Table Machines

The small ones for the big jobs

High Quality
aus Deutschland
made in Germany

WEBOMATIC®
Advanced Vacuum Packaging Systems

The formula for freshness: WEBOMATIC + Vacuum

In many professional kitchens and meat processing factories but also for the non-food application (pharmacy, electronic, etc.) vacuum packaging machines are already part of the standard equipment: WEBOMATIC table machines are exactly the right ones "the small ones for the big jobs".
The easy and quick handling of all table machines always secures a constantly high packaging quality. All WEBOMATIC table models are equipped with an electronical control unit: Thus streamlining the packaging process and guaranteeing an optimum vacuum, which is

exactly adapted to the product. All C-models offer by means of the integrated WEBOMATIC computer sensor C 3000 S an optimised, sensor-controlled fixed point vacuum with recognition of the boiling point. Thus keeping low the loss in weight of food products with the highest possible vacuum.
All WEBOMATIC machines fulfil the valid European regulations according to CE, EMV and DIN-GOST.

easyPACK-mk² The small allround model

The successful WEBOMATIC model for the quick vacuum packaging of your fresh or cooked meals – in food trade, supermarkets, large kitchens or restaurants!
Simple operation by pressing a button, spacious internal construction, high quality stainless steel chamber, solid execution of the machine and the 18 m³/h high capacity vacuum pump (Busch) characterize the new model easyPack-mk²:
This machine is approx. 80 % quicker than comparable models.
And now available with the additional options MAP and Soft-Air.

E 15 basic C 15-HL The universal model

The small ones with the high capacity: If you have problems with space to place a machine and you do not want to give up high efficiency, then the solid but efficient and universal machines E15 basic and C 15-HL are your best choice!
They come into operation in kitchens, restau-rants, branches or on weekly markets just as much as in non-food enterprises, e. g. medical technology, banks, and manufacturers of electronical components.
The C 15 HL version of the table machine equipped with the WEBOMATIC computer system 3000 S uses serial Soft-Air and MAP for careful vacuum process of delicate products. These two features are also available for the table machine E 15 basic as an option.

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E 15-D basic
C 15-HLD
For small products

Here everything is included: A high production output and double sealbars are the main features of the table machine C 15-HLD and the popular basic model E 15-D basic. Due to its sealbar position (Z-position) it is most suitable for packing small products.

The C-version of this machine is equipped with the WEBOMATIC computer 3000 S and uses Soft-Air and MAP for careful vacuum process of delicate products. For the model E 15-D basic the MAP and Soft-Air options are also available.

The picture shows the C 15-HLD with the optional stainless steel table on wheels.

E 16-D
C 16-D
For long products

Simply double size: with its double sized chamber length of 900 mm and the special D-positioned sealbars at the short side of the machine the WEBOMATIC table machine model E 16-D and the C 16-D are most suitable for vacuum packaging of long products (e.g. eel, salmon or legs of hoofed deer).

The model C 16-D is also equipped with the WEBOMATIC Computer 3000 S and uses Soft-Air and MAP for a careful vacuum process of delicate food products.

For the table machine E 16-D MAP and Soft-Air are available options. An efficient three-phase Busch vacuum pump has been installed in all models.
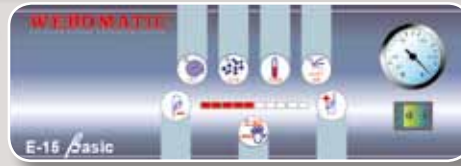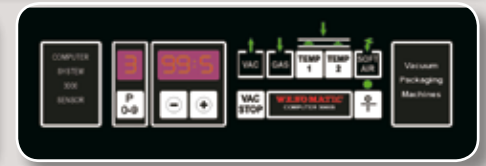
CT 50-mk²

only for model easyPack-mk²:
• easy handling by pressing only a button
• matrix display
• quick vacuum stop function
• water protected front panel
• gas supply and soft-air optional
• error diagnosis
• solid finish
• warm-up programme for the vacuum pump

CT 100

Standard for all E-models:
• easy handling by pressing only a button
• LED-display
• quick vacuum stop function
• water protected front panel
• gas supply and soft-air optional
• solid finish
• double sealing (1 sealing, 1 cut off wire)

C 3000 S

Standard for all C-models:
• 10 programmes which can be chosen by
  simply pressing a button
• optimised, sensor-controlled fixed point
  vacuum with recognition of boiling point with
  digital display
• double sealing (1 sealing, 1 cut off wire, each
  separately to be regulated)
• quick vacuum stop function
• gas supply, sensor-controlled, with digital
  display
• soft-air, sensor-controlled, with digital display
• error diagnosis
• water protected front panel
• solid finish

Technical Data

model	chamber size	sealbar	sealbar-position	gas supply	soft-air	Green-Vac-connection	stainless-steel table	vacuum pumps		
								18m³/h	21m³/h	21m³/h
	mm	mm		MAP	ESA	GV	UW	1 ~	1 ~	3 ~
easyPACK-mk²	370 x 400 x 130	1 x 350	V	opt.	opt.	opt.	opt.	●	–	–
E15 basic	430 x 500 x 180	1 x 420	V	opt.	opt.	opt.	opt.	–	opt.	●
E15-D basic	430 x 500 x 180	2 x 420	Z	opt.	opt.	opt.	opt.	–	opt.	●
E16-D	900 x 320 x 120	2 x 300	D	opt.	opt.	opt.	opt.	–	opt.	●
C15-HL	430 x 500 x 180	1 x 420	V	●	●	opt.	opt.	–	opt.	●
C15-HLD	430 x 500 x 180	2 x 420	Z	●	●	opt.	opt.	–	opt.	●
C16-D	900 x 320 x 120	2 x 300	D	●	●	opt.	opt.	–	opt.	●

– = not available
● = standard equipment
opt. = available at extra charge

V Z D = sealbar-positions

Technical modifications reserved.
All WEBOMATIC machines fulfill the European
valid regulations regarding CE, EMV, DIN-GOST.

WEBOMATIC®

photo „cheese" on title: © AD/Pixelio.de