


duoMAT 450

duoMAT 650

duoMAT 850

Double chamber machines in the CleanDesign



 **High Quality**
aus Deutschland
made in Germany

Clear forms.
Clear functions.



The duoMAT is a semi-automatic double-chamber machine of our CleanDesign generation. It appeals by its clear forms and functions. All surfaces are made of stainless steel. The shape of the lid prevents water pools. The machine is easy to operate, service-friendly and designed for full wash down. Clear as glass is also the menu navigation in the IGT ("Innovate Glass Touch") control. We manufacture the duoMAT in three sizes matching your product: with sealing bars in 450, 650 or 850 mm in length.

The duoMAT is designed for evacuation and sealing of products in sealable vacuum pouches. This machine is ready to pack a broad variety of products, including fresh meat and meat products, fish, cheese blocks, vegetables, dry fruits, and nuts, as well as non-food products. The interval vacuum function allows gentle packaging of soft and juicy food such as minced meat, sliced meats or powders.



Simple operation: The lid forms the vacuum chamber. The operator places the product on one side of the flat deck and swivels the lid so that it closes atop the product. Closing the lid triggers the automatic vacuum packaging process.



The flat deck design (shown here without filler plates), allows easier access and cleaning from all sides of the machine.



Equipment:

- hygienic high-quality stainless steel
- WEBOMATIC CleanDesign: enables hygienic wet cleaning
- flat deck-style design
- working area open to all sides
- service-friendly construction
- tool-less sealing bar removal, no wiring in the way
- food-grade filling plates made of PE plastic
- optional seal systems: double-seam sealing or single-seam sealing plus cutting (independently adjustable seal and trim wires)
- bi-active sealing for strong bag materials (optionally against surcharge)
- oil-drain tap on the pump
- motor protection switch
- soft air and MAP function (optionally against surcharge, also retro-fit)

Convenient operation and servicing
with an innovative control
and the WEBOMATIC CleanDesign



Innovative control: The TFT screen provides a clear overview. With the glass touch slider wheel control, the operator can intuitively touch the wheel's edge and center to select machine functions.



Adjustable feet or wheels: We manufacture each of the three duoMAT models either with adjustable stainless steel feet or on wheels with brakes.

The glass sensor control IGT ("Innovative Glass Touch") allows controlling the machine via a touch sensitive slider wheel. The graphic TFT screen displays the data and parameters. It goes without saying that the surface of the control complies with the current sanitary requirements and is part of the WEBOMATIC CleanDesign concept. The duoMAT is equipped with the control IGT-*premium*.

The control IGT-*premium* is characterized by the following features:

- hi-resolution colour screen (appx. 94 x 54 mm)
- hygienic, smooth slider wheel
- various language sets
- absolute measuring vacuum sensor for vacuum, MAP, soft-air
- three different vacuum processes:
 - best-vac: evacuating until the best possible end vacuum is reached
 - ultimate value: evacuating until the selected value is reached
 - time select: evacuating by pre-defining a vacuum time



Tidy: Even the lid's interior has been designed in the best order and is clearly arranged. The CleanDesign concept is realized here, too.



Convenient servicing: The sealing bars inside the lid can be released tool-less with one hand movement. Re-assembly is just as easy.



CleanDesign: All surfaces are made of stainless steel. The machine can be fully washed down. When the lid is in cleaning position, the positively controlled vacuum valves are hermetically closed.

MAP nozzles: Optional equipment for packaging under modified atmosphere (protective gas) is also available.



- interval vacuum: gentle vacuum for soft and juicy products
- vacuum quick stop function
- abort-program key
- tightness check for vacuum chamber
- tightness check for the sealing membrane
- display of the most important operational data
- service and maintenance advising
- warm-up function
- 3 operator levels with individual rights
- optional: printer port for label printing

Technical data Semi-automatic double chamber machine duoMAT

duoMAT450

duoMAT 650



Width x depth:	1.375 x 850 mm	1.715 x 980 mm
Height upper edge of the table:	880 mm	880 mm
Height upper edge of the open lid:	1.335 mm	1.445 mm
Chamber inside dimensions:	450 x 500 x 180 mm (W x D x H)	650 x 645 x 200 mm (W x D x H)
Max. product size:	450 x 500 x 130 mm or 350 x 500 x 180 mm (L x W x H). Due to the movement radius of the lid the max. product size depends on the product form.	650 x 645 x 150 mm or 550 x 645 x 200 mm (L x W x H). Due to the movement radius of the lid the max. product size depends on the product form.
Sealing bar length:	4 x 450 mm	4 x 650 mm
Arrangement of the sealing bars:		
■ standard:	Z:	Z:
■ optionally against surcharge:	-	N: , U:
Pump size:		
■ standard:	63 m ³ /h	160 m ³ /h
■ optionally against surcharge:	100 m ³ /h	250 m ³ /h, 300 m ³ /h

Technical changes reserved.



All WEBOMATIC machines comply with
the valid European regulations according
to CE, EMC, EAC.

duoMAT 850



2.135 x 980 mm

880 mm

1.540 mm

850 x 645 x 200 mm (W x D x H)

850 x 645 x 150 mm or

750 x 645 x 200 mm (L x W x H).

Due to the movement radius of the lid the max. product size depends on the product form.

4 x 850 mm

Z:

N: , U:

160 m³/h

250 m³/h, 300 m³/h

Standard equipment

Control IGT-*premium* with the following features

- hi-resolution colour screen 4.3" (appx. 94 x 54 mm)
- touch-sensitive slider wheel control
- vacuum processes: best-vac, ultimate value, time select; interval vacuum
- absolute measuring vacuum sensor for vacuum, MAP, soft-air

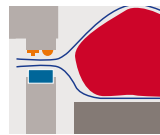
Positively controlled vacuum valves with cleaning mode

Filler plates: 8 pcs. (4 pcs. per side)

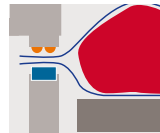
Choices

Adjustable stainless steel feet or

Wheels with brakes



Seal and Trim: the sealing bar at the top is equipped with a single seal wire and one trim wire. The trim wire creates a trim seam which allows easy tear-off of the surplus bag. Both wires can be independently controlled.



Double seam sealing: The sealing wire is equipped with two sealing wires. A useful option if the necks of the pouches receive contaminants during loading.

Options (against surcharge)

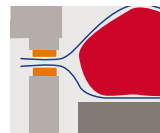
MAP: packaging under modified protective gas atmosphere for maintaining a fresh product appearance and product shape.

ESA: packaging with soft air to protect sharp-edged (bone-in) or pointed products and to prevent swirling of light products

PR: Sealing with compressed air

Special voltage or frequency

Separate port for accommodating a printing unit



Bi-active sealing: With this special equipment, the bag neck is sealed from the top and bottom simultaneously – an option for strong bag materials and aluminium composite bags.

Packaging is our passion



Vacuum Chamber Machines
Tray Packaging Machines
Shrinking and drying
Thermoforming Machines
Components

WEBOMATIC®

Maschinenfabrik GmbH
Hansastr. 119
D-44866 Bochum

Telephone +49 (0) 2327-3099-0
Telefax +49 (0) 2327-3099-29
info@webomatic.de
www.webomatic.de

We have been developing vacuum packaging machines. For 55 years.

High-quality technology from Germany WEBOMATIC machines have proven best practice in almost all areas of vacuum packaging – be it perishable food, sterile cosmetic and medical products or sensitive industrial products. More than 100,000 sold machines prove our excellence.

Convincing product features

- First class workmanship
- High-grade materials and components
- Easy operation
- Longevity
- Reliability
- Service-friendliness
- Branded components available world wide

Small and big solutions: for the trade and industry, for food and non-food areas

At our facilities in Bochum, Germany, we realize the complete business – from the construction to the sales – under one roof: It is here that our resourceful engineers develop innovative solutions and the intelligent details that go into our high-quality machines. In an area of over 8,500 m², we build the machines with up-to-date manufacturing technologies. Our comprehensive technical and operational know-how, as well as the use of high-grade materials and components from branded suppliers, ensure the first-class WEBOMATIC quality.

WEBOMATIC offers the complete range of modern packaging machines and packaging lines.

Quality is our success