



Z 3000 digital control

- Z 3000 sensor control with 99 programme memories in splashproof design
- Visual clarity by open view of individual parameters
- Quick Stop for handy packaging of liquids
- Sensor-controlled process control for maximum cost-effectiveness
- Sensor-controlled gas flush control for consistently high quality
- Evaporating point recognition for the automatic packaging of liquid products; flexibly adjustable to customer requirements



Equipment features

- Step vacuum function for high-outgassing products
- Red meat program for longer shelf life and better presentation
- Single adjustment of contact pressure, cool down time and re-ventilation
- Service function: promotes the long life of the machine and optimises service intervals
- Acrylic lid with silicone lip seal and sealing mechanism
- Initial supply of consumables (Teflon tape, sealing wire) included
- High-quality Busch vacuum pump



Sealing system

- Additional sealing bar on right
- Double-seam and cut-off sealing as standard, excess bag length can be torn off: Germs and unpleasant odours are avoided
- Plug-in system for the sealing bars, secure fastening without cables
- High-pressure sealing, for reliable sealing even with thick bag thicknesses



Options / extra equipment

- Gas flush device for protective gas atmosphere
- Inclined orientation for packaging of liquids
- Suction device for gastronorm containers
- Slow air release
- Special accessories upon request
- Set of wearing parts



Chamber and shelves

- Robust technology in stylish finish made of extremely high-quality stainless steel
- Optimal cleaning, designed according to HACCP guidelines
- Insertion plates for level adjustment, stylish finish with rounded corners made of food-grade PE materials

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