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