

1 | VACUUM PACKING MACHINES



TABLETOP MACHINES



MINI | MINI MAX



Internal chamber dimensions	285 x 350 x 105 / 150 mm*
Seal length	260 mm
Vacuum pump	4 m ³ /h 8 m ³ /h
External dimensions	0,36 x 0,49 x 0,24 / 0,29 m*
	0,36 x 0,49 x 0,28 / 0,33 m*
Weight	28 kg 33 kg
Connections	1 phase, 230 V, 50 Hz



MAX



Internal chamber dimensions	350 x 400 x 125 mm*
Seal length	320 mm
Vacuum pump	10 m ³ /h
External dimensions	0,43 x 0,55 x 0,34 m*
Weight	48 kg
Connections	1 phase, 230 V, 50 Hz



MAX-DD



Internal chamber dimensions	350 x 400 x 180 mm*
Seal length	320 mm
Vacuum pump	16 m ³ /h
External dimensions	0,43 x 0,55 x 0,4 m*
Weight	50 kg
Connections	1 phase, 230 V, 50 Hz



MAX 42



Internal chamber dimensions	450 x 460 x 210 mm*
Seal length	420 mm
Vacuum pump	16 / 21 m ³ /h
External dimensions	0,54 x 0,56 x 0,41 m*
Weight	69 / 72 kg
Connections	1 phase, 230 V, 50 Hz



MAX 42-S



Internal chamber dimensions	450 x 460 x 210 mm*
Seal length	420 mm
Vacuum pump	16 / 21 m ³ /h
External dimensions	0,54 x 0,56 x 0,41 m*
Weight	70 / 73 kg
Connections	1 phase, 230 V, 50 Hz



MAX XL



Internal chamber dimensions	580 x 350 x 125 mm*
Seal length	320 mm
Vacuum pump	10 m ³ /h
External dimensions	0,67 x 0,5 x 0,34 m*
Weight	60 kg
Connections	1 phase, 230 V, 50 Hz



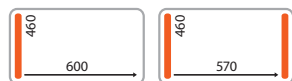
MAX XL-DD



Internal chamber dimensions	580 x 350 x 180 mm*
Seal length	320 mm
Vacuum pump	16 m ³ /h
External dimensions	0,67 x 0,5 x 0,4 m*
Weight	62 kg
Connections	1 phase, 230 V, 50 Hz



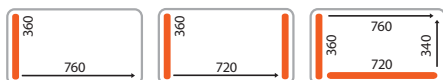
MAX 46-S



Internal chamber dimensions	650 x 475 x 210 mm*
Seal length	460 mm
Vacuum pump	21 m ³ /h
External dimensions	0,75 x 0,63 x 0,41 m*
Weight	95 kg
Connections	1 phase, 230 V, 50 Hz



MAX 36

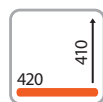


Internal chamber dimensions	815 x 390 x 105 mm*
Seal length	360 / 720 mm
Vacuum pump	21 m ³ /h
External dimensions	0,91 x 0,58 x 0,37 m*
Weight	95 kg
Connections	1 x 230 V, 50 Hz

STAND-ALONE MACHINES



MAX-F 42



Internal chamber dimensions	450 x 460 x 210 mm*
Seal length	420 mm
Vacuum pump	21 / 25 m ³ /h
External dimensions	0,54 x 0,56 x 0,99 m*
Weight	89 / 104 kg
Connections	1 phase, 230 V, 50 Hz 3 phases, 230 / 400 V, 50 Hz



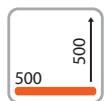
MAX-F 46



Internal chamber dimensions	650 x 475 x 210 mm*
Seal length	460 mm
Vacuum pump	25 / 63 m ³ /h
External dimensions	0,75 x 0,63 x 0,99 m*
Weight	130 / 150 kg
Connections	3 phases, 230 / 400 V, 50 Hz



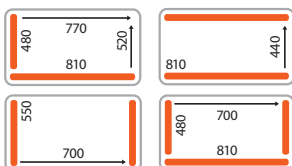
MAX-F 50



Internal chamber dimensions	530 x 545 x 180 mm*
Seal length	500 mm
Vacuum pump	25 / 63 m ³ /h
External dimensions	0,65 x 0,7 x 1,0 m*
Weight	125 / 145 kg
Connections	3 phases, 230 / 400 V, 50 Hz



TITAN-F 800



Internal chamber dimensions	845 x 600 x 210/280 mm*
Seal length	480 / 550 / 810 mm
Vacuum pump	63 / 100 m ³ /h
External dimensions	0,9 x 0,9 x 1,1 m*
Weight	252 / 270 kg
Connections	3 phases, 230 / 400 V, 50 Hz



TITAN-F 1000



Internal chamber dimensions 1015 x 675 x 210/280 mm*
Seal length 550 / 630 / 980 mm
Vacuum pump 100 / 160 / 250 / 300 m³/h
External dimensions 1,1 x 1,0 x 1,07 m*
Weight 325 / 395 kg
Connections 3 phases, 230 / 400 V, 50 Hz

DOUBLE CHAMBER MACHINES



TITAN-X 480



Internal chamber dimensions 610 x 760 x 200 mm*
Seal length 480 mm
Vacuum pump 63 / 100 m³/h
External dimensions 1,35 x 1,11 x 1,09 m*
Weight 330 / 350 kg
Connections 3 phases, 230 / 400 V, 50 Hz



TITAN-X 630 S



Internal chamber dimensions 740 x 660 x 230 mm*
Seal length 630 mm
Vacuum pump 63 / 100 / 160 m³/h
External dimensions 1,6 x 1,01 x 1,13 m*
Weight 385 / 405 / 475 kg
Connections 3 phases, 230 / 400 V, 50 Hz



TITAN-X 630



Internal chamber dimensions 740 x 860 x 230 mm*
Seal length 630 mm
Vacuum pump 100 / 160 m³/h
External dimensions 1,6 x 1,21 x 1,13 m*
Weight 410 / 480 kg
Connections 3 phases, 230 / 400 V, 50 Hz



TITAN-X 850



Internal chamber dimensions 960 x 960 x 230 mm*
Seal length 850 mm
Vacuum pump 160 / 250 / 300 m³/h
External dimensions 2,05 x 1,31 x 1,13 m*
Weight 600 / 650 kg
Connections 3 phases, 230 / 400 V, 50 Hz



TITAN-X 950



Internal chamber dimensions 1060 x 860 x 230/280 mm*
Seal length 950 mm
Vacuum pump 160 / 250 / 300 m³/h
External dimensions 2,25 x 1,21 x 1,13 m*
Weight 610 / 660 kg
Connections 3 phases, 230 / 400 V, 50 Hz

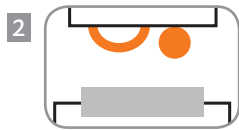
*width x depth x height



WELDING SYSTEMS



Vacuum sealing enables a particularly safe and clean sealing seam. To achieve this, we equip our Boss machines with various high-pressure sealing systems, which have been specially adapted to suit the material and strength of the bag or the consistency of the product being packaged. We guarantee a high-quality outcome for your sealing process.

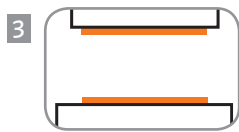


1: Standard double welding

This system is used for 90% of our vacuum packing machines. The double weld seam ensures that the vacuum bag is reliably bonded.

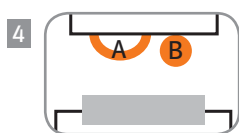
2: Separating welding

With this system, the excess length of the bag is cut off. The welding process produces two weld seams - a simple weld seam and the separating weld seam.



3: Top/bottom welding

In this case, the bag is welded up from two sides. This system is implemented when particularly thick vacuum bags or aluminium bags need to be sealed.



4: Separately adjustable cut-off seal

This system severs the excess length of the bag. Both the temperature of these separating wire and sealing wire (A - B) can be adjusted separately. This is important, for example, with shrink bags. This function is only available for machines equipped with the Z 3000 control.

CONTROL SYSTEM MODELS



1: Time-controlled digital control Z 1000

Very easy operation · Large vacuum display · Quick stop for liquid packaging · Vacuum and sealing time individually adjustable



2: Time-controlled digital control Z 2000

Very easy operation · Large vacuum display · Quick stop for liquid packaging · Continuous operation/service button · Parameters (vacuum/sealing time/gas) can be set individually



3: Programmable sensor control Z 3000

Very easy operation · Precise vacuum and gas sensor · 99 Memory locations · Vacuum process up to the vaporization point · Soft air system · Stage-vacuum allows the entrapped air to escape from the product · Quick stop · Gas purging = Multiple vacuum

OPTIONS



1: Undercarriage available for all table models

Elegant design · Stable · Integrated bag storage compartment · Locking rollers · Made completely of stainless steel



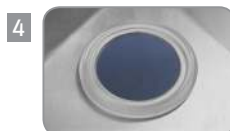
2: Sunk key facilitates liquid packaging

Inclined, adjustable bag tray · Stable · Completely made of stainless steel



3: Suction device for gastronorm containers

Stainless steel model · Protective device ensures that no product can be drawn into the vacuum pump · Available for all table models



4: Inspection glass · Available for all "Titan models"



5: Gas flush device · Available for all models



6: Also available · Special voltages · Slow air release · ESD variant · A range of lid heights and pump sizes



Vacuum pump

A vacuum pump evacuates the gases from the interior of the vacuum chamber.

The reduction in oxygen provides ideal conditions for preserving a wide range of product categories. BOSS vacuum packaging machines are fitted with high-performance oil-powered rotary disc vacuum pumps made by Busch. They create a fine vacuum of up to 99.9% (1 mbar) - ideal for slowing the multiplication of bacteria and germs.

MAP gassing



Packed in a protective atmosphere (MAP: Modified Atmosphere Packaging), fresh foods retain their appearance, texture and nutritional value. This method involves filling the contents of the bag with a protective gas after the vacuum chamber has been evacuated.

The protective atmosphere consists of natural, odourless and tasteless constituent gases of air e.g. carbon dioxide (CO₂) or nitrogen (N), the proportions of which are varied depending on the product.

Insertion plates



The stylish insertion plates are made of shock-proof, scratch-proof, and food-grade PE materials.

They can be used to precisely position the vacuum-packed goods and to reduce the chamber volume. This minimises evacuation time and gas consumption.

Hygiene



For rapid and simple cleaning, BOSS machines are finished in high-quality stainless steel and are fitted with splash-proof elements. A clear construction ensures there are no hard-to-reach recesses or crevices, guaranteeing the highest level of hygiene. The cable-free plug-in system for the sealing bars can be easily removed, making it easy to clean.

Dynamic swivel mechanism



Thanks to their ergonomic design, the covers of BOSS twin-chamber machines can be easily swung back and forth. A special suction mechanism ensures simple and precise closure of the cover, which is automatically opened when the sealing process is complete.

Evaporation point detection



The falling pressure in the vacuum chamber means the boiling point of moist or liquid products is reached quickly. To protect your product against unnecessary loss of moisture due to evaporation, an intelligent sensor detects the vapour phase and ends the vacuum-packing process safely and reliably. You benefit by preventing weight loss to your product and contamination of the vacuum chamber.

Service



In order to reduce your service costs and help prevent downtimes due to maintenance work, a particular focus has been placed on a service-friendly design. Individual components are easily accessible and clearly visible. A service programme guarantees a long service life for your vacuum pump.

Power vacuum function



Because raw meat contains a large proportion of water, there is a risk of blistering in the vacuum bag. To avoid this risk, and to increase the visual packaging quality, our machines come with a power vacuum function, which forces unwanted air bubbles out of the bag.

made in Germany