

Audion Elektro

AUDIONVAC VACUUM CHAMBER MODELS



AUDION ELEKTRO®

Tabletop Models

The VMS 43, VMS 53 and VMS 63 all have the same chamber size. The VMS 43 has an analogue control panel, the VMS 53 has an analogue control panel and a larger vacuum pump whilst the VMS 63 has the larger vacuum pump and a digital control panel.

The next size up is the stainless steel model VMS 103. This has a larger pump still and the digital control panel.

The biggest tabletop models are the VMS 153, the VMS 163 and the VM 153 (the VMS models are completely stainless steel and the VM models have an aluminium chamber). The VMS 153 and the VMS 163 can be equipped with an additional sealing bar.



Type	VMS 43	VMS 53	VMS 63
Machine size (LxWxH) in mm	320 x 440 x 293	320 x 440 x 293	350 x 440 x 293
Absolute chamber size (LxW) in mm	285 x 345	285 x 345	285 x 345
Effective chamber size (LxWxH) in mm	270 x 310 x 80	270 x 310 x 80	270 x 310 x 80
Net sealing bar length in mm	1 x 270	1 x 270	1 x 270
Position of the sealing bar			
Voltage/ Phase/ Frequency	230V-1Ph-50/60 Hz	230V-1Ph-50/60 Hz	230V-1Ph-50/60 Hz
Pump capacity	4m3/h	8m3/h	8m3/h
Power	0.3kW	0.8kW	0.8kW
Number of gaspipes (optional)	0	0	0

Type	VMS 103
Machine size (LxWxH) in mm	380 x 515 x 425
Absolute chamber size (LxW) in mm	330 x 420
Effective chamber size (LxWxH) in mm	310 x 370 x 135
Net sealing bar length in mm	1 x 310
Position of the sealing bar	
Voltage/ Phase/ Frequency	230V-1-50/60 Hz
Pump capacity	21m3/h
Power	1.6kW
Number of gaspipes (optional)	2



Type	VM 153	VMS 153	VMS 163
Machine size (LxWxH) in mm	480 x 515 x 440	480 x 515 x 440	480 x 610 x 440
Absolute chamber size (LxW) in mm	430 x 420	430 x 420	430 x 510
Effective chamber size (LxWxH) in mm	410 x 370 x 170	410 x 370 x 170	410 x 460 x 170
Net sealing bar length in mm	1 x 410	1 x 410	1 x 410
Position of the sealing bar			
Voltage/ Phase/ Frequency	230V-1Ph-50/60 Hz	230V-1Ph-50/60 Hz	230V-1Ph-50/60 Hz
Pump capacity	21m3/h	21m3/h	21m3/h
Power	1.6kW	1.6kW	1.6kW
Number of gaspipes (optional)	2	2	2



Floor Models

The floor models are split into three main groups and one special model. The models within each group are comparable. The first group consists of the VMS 223 and the VMS 233. The VMS 223 has a stainless steel chamber and an acrylic lid. The VMS 233 has got a stainless steel lid, without viewing window, and the chamber bed is flat. The second group includes the VM 213 and the VM 203. Both these machines have an aluminium chamber. The VM 213 has an acrylic lid. The VM 203 has got an aluminium lid with a viewing window. The third group covers the VMS 333 and the VM 303. The VMS 333 has a flat chamber bed with a stainless steel lid. The VM 303 has an aluminium chamber and an aluminium lid with a viewing window. The VM 183 is special because it has a sloped chamber which is particularly fit for liquid products.



Type	VMS 233	VMS 223
Machine size (LxWxH) in mm	690 x 710 x 1110	680 x 670 x 1030
Absolute chamber size (LxW) in mm	630 x 550	610 x 530
Effective chamber size (LxWxH) in mm	590 x 480 x 200/ 495 x 510 x 200	580 x 475 x 200/ 500 x 500 x 200
Net sealing bar length in mm	1 x 590/ 2 x 510	1 x 580/ 2 x 500
Position of the sealing bar		
Voltage/ Phase/ Frequency	400V-3-50Hz	400V-3-50Hz
Pump capacity	63m3/h	63m3/h
Power	2.5kW	2.5kW
Number of gaspipes (optional)	1 x 3/ 2 x 3	1 x 3/ 2 x 3

Type	VM 203	VM 213
Machine size (LxWxH) in mm	680 x 670 x 1070	680 x 670 x 1030
Absolute chamber size (LxW) in mm	610 x 530	610 x 530
Effective chamber size (LxWxH) in mm	510 x 495 x 230	580 x 475 x 200/ 500 x 500 x 200
Net sealing bar length in mm	2 x 510	1 x 580/ 2 x 500
Position of the sealing bar		
Voltage/ Phase/ Frequency	400V-3-50Hz	400V-3-50Hz
Pump capacity	63m3/h	63m3/h
Power	2.5kW	2.5kW
Number of gaspipes (optional)	2 x 3	1 x 3/ 2 x 3



Type	VM 183
Machine size in mm (LxWxH) in mm	680 x 540 x 880
Absolute chamber size (LxW) in mm	610 x 395
Effective chamber size (LxWxH) in mm	580 x 340 x 95
Net sealing bar length in mm	1 x 580
Position of the sealing bar	
Voltage/ Phase/ Frequency	400V-3-50Hz
Pump capacity	40m3/h
Power	2.5kW
Number of gaspipes (optional)	3

Type	VMS 333	VM 303
Machine size (LxWxH) in mm	920 x 790 x 1135	905 x 770 x 1060
Absolute chamber size (LxW) in mm	840 x 590	820 x 570
Effective chamber size (LxWxH) in mm	700 x 550 x 220/ 800 x 450 x 220	700 x 550 x 220/ 790 x 450 x 220
Net sealing bar length in mm	2 x 550/ 2 x 800	2 x 550/ 2 x 790
Position of the sealing bar		
Voltage/ Phase/ Frequency	400V-3-50Hz	400V-3-50Hz
Pump capacity	100m3/h	100m3/h
Power	3.5kW	3.5kW
Number of gaspipes (optional)	2 x 3/ 2 x 4	2 x 3/ 2 x 4



Double Chamber Models

The double chamber models are only available in stainless steel. The VMS 253 is the most compact machine from the double chamber range.

The two biggest machines from Audion Elektro are the VMS 883 and the VMS 503.

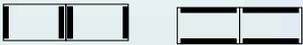
The double chamber machines produce a higher efficiency level than a single machine as the loading and unloading can be accomplished whilst the other chamber is vacuuming. With a single chamber you have to wait until the cycle is finished before carrying out these actions.



Type	VMS 253
Machine size (LxWxH) in mm	1540 x 790 x 1040
Absolute chamber size (LxW) in mm	(2x) 760 x 540
Effective chamber size (LxWxH) in mm	(2x) 600 x 400 x 220
Net sealing bar length in mm	4 x 600
Position of the sealing bar	
Voltage/ Phase/ Frequency	400V-3-50Hz
Pump capacity	63m3/h
Power	2.5kW
Number of gaspipes (optional)	4 x 4

Type	VMS 883
Machine size (LxWxH) in mm	1985 x 1215 x 1170
Absolute chamber size (LxW) in mm	(2x) 990 x 960
Effective chamber size (LxWxH) in mm	(2x) 830 x 830 x 210
Net sealing bar length in mm	4 x 830
Position of the sealing bar	
Voltage/ Phase/ Frequency	400V-3-50Hz
Pump capacity	250m3/h
Power	7.0kW
Number of gaspipes (optional)	4 x 6



Type	VMS 503
Machine size (LxWxH) in mm	2420 x 1110 x 1050
Absolute chamber size (LxW) in mm	(2x) 1170 X 870
Effective chamber size (LxWxH) in mm	(2x) 1105 x 730 x 220/ (2x) 1000 x 835 x 220
Net sealing bar length in mm	4 x 835/ 4 x 1105
Position of the sealing bar	
Voltage/ Phase/ Frequency	400V-3-50Hz
Pump capacity	250m3/h
Power	7.0 kW
Number of gaspipes (optional)	4 x 6



General Information

About the Audionvac Range

The Audionvac models start with a small tabletop model and progress through various sizes to a very large double chamber unit. The cabinet of every model is made of stainless steel, whilst the chamber is either constructed of stainless steel (VMS-machines) or aluminium (VM-machines).

All models, except the VMS 43 and VMS 53, are equipped with a digital control panel. This control panel is clearly laid out and easy to programme.

All models come with filler plates so that the working height inside the chamber can be adjusted for the product.

There are various options to tailor the machine to specific requirements.

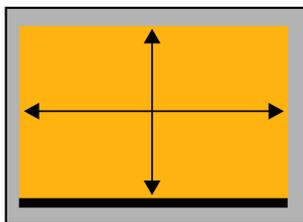
Measurements in general

The front of the machine, where the control panel is placed, is called the length. The front to back dimension is called the width. For the tabletop models this means that the front side (the length) is the shortest side and the depth (width) is the longest side.

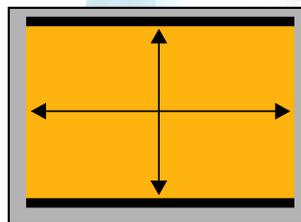
Effective Chamber Size

The effective chamber size is the space between the sealing bar(s), the sides and the lid. The net sealing bar size is given which is the useable length excluding the very ends.

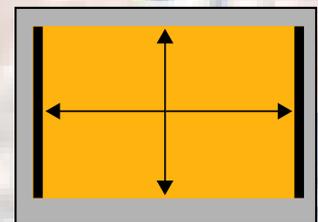
The effective chamber size can be explained by the following drawings:



One sealing bar



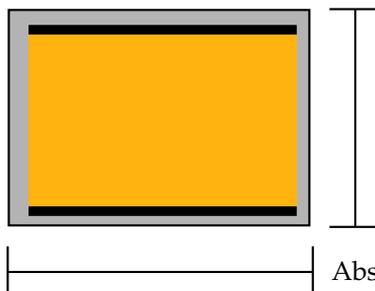
Two sealing bars on the long side



Two sealing bars on the short side

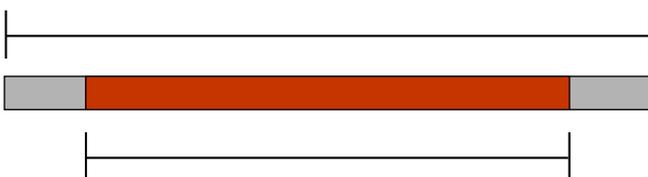
Measurements of the space between the sealing bars and the chamber walls

The difference between the absolute chamber size and the effective chamber size is the space between the sealing bars and the walls of the chamber. This area is shown as the grey area around the effective chamber size.



Absolute chamber size

Net sealing bar length



Complete length of the sealing bar

Net sealing bar length (= usable part of the sealing bar)



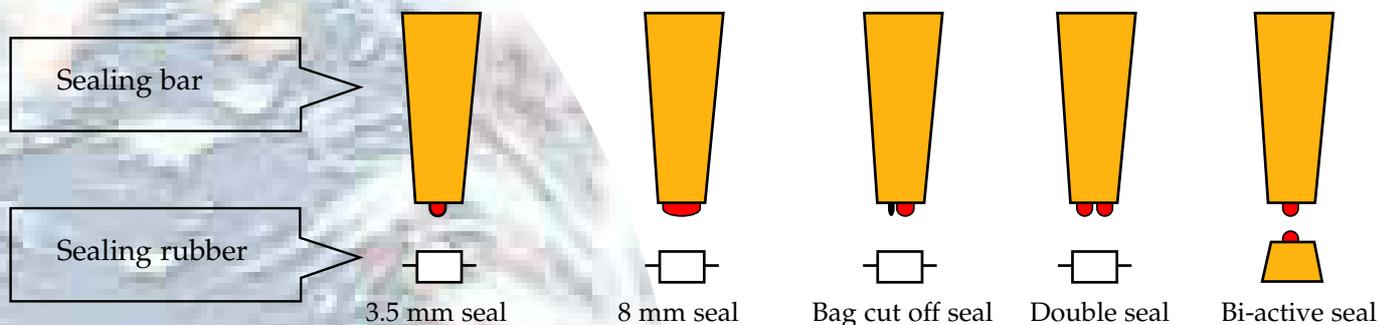
Options

Gas Flushing

Adding gas to the package is a way to extend the shelf life of the product. The product, and the space around it in the chamber are vacuumised as normal. Usually after the vacuuming process the bag is sealed; but with gas flushing the pouch is injected with a gas or gas mixture. When the desired volume of gas is reached the bag is then sealed. This gives a very low residual oxygen percentage and the product is no longer under vacuum pressure. All models, except the VMS 43, VMS 53 and VMS 63 can be equipped with the gas flush system.

Sealing bars

Almost all of the Audionvac vacuum chamber models, except the VMS 43, VMS 53 and VMS 63, can be equipped with one of the following sealing bar options. Please consult the options table to see which type of bars are standard on each model.



Voltages, Phase and Frequency

All models can be supplied with a different voltage, phase and frequency to accommodate specific requirements of the customer.

Soft-air

Soft-air is the ideal option to enable fragile (e.g. fish) or sharp (e.g. T-bone) products to be packed without damage. The air enters the vacuum chamber very gently after the sealing process giving the vacuum bag time to form around the fragile or sharp product. The result is that the product or the vacuum bag will not be damaged. A further benefit is that the product looks neater with a better formed package. Soft-air is not available on the VMS 43 and the VMS 53.

Sensor

When it is important to obtain an exact vacuum or gas level we recommend a sensor. Normally the standard machine relies on a time cycle for the vacuum and gas levels. In most cases this is accurate enough although small variations can happen. Without a sensor deviations could appear, for instance, when you close the lid slowly; allowing the machine to start vacuuming with the lid slightly open. A sensor triggers the next part of the cycle only when an absolute value is obtained. All models except the VMS 43 and VMS 53 can be equipped with a sensor.

Multi-cycle

Sometimes it may be necessary to have a repeated sequence of vacuuming and gassing. The multi-cycle option makes this possible with up to 8 processes in one cycle. All models except the VMS 43 and VMS 53 can be equipped with the multi-cycle option. It is not possible to combine the multi-cycle with the sensor option.

High Lid

The VMS 43, VMS 53 and VMS 63 have an optional high lid.

Code Seal

Text can be imprinted in the seal area which may be useful to impart a message or offer security. The advantage of text in the seal is that it remains intact until the bag is opened. The code seal is only possible in combination with the 8mm-seal.

Custom-made options

Please talk to us if there is a requirement not covered by our standard options. We can usually produce a "special" for a difficult product or process.



Applications

FOOD

Besides the conserving effect of a vacuum it is possible to surround a product with an inert gas or a mixture of inert gasses. The result of this modified atmosphere is that generally the foodstuffs are preserved and the damaging effects of a high vacuum are avoided.

There are several advantages of a lower vacuum. In the case of a crushable product the lower vacuum does not exert the pressure of a vacuum pack. Products, which contain fluids, will lose their liquids as a result of the high vacuum. When there are several products in one vacuum bag it is possible for the products to stick together under the influence of a high vacuum; this will not be the case with the lower vacuum of a modified atmosphere.

The three main gasses that are being used to produce the modified atmosphere are the following:

Nitrogen (N₂): an inert gas, which does not react to, or with, other substances. This gas is a good base as a substitute for regular air.

Carbon Dioxide (CO₂): slows down the microbiological activity and it slows down oxidation.

Oxygen (O₂): oxygen is needed to preserve "breathing products", to slow down the growth of anaerobic bacteria or to preserve the colour of meat (the oxygen percentage in the vacuum chamber machine may not exceed 25% due to the hazard of explosions).



NON-FOOD

The most common application for non-food products is to prevent corrosion or other damaging processes such as the decay of wood.

While the product is protected against chemical or biological processes it is also kept clean and dry.

Another useful application is the possibility to reduce the volume of products. The difference can be remarkable; especially when you think of a product which uses a lot of space.

Examples of products in the Non-food area are:

- PCB's
- Machine-parts
- Medical tools
- Facial masks
- Blankets
- Wedding-dresses



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DEALER



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