



VACUUM PACKAGING MACHINES

Vacuum packaging solutions for all sizes and needs.

WEBOMATIC

BUILDING TRUST SINCE 1958



For trade, craft and industry.

Although today **WEBOMATIC** is a multinational family business, we have not forgotten our roots and traditions. Since 1958 **WEBOMATIC** is the ideal partner for small, medium and industrial sized companies.

Whether you want to pack food products (e.g., fresh and processed meat, dairy products, convenience meals, fresh or pickled vegetables, pasta, fish, frozen foods, etc.) or non-food products (e.g., sterile pharma goods or cosmetics), **WEBOMATIC** offers a wide range of vacuum packaging machines to pack your product in vacuum pouches.

Our portfolio ranges from space-saving table vacuum machines over practical and durable single and double chamber machines to robust and efficient chamber belt packaging solutions for the industry.

The most significant benefit of vacuum packaging machines is the ability to pack any product and bag size hygienically in one cycle - without changing any formats. Classic vacuum packaging improves the shelf life of food, beneficial for presentation, further processing or storage.

The vacuum sealers' range of application reaches from the use of small machines in HoReCa to semi-automatic machines in small and medium businesses as well as the significant industrial employment in a fully automated packaging line. No matter if your product is 135 cm long, liquid, paste-like or very delicate, whether you want to fill and seal the bags for the end consumer markets or further processing value chain – one of the **WEBOMATIC** vacuum packaging machines is guaranteed to fit your product and packaging needs.



WEBOMATIC®





VACUUM CHAMBER MACHINES

TABLE MACHINES

SINGLE CHAMBER MACHINES

DOUBLE CHAMBER MACHINES

CHAMBER BELT MACHINES

Available range

Vacuum Chamber Machines



	easyPACK-mk ³	E15 Basic	C 15-HL	E15-D Basic	C 15-HLD	I 30	SuperMax I	E 50
Machine Type	Table	Table	Table	Table	Table	Single Chamber	Single Chamber	Single Chamber
Area of Use	Food and Non-Food	Food and Non-Food	Food and Non-Food	Food and Non-Food	Food and Non-Food	Food and Non-Food	Food and Non-Food	Food and Non-Food
Chamber Size	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Capacity	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Available Pouch Sizes	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Line Compatibility	-	-	-	-	-	Optional	Optional	Optional
MAP & soft air	-	Optional	●	Optional	●	Optional	Optional	Optional
Degree of Customization	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Plug and Work Sealing Bars	●	●	-	●	-	●	●	-
Sealing Bar Length (mm)	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Sealing Bar Variations	F	F	F	Z	Z	F	D	D,W,U
Vacuum Pump Size	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●



C 50

E 60

C 60

duoMAT

PNC

CL-C 950

WBM 1350-II

	C 50	E 60	C 60	duoMAT	PNC	CL-C 950	WBM 1350-II
Machine Type	Single Chamber	Single Chamber	Single Chamber	Double Chamber	Double Chamber	Chamber Belt	Chamber Belt
Area of Use	Food and Non-Food						
Chamber Size	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Capacity	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Available Pouch Sizes	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Line Compatibility	Optional						
MAP & soft air	●	Optional	●	Optional	Optional	Optional	Optional
Degree of Customization	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Plug and Work Sealing Bars	-	-	-	●	-	●	●
Sealing Bar Length (mm)	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●
Sealing Bar Variations	D,W,U	D,W,U	D,W,U	ZZ	FF, ZZ	Z	Z
Vacuum Pump Size	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●	●●●●●

Sealing Bar Variatons



● STANDARD EQUIPMENT

— NOT AVAILABLE

Vacuum Packaging Machines

Our chamber machines will hygienically pack any product in pouches or shrink pouches, improving the products shelf life.

Our vacuum chambers' range of application covers a wide array of areas. From the use of small table vacuum machines in kitchens, markets and food stores to the durable single or double chamber machines in craft and workshops. Naturally, WEBOMATIC also creates automatic double chamber and chamber belt machines for the heavy use in industrial production and packaging lines.

Thanks to the WEBOMATIC CleanDesign®, all available machines benefit from the quick external cleaning that saves valuable time and enables secure following of strict hygiene protocols. The internal cleaning is simplified and quickened due to the modified sealing bars, which can be removed and installed within seconds, without the need for tools.

Standard features of WEBOMATIC vacuum packaging machines:

STAINLESS STEEL CHAMBER

DOUBLE SEAL AND TRIM

PLUG AND WORK TOOL-FREE SEALING BAR SYSTEM
(DEPENDENT ON MACHINE MODEL)

SEALING BARS WITH SPRING LOADED END PIECES FOR
PERFECT SEALING AND AN ENHANCED LIFESPAN OF THE
SEALING WIRE

IMPROVED SEALING PRESSURE

PE-FILLER PLATES

INTELLIGENT DESIGN AND MAINTENANCE FRIENDLY
UTILITIES (OIL VALVE, OVERLOAD SWITCH AND EASY
ACCESS SERVICE AREAS)



Vacuum application for food products

Shelf life extension

Since the air is removed from the vacuum bag, the growth of aerobic bacteria and other natural organisms like fungi or mold within the sealed pouch is minimized. This contributes to a slowed down deterioration of the product, not only prolonging the shelf life but also enhancing the presentation at the point of sale. By the addition of a product-specific gas blend, e.g. carbon dioxide, oxygen and/or nitrogen via MAP (Modified Atmosphere Packaging) the shelf life can be extended further alongside with optimal color and form presentation of the product.

Maturation

Vacuum bags can also be used to assist in the controlled maturation of meat and cheese products while reducing maturation and weight losses. The vacuum packaging prevents the leaking of product liquid and provides an optimal basis for the maturation of the product. Thus, e.g. due to the popular wet ripening - a high degree of tenderness and ripeness of meat can be achieved within a short time using a vacuum bag. However, vacuum packaging can also be used to aid the ripening of a variety of other products such as cheese, pickled vegetables and seafood.



The use of shrink bags can additionally reduce the leaking of product juice.

Further handling and selling advantages

CREATION OF BULK PACKS FOR THE SUPPORT OF (LOCALLY) SEPARATED PRODUCT PROCESSING OR PREPARATION STEPS (CUTTING, FILLETING, SOUS-VIDES COOKING)

HYGIENIC AND EASY TRANSPORT

WASTE-REDUCED STORAGE

ATTRACTIVE SALES PRESENTATION

INDIVIDUAL AND FUNCTIONAL PACKAGING AT THE COUNTER DIRECTLY IN FRONT OF THE CUSTOMER



Vacuum application for industrial and consumer products (non-food)

In the non-food area, vacuum bags convince through their protection and handling support. No matter if it is about primary packaging of sensitive or easily perishable products or for the secondary packaging of medical products and pharmaceuticals - vacuum packaging provides and supports essential services like protection, storage and transportation of the packed products.

Transport and Handling

WATER AND HUMIDITY PROTECTION

SINGLE OR BULK BAGS FOR SECURE AND EFFICIENT TRANSPORT OF PRODUCTS

BULK PACKS FOR TRANSPORTATION WITHIN COMPANIES OF SEMI-MANUFACTURED PRODUCTS

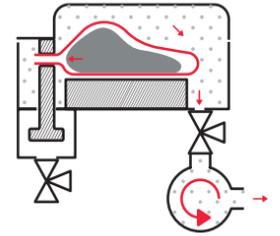


Vacuum packaging procedure

The packaging procedure starts when the chamber lid is closed. The evacuation, atmosphere change and sealing of vacuum pouches are automatically performed according to the selected process parameters:

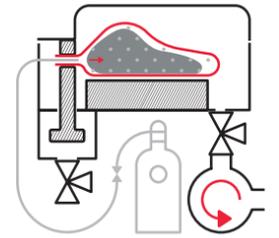
1st: evacuation

The air is evacuated out of the vacuum chamber by the vacuum pump: chamber, bag and product are evacuated.



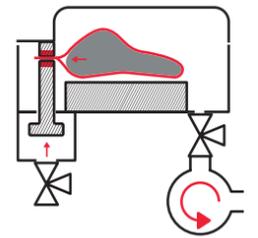
2nd(optional): MAP function

Chamber and bag are filled with protective gas until the set pressure amount is reached. This procedure extends the shelf life and preserves the fresh color of, e.g. fresh meat.



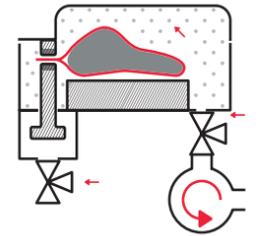
3rd: sealing

An electrical impulse heats the sealing wire (impulse sealing procedure). The sealable inner sides of the bag are sealed together, and the bag is now hermetically closed.



4th: ventilation

The air flows back into the chamber. After the pressure compensation between the inside and outside atmosphere is finished, the lid of the chamber opens, and the perfectly vacuum-packed product can be taken out of the machine. Now the product can be finalized by detaching the trimmings and processed further (shrinking) if required.



In the case of packing sensitive products, a soft air ventilation allows even more product protection against deformation and effects by air pressure.

Sealing systems

WEBOMATIC offers a wide range of field-tested sealing variations to ensure hermetically sealed packaging and maximum product protection. Over the years, we have developed various product-specific sealing methods to support product handling and processing.



Double seal and trim (DST)

The sealing bar is equipped with a sealing wire and a separating wire. The separation wire creates a cut seam where the excess bag material can be easily removed. Sealing and separation wires are individually adjustable with most of our control systems.

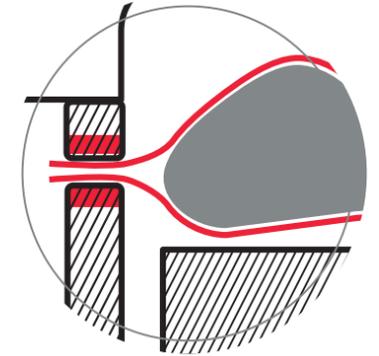


Double-seam sealing (DSS)

The sealing bar is equipped with two sealing wires and guarantees a hermetic seal, even with soiled bag material. This sealing system is commonly used for liquid, heavy or difficult-to-package products such as spices or powders.

Bi-active sealing

The bi-active sealing system is equipped with two upper and two lower 4 mm wide sealing wires. Extra-wide sealing wires and a high, infinitely adjustable contact pressure guarantee extremely stable sealing seams. Reliable and safe, even with bag wrinkling, contaminations in the sealing area and even with strong, multi-layered (aluminium) bags.



TCH-II sealing system

(ONLY WITH THE CHAMBER BELT MACHINE WBM 1350-II)

The TCH-II sealing system (12 mm sealing wire) regulates the sealing temperature fast and absolutely precise to the ideal value. Exact, tenth-degree temperature control eliminates overheating; cooling water is not required.



Pluggable sealing bars

In all applicable models, the sealing bars are easy to service and can be loosened without tools and quickly with just one hand. Thus, the exterior and interior cleaning, and maintenance can be performed easily, quickly and, above all, thoroughly. The expansion compensation of the sealing bar does not only improve the sealing result, but also the life of the sealing wire.



Sealing bar arrangement



Front



Angled



U-shaped



Doubled



Double chamber design



Packaging



Sealing only

CHAMBER BELT MACHINES ONLY

A simple packaging solution that protects the product from external influences is the sealing of the pouch without changing the natural atmosphere. Except a minimal vacuum no significant shelf life-extending features are applied.



Vacuum

Vacuum packaging prolongs the shelf life of products due to the decelerated biochemical degradation within the evacuated and hermetically sealed pouch. A simple packaging solution that protects the product and eases its handling.



GreenVac

A special Gastro-Container "GreenVac" serves as a vacuum container and the products are vacuum-sealed ready for use. No plastic bags or other disposable packaging materials are needed and the special gastro containers can be used over and over again. Especially in HoReCa, this time saving vacuum packaging significantly reduces material usage and is environmentally friendly.



Modified atmosphere packaging (MAP)

The natural atmosphere in the packaging is replaced with a product-specific and optimized gas mixture, enhancing product presentation and extending its shelf life. An added blend of, e.g. carbon dioxide, oxygen and/or nitrogen can prolong shelf life and support color and form of the product.



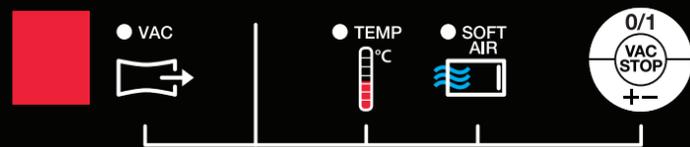
Shrink packaging

The perfect packaging appearance can be achieved with the help of shrinkable vacuum pouches. In a separate shrinking unit, the vacuumed product is dipped into hot water and the vacuum pouch shrinks tightly around the product. The only requirements for shrink packaging are heat and pressure resistant products and the use of a shrinkable vacuum pouch.



WEBOMATIC control units

WEBOMATIC VACUUM PACKAGING SYSTEMS | CT 50



CT 50-mk³

The robust and practical CT 50-mk³ controller was specially designed for the easyPACK-mk³ model:

EASY HANDLING

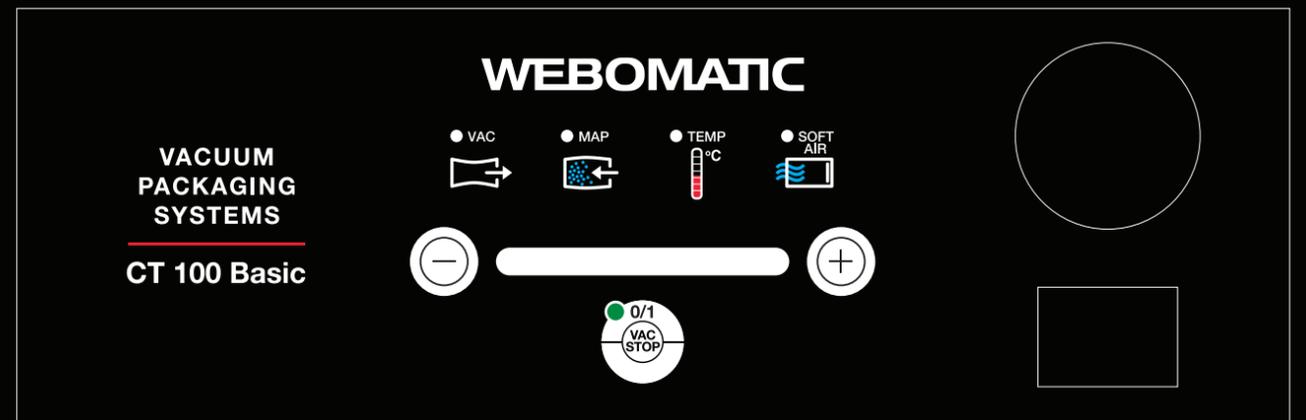
ONE-BUTTON OPERATION

VACUUM QUICK STOP

WARM-UP PROGRAM FOR THE VACUUM PUMP

SPLASH-PROOF FRONT PANEL

TROUBLESHOOTING



CT 100

The CT 100 controller is installed on all E-models:

EASY HANDLING

ONE-BUTTON OPERATION

LED DISPLAY

VACUUM QUICK STOP

SPLASH-PROOF FRONT PANEL

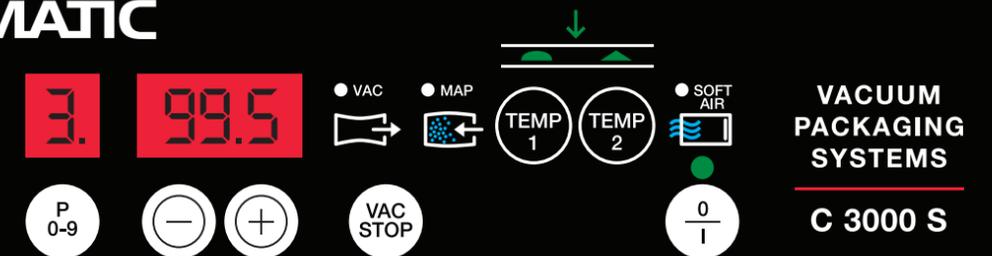
OIL CHANGE INDICATOR

WARM-UP PROGRAM FOR THE VACUUM PUMP

SOFT AIR AND MAP CONTROL POSSIBLE

DOUBLE SEAM AND TRIM SEALING (DST)

WEBOMATIC



C 3000 S

10 PROGRAMS SELECTABLE

SENSOR-CONTROLLED FINAL VALUE VACUUM WITH BOILING POINT DETECTION

QUICK VACUUM STOP

SOFT AIR AND MAP SENSOR-CONTROLLED, WITH DIGITAL DISPLAY

SPLASH-PROOF FRONT PANEL

ERROR CODE DIAGNOSIS AND DISPLAY

ROBUST DESIGN

DOUBLE SEAM SEALING (DSS)

ADJUSTABLE DOUBLE SEAL AND TRIM SEALING (DST)

IGT-control units

The latest single and double chamber machines are equipped with the glass sensor control IGT ("Innovative Glass Touch"). The user interface complies with current hygiene guidelines and is part of the WEBOMATIC CleanDesign® concept. All controls are hygienic, scratch-resistant and convince by intelligent user guidance. Depending on the chamber machine model, two versions are available: IGT-*standard* and IGT-*premium*.

Both IGT controllers have the following functions as standard:

VACUUM QUICK STOP

PROGRAM CANCEL BUTTON

INFORMATION ABOUT THE MOST IMPORTANT OPERATING DATA

SERVICE AND MAINTENANCE INSTRUCTIONS

ADJUSTABLE DOUBLE SEAL AND TRIM (DST)

DOUBLE-SEAM SEALING (DSS)



The IGT controllers measure absolutely for vacuum, MAP, soft air and have three product-specific vacuum programs:

BEST-VAC: VACUUM AT THE BEST POSSIBLE ULTIMATE VACUUM

ULTIMATE VALUE: VACUUM TO THE SELECTED VACUUM VALUE

TIME SELECT: INTERVAL VACUUM FOR SENSITIVE PRODUCTS

The IGT-*standard* control can store up to ten individual programs, with separate control of sealing and separation times. This guarantees a smooth packaging of various products.

The IGT-*premium* impresses with an extended programm and language memory, a warm up function and an interval vacuum for sensitive products.

Control Unit	Display	Operator Levels	Programs	Tightness test	Interval vacuum	Warm-up function
IGT- <i>standard</i>	•	3	10	•	-	-
IGT- <i>premium</i>	•	4	20	•	•	•



Table machines

Vacuum packaging anywhere.

WEBOMATIC table vacuum machines are the reliable solution for the quick, easy and safe vacuum packaging of small products. They are simple to use and create an optimal vacuum that fits the product and ensure a perfect vacuum packaging!

These vacuum chamber machines are ideally suited for regular packaging needs their small dimensions qualify them for packaging in food retailing, food trucks, farmer's markets, HoReCa (e.g. conservation, sous-vides and enhanced ripening) and hunting. Furthermore, they can be used for the safe and comfortable packaging of sterile medical products as well as consumer goods, sensitive technical products and banknotes.

Key to E- and C-models

E - economic basic models

Simply good vacuum packaging technology without options. Upgrades are available pre-order and retrofit.

C - comfortable packaging

DIGITAL DISPLAY

TEN PROGRAMS

SENSOR-CONTROLLED VACUUM, SOFT AIR (ESA) AND GAS SUPPLY (MAP) INCLUDED

SEPARATE CONTROLS FOR SEALING AND TRIMMING WIRE

easyPACK-mk³

The successful WEBOMATIC table machine is used for quick vacuum packaging in food trade, supermarkets, gastronomy, food trucks, and hunters' meat packaging. By standard equipment, the easyPACK-mk³ comes with single phase power supply.



Options:

GreenVAC- connection

vacuum pump of 18 m³/h for 50 Hz

phasing (worldwide)

slanted insert (when packing liquid products such as soups, fonds or other fluids tidily and safely)

mobile table (A stainless-steel table specially designed for our table machines allows for high mobility and equipment storage)



E 15 Basic & C 15-HL

If a space-saving solution for a highly efficient packaging machine is needed, our robust and universal machines E 15 Basic and C 15-HL are the best choice. With a strong 21 m³/h vacuum pump and longer sealing bars, they can pack more prominent products fast and easy.



Options:

GreenVAC- connection

single phase

phasing (worldwide)

slanted insert (when packing liquid products such as soups, fonds or other fluids tidily and safely)

mobile table (A stainless-steel table specially designed for our table machines allows for high mobility and equipment storage)



E 15-D Basic & C 15-HLD

Two sealing bars are the main feature of the table machine C 15-HLD and the popular E 15-D basic.

As the sealing bars are aligned alongside the longitudinal sides of the chamber, these models are most suitable for packing small products in high numbers. The double sealing bars allow for the fast and easy parallel or oblique packaging at the same time. For the model E 15-D Basic the MAP and Soft air options are also available as retrofit.

The C version of this machine is equipped with the sensor-controlled computer WEBOMATIC C 3000 S and uses soft air and MAP for careful vacuum process of delicate products.



Options:

GreenVAC- connection

single phase

phasing (worldwide)

slanted insert (when packing liquid products such as soups, fonds or other fluids tidily and safely)

mobile table (A stainless-steel table specially designed for our table machines allows for high mobility and equipment storage)



Single Chamber Machines

The mobile all-rounders.



If the performance of a table machine is not enough for your packaging volume, our single chamber machines are put to good use. They are ideally suited for bigger products and increased packaging needs. Furthermore, their castors allow for the highest mobility and quick relocations of the machine. All single chamber machines are available with additional options like MAP or soft air technology, castors and sealing systems (DSS, bi-active sealing).

The most important features of the WEBOMATIC chamber machines are the robust and durable design, easy maintenance and cleaning procedures, as well as the intuitive handling over electronic controls.

Key to E- and C-models

E - economic basic models

Simply good vacuum packaging technology without options. Upgrades are available pre-order and retrofit.

C - comfortable packaging

DIGITAL DISPLAY

TEN PROGRAMS

SENSOR-CONTROLLED VACUUM, SOFT AIR (ESA) AND GAS SUPPLY (MAP) INCLUDED

SEPARATE CONTROLS FOR SEALING AND TRIMMING WIRE



WEBOMATIC chamber machines don't work for years they work for ages.

I 30

Based on its compact size and the WEBOMATIC CleanDesign®, the single chamber machine I 30 provides the perfect solution for confined spaces and small to medium packaging capacities. For easier maintenance, an additional service door ensures quick access to the heart of the machine. At any time, the I 30 can be upgraded with MAP or soft air technology.



Options:

MAP

soft air

single or three phase current

special voltage or frequency

slanted filling plates

GreenVAC-Connection

Alternatively:
DST or DSS sealing

Usable chamber size:
450 x 520 x 200 mm
(W x D x H)

Machine dimensions:
525 x 850 x 950 mm
(W x D x H)

Sealing bar length:
1 x 450 mm

Cycle capacity:
2-3 cycles/min.
depending on
product size and
required vacuum

Control unit:
IGT-standard

Vacuum pumps 50Hz:
63 m³/h
(other voltages
and frequencies
upon request)



Weight:
approx. 140 kg



SuperMax I

The "classic" among the single chamber machines in WEBOMATIC CleanDesign® puts itself apart by expanding chamber dimensions, different sealing bar arrangement and many customization options. With a balanced mix of high mobility, easy maintenance and cleaning the SuperMax I is the gold standard of vacuum packaging in craft and manufactory.



Options:

MAP

soft air

high performance vacuum pumps
up to 100 m³/h

single or three phase current

slanted filling plates

special voltage or frequency

Alternatively:
DST or DSS sealing

Usable chamber size:
510 x 600 x 190 mm
(W x D x H)

Machine dimensions:
780 x 790 x 967 mm
(W x D x H)

Sealing bar length:
2 x 510 mm

Cycle capacity:
2-3 cycles/min.
depending on
product size and
required vacuum

Control unit:
IGT-standard

Vacuum pumps 50Hz:
63 m³/h
(other capacities,
voltages and
frequencies
upon request)



Weight:
approx. 200 kg



E 50 & C 50

The single chamber vacuum machines E 50 and C 50 deliver high-performance packaging and come with multiple seal bar arrangements as well as many customization options. They are ideally suited to pack big pieces, like whole hams or salmon side cuts in pouches. With the simple but smart E-version, these packaging machines already convince through their standard vacuum equipment.

As C-Version this machine is additionally equipped with MAP, soft air and the WEBOMATIC computer 3000 S guaranteeing the optimal vacuum due to its sensor-controlled fixed-point vacuum with boiling point recognition. The weight loss in packaging food products is kept low, despite packaging with the highest possible vacuum.



Options:

bi-active sealing



MAP (E-Models)

soft air (E-Models)



high performance vacuum pump 100 m³/h

slanted filling plates

special voltage or frequency



Sealing bar type:	D	W	U
Sealing bar length:	2 x 500 mm	1 x 450 mm; 1 x 695 mm	2 x 450 mm; 1 x 660 mm
Usable chamber width:	640 mm	700 mm	640 mm
Usable chamber depth:	500 mm	450 mm	450 mm

E 60 & C 60

The E 60 and C 60 models come into play when a bigger chamber size is required, a double chamber machine is unsuitable.

Their field of use is increased considerably thanks to its 200 mm wider vacuum chamber (compared to E 50 and C 50). Whole salmon sides, complete roast beef, etc. and particular non-food products can be packed without problems and with many sealing bar options..

Additionally, WEBOMATIC offers specially customized machines for packing extremely high products, like silicium wafers (up to Ø 300 mm) or custom machine designs with round sealing bars.



Options:

bi-active sealing



MAP (E-Models)

soft air (E-Models)



slanted filling plates

special voltage or frequency



Sealing bar type:	D	W	U
Sealing bar length:	2 x 500 mm	1 x 450 mm; 1 x 830 mm	2 x 450 mm; 1 x 800 mm
Usable chamber width:	780 mm	840 mm	780 mm
Usable chamber depth:	500 mm	450 mm	450 mm

Double Chamber Machines

The machines of the duoMAT series are semi-automatic double chamber machines in the WEBOMATIC CleanDesign®. The flat table design and the open work surface support an efficient operation and production process. All surfaces are made of stainless steel, the design of the lid prevents water retention. The duoMAT series is easy to operate, service-friendly and wash-down-capable. We manufacture the duoMAT in three sizes to suit your product: with sealing bars in 450, 650 or 850 mm length.



duoMAT 450

The double chamber machine duoMAT 450 stands for efficient vacuum packaging with low space requirements in packaging products with an edge length of up to 450 mm.



Options:

MAP

soft air

compressed air

bi-active sealing

separator



duoMAT 650

The double chamber machine duoMAT 650 stands for high packaging performance and flexibility for products with an edge length of up to 650 mm.



Options:

MAP

soft air

compressed air

bi-active sealing

separator



duoMAT 850

The largest WEBOMATIC double chamber machine duoMAT 850 offers the highest packaging performance and flexibility for large products or multiple individual products per chamber, with a total sealing bar length of 850 mm.



Options:

MAP

soft air

compressed air

bi-active sealing

separator



PNC 20

Your entry to automated pouch packaging: the packaging machine PNC 20 produces vacuum packaging in pouches either manually or automatically, using a fully automatic swiveling lid. To keep resource costs low, the lid mechanism does not require cost-intensive compressed air, since the swiveling movement of the lid is carried out by the built-in, high capacity vacuum pump. Four sealing bars with a length of 830 mm are integrated within the chambers and ensure the secure processing of industrial packaging quantities.

While the PNC 20 comes equipped with soft air, further options options for an even more efficient packaging process are available. These include: adjustable gas nozzles for MAP gas supply, bi-active sealing, and compressed air supported sealing as well as perforation knives in combination with the PLC control unit (also separately available).



Options:

MAP

soft air

compressed air

bi-active sealing

separator

knife perforation

PLC control unit



An automated shrinking line for the industrial use can be installed with the PNC 20-A. For further details, please see the additional brochure “Shrinking and Drying Units”.

Chamber Belt Machines

WEBOMATIC chamber belt machines are particularly suitable for the fully automatic and continuous packaging of large products. Be it large pieces of meat in slaughtering and cutting operations or whole cheese wheels from the dairy. All products that fit into the chamber and between the sealing bars can be vacuum-packed at the same time with minimal manpower and high added value.

The optional Shuttle Conveyor simplifies the packaging process and saves labor costs: Infinitely variable conveyor speed control allows a single operator to load the chamber from both the front and rear of the chamber belt machine.

Depending on the required depth of analysis, further options can be selected and the machine software can be specialized in maximum transparency and traceability - the data can be displayed either on the touch screen or optionally on mobile devices. Concepts such as predictive maintenance, fault analysis or communication with other peripherals can be easily implemented to achieve the desired industry standard. In addition, the optional, tamper-proof user identification pins provide individual user rights. Thus, the work process can be designed to be interruption-free, sustainable, secure and with clear traceability in the event of a change of operating personnel.



Chamber belt machines can be loaded manual and automatic.

Further technical features:

STABLE STAINLESS STEEL CONSTRUCTION

SWIVELING OPERATING PANEL

VACUUM-SENSOR-CONTROL

RELIABLE PNEUMATIC SYSTEM MADE BY RENOWNED MANUFACTURERS

FREQUENCY CONTROLLED BELT SPEED

STAINLESS STEEL DRUM MOTOR PROTECTING CLASS IP 67

STAINLESS STEEL GUIDANCE ROLL PROTECTING CLASS IP 67

THERMAL-CONTROLLED ELECTRICAL CABINET

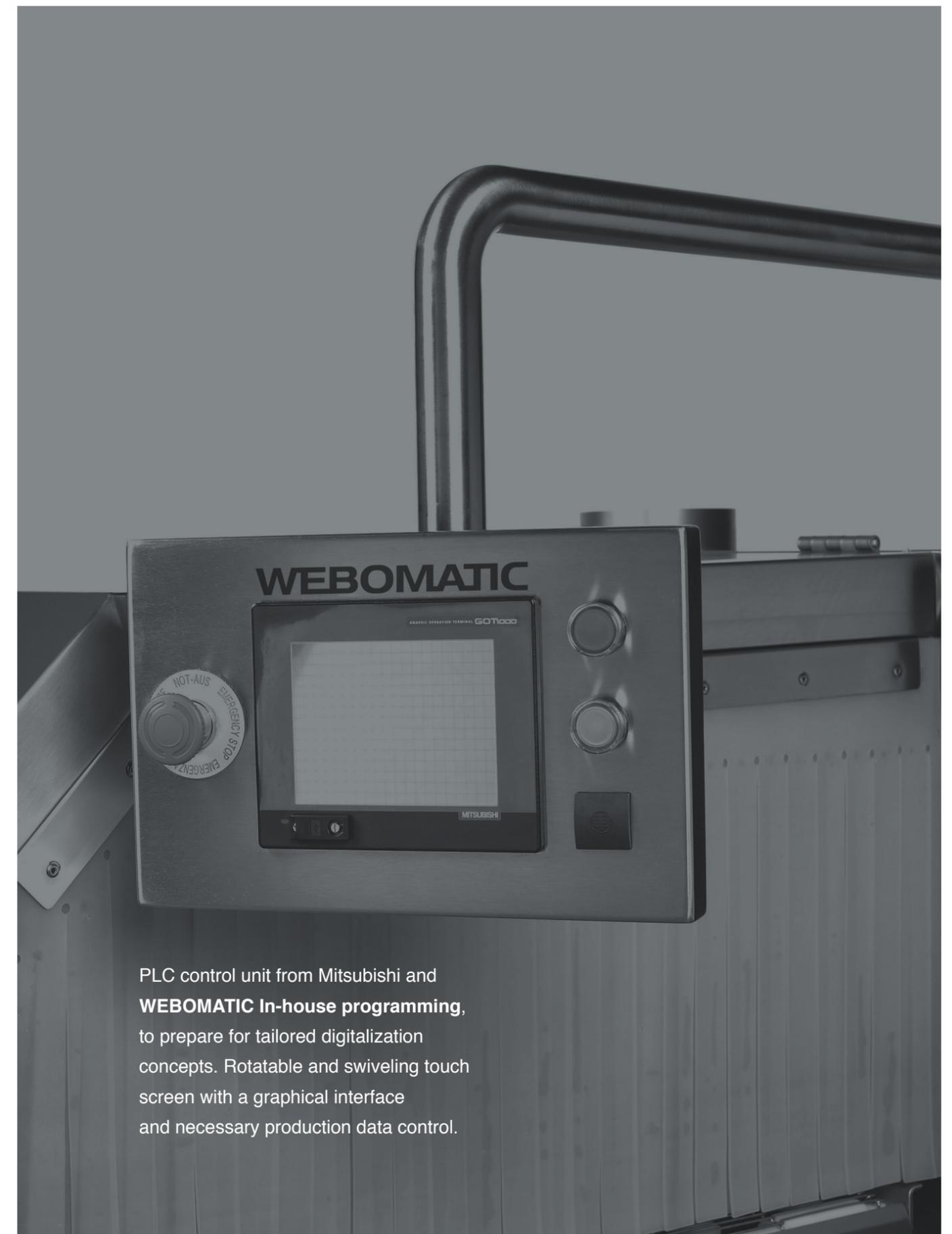
THERMAL-CONTROLLED POWER SUPPLY FOR CPU AND CONTROL AREA

COMPRESSED AIR CONTROL

PHASE SEQUENCE CONTROL

STAINLESS STEEL CUTTING KNIFE

AUTOMATIC SUCTION OF BAG TRIMMINGS



PLC control unit from Mitsubishi and **WEBOMATIC In-house programming**, to prepare for tailored digitalization concepts. Rotatable and swiveling touch screen with a graphical interface and necessary production data control.

CL-C 950

The chamber belt machine CL-C 950 is the entry-level model in the automated packaging in pouches in WEBOMATIC CleanDesign®. The innovative and patented Roll-Back-Lid enables an easy, fast and thorough hygienic cleaning of the inside cover - the conveyor belt is not contaminated with cleaning liquids. In addition to an attractive basic model, it can suit individual requirements with various options and configuration possibilities.

Standard:

WEBOMATIC CleanDesign®

PLC control unit

Roll-Back-Lid

infinitely variable control of conveyor speed

Options:

double bi-active sealing

perforation cut

complete cutting with automatic trim removal

remote and diagnostic system

capture of production data, user identification pins (management of different user levels)



OPERATIONAL MODE



WBM 1350-II

Higher capacity, higher flexibility, higher security: the chamber belt machine WBM 1350-II is engineered to perfection: including corrosion resistant materials, a rapid final vacuum, high sealing pressure, strong performance and an especially spacious chamber. The TCH-II sealing system regulates the sealing temperature for precise, absolute sealing strength. Overheating is avoided due to the machine's precise temperature control mechanism while no cooling is water required:

Standard:

PLC control unit

TCH-II sealing system

bi-active sealing system

infinitely variable control of conveyor speed

Options:

bag perforation cut

complete cutting with automatic trim removal

remote and diagnostic system

capture of production data, user identification pins (management of different user levels)

shuttle conveyor



AUTOMATIC SHRINKING LINE



Shrinking line competence for craft and industry

WEBOMATIC has been a long-term partner in building vacuum packaging production lines and creating packaging solutions that fit the customers' requirements exactly – in craft and industrial sizes.

All WEBOMATIC line components are optimally matched to each other. That means suitable formats, suitable connections, suitable interfaces, uniform operating concept - and service from a single source. Synergies and savings effects are integrated here as well. The entire shrink line can be comfortably operated and monitored via a central touch screen on the packaging machine. The result: perfectly shrink-wrapped packaging that features a durable seal and are gently dried for weighing, labeling and boxing.



All possible peripherals can be reviewed in the WEBOMATIC Shrinking and Drying Units brochure.

Partners

Customers reliably use WEBOMATIC packaging machines in more than 120 countries. Through our branches in Europe and with our worldwide network of more than 150 sales and service partners, we are always happy to advise and assist you on-site at any time.

WEBOMATIC is currently present in 45 European cities and 55 on other continents.



Headquarter:

● BOCHUM, GERMANY



Subsidiaries:

● SALZBURG, AUSTRIA



● CLUJ-NAPOCA, ROMANIA



Rep. office:

● SZCZECIN / KRAKÓW, POLAND

WEBOMATIC

Building trust since 1958

We will continue to build trustworthy machines with a solid foundation. Our legacy will continue to inspire us and our future partners.

FOCUSED
ON WHAT
WE DO BEST
SINCE DAY ONE:
**VACUUM
PACKAGING.**

When it comes to optimal vacuum packaging of:

- perishable foods
- medical equipment
- highly sensitive industrial products

WEBOMATIC
is the responsible partner you need.



Technical changes reserved. All WEBOMATIC machines comply with the valid European regulations according to CE, EAC and EMV.
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