

# VACUUM SEALING EQUIPMENT

General  
Catalogue

**MAGICVAC**  
THE ORIGINAL VACUUM SEALING SYSTEM



HOUSEHOLD



ACCESSORIES



PROFESSIONAL

# Italian excellence, since 1966



**MAGIC VAC®**  
**PROFESSIONAL**

## MAGIC VAC®, A FLAEM NUOVA BRAND

Since 1966, Flaem Nuova Spa has had the constant mission of improving people's quality of life by offering innovative, safe, high-performance and reliable products.



## 30+ YEARS EXPERIENCE IN VACUUM PRESERVATION

Magic Vac® products are the result of a precision work by a Team of professionals, backed up by more than 30 years of know-how in the vacuum food preservation system.



www.tuv.com  
ID 0217007711



## CERTIFIED QUALITY SYSTEM

The Company operates according to ISO 9001:2015 and ISO 13485:2016 and following the requirements of the European Directives.

The reliability of our medical devices and food preservation products is also guaranteed by the most important international accredited Laboratories e. g. IMQ, TÜV Rheinland, Intertek, bearing security marks such as GS, cETLus.

# The advantages of vacuum packaging

## x5

Food fresh up to  
5 times longer

### Maximum shelf life, maximum freshness

Vacuum packaging food, thereby eliminating air/oxygen, means naturally preserving the organoleptic properties (flavor and appearance) longer and, consequently, improving the quality of the preserved food.

### MONEY SAVINGS

The vacuum packaging system allows you to purchase products less frequently and in greater quantities, even during the short seasons, avoids wasting time and keeps food from spoiling.

### FLEXIBILITY AND SANITATION












Custom packaging foods like meat, cured meats, cheese, precooked foods, rice, pasta and biscuits using the bags or specific containers allows you to optimise storage space. This ensures the utmost preservation in hygienically ideal conditions, by eliminating cross contamination between different products.

### PRACTICALITY

The food vacuum packaging system allows you to first cook food in large quantities, then divide it into portions to keep in the refrigerator or freezer, adding herbs or spices if desired. They can then be directly thawed by boiling or in the microwave.

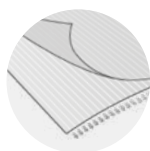
### TABLE OF PRESERVATION TIME IN DAYS >

The data contained in the table are the result of an analysis conducted in collaboration with AITA (Prof. Luciano Piergiovanni - Chair of "Agri-food product conditioning and distribution technologies" at the University of Milan).

| FRIDGE<br>+5°C  |  | IN NORMAL STORAGE<br>CONDITIONS | VACUUM STORAGE<br>USING MAGIC VAC® |
|---|--|---------------------------------|------------------------------------|
|  |  | 3 - 4                           | 8 - 9                              |
|  |  | 1 - 3                           | 4 - 5                              |
|  |  | 15 - 20                         | 25 - 60                            |
|  |  | 7 - 15                          | 24 - 40                            |
|  |  | 1 - 3                           | 7 - 10                             |
|  |  | 5 - 7                           | 14 - 20                            |
|   |  |                                 |                                    |
| FREEZER<br>-18°C  |  |                                 |                                    |
|  |  | 120 - 180                       | 450 - 600                          |
|  |  | 90 - 120                        | 300 - 360                          |
|  |  | 240 - 300                       | 540 - 720                          |
|   |  |                                 |                                    |
| PANTRY<br>+25°C   |  |                                 |                                    |
|  |  | 1 - 2                           | 6 - 8                              |
|  |  | 120 - 180                       | 360                                |

# Choose the original

## PROTECTS FOOD WITH CERTIFIED PERFORMANCES



Pairing Magic Vac® machines with original Magic Vac® accessories results in a packaging system that guarantees maximum air/oxygen extraction, highly facilitated by the thickness and the special lines of the Magic Vac® bags and rolls patented material.

This process creates conditions that maintain the organoleptic properties and ensure the food preservation time published in the table on the previous page as well as in every Magic Vac® user manual. The data contained in the “Preservation time” table are the result of the independent opinion drawn up exclusively for Flaem Nuova SpA by Professor Luciano Piergiovanni, member of AITA (Italian Association of Food Technology) and chair of the DISTAM (Agri-food product conditioning and distribution technologies) at the University of Milan.

The Magic Vac® product line was tested and approved by the Federation of Italian Chefs.

## NON-TOXIC OF THE BAGS, ROLLS AND CONTAINERS

Flaem Nuova SpA can ensure the utmost safety using Magic Vac® systems.

The materials used meet the requirements of the strictest international standards and directives regarding plastic materials in contact with food, fully respecting the migration limit values of dangerous substances.

## EASY TO USE AND PATENTED TECHNOLOGY

In addition to exceptional performances and flexibility in choosing the packaging mode, Magic Vac® machines are highly intuitive to use, saving a considerable amount of time during packaging.

## MULTIPLE PATENTED ACCESSORIES

In addition to bags and rolls, Magic Vac® accessories include a variety of containers for efficient storage of products, as well as innovative universal lids that fit with any sturdy container (glass jars, steel pots or pans). This preserves the aroma and flavor of all foods. Wine can also be preserved thanks to a special wine bottle accessory.

## QUALITY AND RELIABILITY OF MADE IN ITALY

Magic Vac® system machines and accessories are made entirely in Italy with materials and assembly methods that are rigorously under control during the entire production cycle to ensure the utmost quality and reliability. Quality and reliability that have always set Flaem Nuova SpA production apart and made it one of the world's biggest industry leaders.






## LOW ENERGY CONSUMPTION



Magic Vac® machines fulfil the most restrictive energy consumption standards required by the EC 1275/2008 regulation starting 07/01/2013 (2009/125/EC ErP Directive).



# The Magic Vac® vacuum sealers

|            |   |   |   |   |   |
|------------|---|---|---|---|---|
| MODEL NAME | Futura<br>Alice<br>Elite 300<br>Compact   | Genius<br>Dinamika<br>Champion  | Perfetta<br>Maxima 2<br>Axolute<br>Master   | Jumbo 30 Premium<br>Jumbo 30 Evo<br>Jumbo 30  | Jumbo 40<br>Jumbo 40 Plus   |
| USER       | Couples<br>Singles<br><br> | Families<br><br> | Families<br>Fish&Hunting<br>Small commercial<br><br> | Heavy users<br>Fish&Hunting<br>Small commercial<br><br> | Very heavy<br>users<br><br> |
| DESIGN&USE | Compact<br>design   | Full-size<br>options<br>Frequent use  | Full-size<br>options<br>Intensive use   | Stainless steel<br>Heavy duty   | Stainless steel<br>Heavy duty   |



# Perfetta

NEW



Made in Italy



Certified commercial performances

## INNOVATIVE COMMERCIAL VACUUM SEALING SYSTEM

- Extra-powerful double pump 18 l/min
- New digital Vacuum Control: innovative vacuum level presetting
- Pulse function for manual vacuum control to preserve fragile and delicate food
- Professional performances
- ActiSeal 3D automatic adjustment to obtain the best result under all circumstances and avoid inadequate or excessive sealing
- Marinating function to marinate the food on a few minutes in the Magic Vac® Square Canister
- Patented technology

Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 51 x 17.5 x 10.5 cm 3.25 Kg

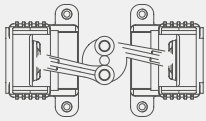


| CODE    | COLOR         | PACK  |
|---------|---------------|-------|
| V272PK1 | Silver, Black | 2 pcs |

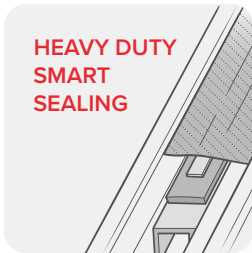




#### EXTRA-POWERFUL DOUBLE PUMP



#### HEAVY DUTY SMART SEALING



- Professional **aluminum** sealing bar
- Liquid-proof tray, completely **removable** and **dishwasher-safe**
- Convenient **roll** storage and **bag** cutter



#### TOTAL VACUUM&SEAL CONTROL

- Innovative vacuum level presetting, with automatic sealing
- Auto vacuum and seal button
- Easy sealing function
- Canister vacuum function
- Marinating function
- Sealing time regulation (dry, humid and very humid food)
- LED Digital indicator of packaging cycle
- Waterproof multifunctional panel



- **Unique Italian Design** and Functions
- Easy to use **Lock & Unlock System**
- **Patented look-in window**, for correct bag positioning

#### STANDARD KIT INCLUDES:

- Roll for 30x300 cm bags
- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- Vacuum storage guide
- "Magic Cutter" bag cutter
- User instruction manual



# Maxima 2



Made in Italy



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commercial performances

## SEMI-PROFESSIONAL VACUUM SEALING SYSTEM

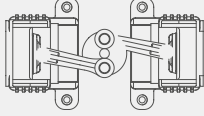
- Extra-powerful double pump 18 l/min
- ActiSeal 3D automatic adjustment to obtain the best result under all circumstances and avoid inadequate or excessive sealing
- Pulse function
- Accessory storage compartment and Integrated cable storage compartment
- Reduced dimensions thanks to upright storage
- Patented Technology

Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 44 x 24 x 11 cm 4 Kg

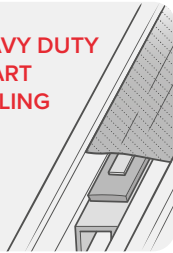




#### EXTRA-POWERFUL DOUBLE PUMP



#### HEAVY DUTY SMART SEALING



- Professional **aluminum sealing bar**
- Liquid-proof tray, completely **removable and dishwasher-safe**
- Convenient **roll storage** and **bag cutter**



#### LOADED WITH TECHNOLOGY

- Pulse vacuum
- Innovative vacuum level presetting, with automatic sealing
- Auto vacuum and seal button
- Easy sealing function
- Canister vacuum function
- Marinating function
- Pump speed regulation
- Sealing time regulation (dry, humid and very humid food)
- LED Digital indicator of packaging cycle
- Waterproof multifunctional panel

- **Unique Italian Design** and Functions
- Easy to use **Lock & Unlock System**
- **Illuminated look-in window**, for correct bag positioning

#### STANDARD KIT INCLUDES:

- Roll for 30x300 cm bags
- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- Vacuum storage guide
- "Magic Cutter" bag cutter
- User instruction manual



# Axolute



Made in Italy



Certified  
commercial performances

## INTENSIVE USE VACUUM SEALING SYSTEM WITH FUNCTIONAL DESIGN

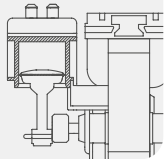
- Unique and elegant Italian design, with top quality details
- Reduced dimensions thanks to upright storage
- Pulse function
- ActiSeal 3D automatic adjustment to obtain the best result under all circumstances and avoid inadequate or excessive sealing
- Patented Technology

Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 44 x 24 x 11 cm 3.80 Kg

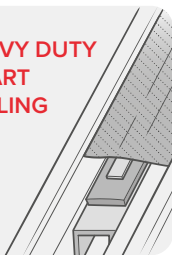




#### INTENSIVE USE MOTOR



#### HEAVY DUTY SMART SEALING



- Convenient **roll storage** and **bag cutter**
- Professional **aluminium sealing bar**
- Fully **removable tray**



#### WATERPROOF MULTIFUNCTIONAL PANEL

- Pulse vacuum
- Innovative vacuum level presetting, with automatic sealing
- Auto vacuum and seal button
- Easy sealing function
- Canister vacuum function
- Pump speed regulation
- Sealing time regulation (dry, humid)
- LED Digital indicator of packaging cycle

- Easy to use **Lock & Unlock System**
- **Illuminated look-in window**, for correct bag positioning

#### STANDARD KIT INCLUDES:

- Roll for 30x300 cm bags
- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- Vacuum storage guide
- "Magic Cutter" bag cutter
- User instruction manual





# Master

NEW



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## INTENSIVE USE VACUUM SEALING SYSTEM WITH VACUUM GAUGE

- Useful **analog vacuum gauge** to check the vacuum level
- Easy to use **Lock & Unlock system**
- Convenient **look-in window** for correct bag positioning
- **Pulse function**
- **Patented Technology**

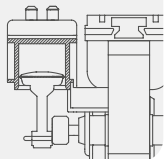
Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 51 x 17.5 x 10.5 cm 3 Kg



| CODE    | COLOR | PACK  |
|---------|-------|-------|
| V252PK1 | White | 3 pcs |



#### INTENSIVE USE MOTOR



#### HEAVY DUTY SEALING



- Convenient **roll storage** and **bag cutter**
- Professional **aluminium sealing bar**
- **Liquid-proof tray**, completely removable and dishwasher-safe



#### WATERPROOF MULTIFUNCTIONAL PANEL

- Analog vacuum gauge to check the vacuum level
- Bag vacuum cycle with automatic sealing
- Manual sealing function
- Canister vacuum cycle
- Sealing time regulation
- LED Digital indicator of packaging cycle
- Pulse function for manual vacuum control



- Easy to use **Lock & Unlock System**
- **Patented look-in window**, for correct plastic bag placement

#### STANDARD KIT INCLUDES:

- Roll for 30x300 cm bags
- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- Vacuum storage guide
- "Magic Cutter" bag cutter
- User instruction manual





# Champion

NEW



Made in Italy



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## FREQUENT USE VACUUM SEALING SYSTEM WITH COMPACT AND ROBUST DESIGN

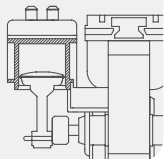
- Full-size option with **roll-holder** compartment and built-in **bag cutter**
- Easy to use **Lock & Unlock system**
- Convenient **look-in window** for correct bag positioning
- **Pulse function**
- **Patented Technology**

Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 51 x 17.5 x 10.5 cm 3 Kg





#### INTENSIVE USE MOTOR



#### HEAVY DUTY SEALING



- Professional **aluminum sealing bar**
- Liquid-proof tray, completely **removable and dishwasher-safe**
- **Roll-holder** compartment and built-in **bag cutter**



**MAGICVAC**  
CHAMPION



#### WATERPROOF MULTIFUNCTIONAL PANEL

- Bag vacuum cycle with automatic sealing
- Manual sealing function
- Canister vacuum cycle
- Sealing time regulation
- LED Digital indicator of packaging cycle
- Pulse function for manual vacuum control

- Easy to use **Lock & Unlock System**
- **Patented look-in window**, for correct plastic bag placement

#### STANDARD KIT INCLUDES:

- Roll for 30x300 cm bags
- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- Vacuum storage guide
- "Magic Cutter" bag cutter
- User instruction manual



# Dinamika



Designed in Italy



Certified  
commercial performances

## SILVER-WHITE DESIGN VACUUM SEALING SYSTEM

- With **roll-holder** and **pulse vacuum**
- **Double seal setting**: dry food and moist food
- **Pump speed regulation**
- **Completely automatic cycle**
- Specific cycle to create **vacuum in containers**
- **Cable storage** compartment

Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 45.5 x 23.2 x 11.9 cm 2.30 Kg



- Convenient **roll-holder** compartment and built-in **bag cutter**
- Easy to use **Lock & Unlock System**



- **Marinating** function to marinate the food on a few minutes in the Magic Vac® Square Canister



ACO1073  
Executive Square Canister  
2,5 LT



#### MULTIFUNCTION WATERPROOF PANEL

- Manual marinating function
- Pulse vacuum
- Pump speed regulation
- Sealing time function

#### STANDARD KIT INCLUDES:

- Roll for 30x300 cm bags
- Connection tube for accessories
- User instruction manual
- Vacuum storage guide





# Genius



Made in Italy



Certified  
commercial performances

## LOW-NOISE VACUUM SEALING SYSTEM, WITH COMMERCIAL PERFORMANCES

- Completely **automatic cycle**
- **Manual cycle** for delicate foods
- **On/vacuum/seal** light indicator
- Cycle to create **vacuum in containers**
- **Cable storage** compartment

Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 39 x 14 x 10 cm 3.15 Kg



### STANDARD KIT INCLUDES:

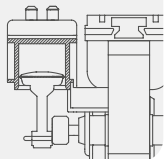
- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual



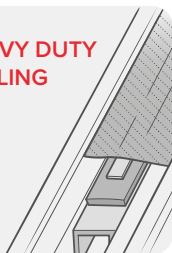
| CODE    | COLOR | PACK  |
|---------|-------|-------|
| V402PK2 | White | 4 pcs |



#### INTENSIVE USE MOTOR



#### HEAVY DUTY SEALING



- Professional **aluminum** sealing bar
- Vacuum chamber with **liquid-**collecting tray



#### STANDARD KIT INCLUDES:

- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual



**GENIUS exclusive RED/SILVER**  
version available

| CODE    | COLOR      | PACK |
|---------|------------|------|
| V402PK3 | Silver/Red | 4 pz |



Safe product >



HOUSEHOLD

# Futura



Made in Italy



Certified  
commercial performances

## ELEGANT DESIGN AND EASY-TO-CLEAN VACUUM SEALING SYSTEM

- Completely **automatic cycle**
- **Manual cycle** for delicate foods
- Cycle to create **vacuum in containers**
- Sealing in **progress led indicator**
- **Cable storage** compartment

Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 39 x 14 x 8 cm 2.30 Kg



### STANDARD KIT INCLUDES:

- Roll for 30x300 cm bags
- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- Vacuum storage guide
- User instructions manual

Patented, dishwasher  
safe removable  
liquid-collecting tray



| CODE    | COLOR        | PACK  |
|---------|--------------|-------|
| VB02PK1 | Silver-Black | 4 pcs |









# Alice



Made in Italy



Certified  
commercial performances

## HIGH PERFORMANCE HOUSEHOLD VACUUM SEALING SYSTEM

- Completely **automatic cycle**
- **Manual cycle** for delicate foods
- Sealing in **progress led indicator**
- Cycle to create **vacuum in containers**
- **Cable storage** compartment

Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 39 x 14 x 8 cm 2.30 Kg



### STANDARD KIT INCLUDES:

- 10 pre-cut 20x30 cm bags
- Connection tube for accessories
- “Magic Cutter” bag cutter
- User instructions manual
- Vacuum storage guide

| CODE    | COLOR | PACK  |
|---------|-------|-------|
| V952PK1 | White | 4 pcs |





- Multi-function **waterproof keypad**
- **Dual filter** to protect pump against impurities



- Vacuum chamber with **liquid-collecting tray**



# Elite 300 Plus



Made in Italy



Certified commercial performances

## SUPER-COMPACT VACUUM SEALING SYSTEM, WITH NO COMPROMISES ON PERFORMANCES

- Completely **automatic cycle**
- **Manual cycle** for delicate foods
- **Waterproof controls**
- Sealing in **progress led indicator**
- **Cable storage** compartment
- Cycle to create **vacuum in containers**



Elite 300 Plus Black edition

Usable with rolls and bags > 15 cm 20 cm 30 cm | (LxPxH): 38.7 x 11.5 x 9.6 cm 1.70 Kg



### STANDARD KIT INCLUDES:

- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual
- Vacuum storage guide

Patented, dishwasher safe removable liquid-collecting tray



| CODE    | COLOR | PACK  |
|---------|-------|-------|
| VE52PK1 | White | 6 pcs |



| CODE    | COLOR | PACK  |
|---------|-------|-------|
| VE59PK1 | Black | 6 pcs |



Safe product >



Technology\*







# Compact

NEW



Designed in Italy



Certified commercial performances

## COMPACT DESIGN VACUUM SEALER WITH FULL ARRAY OF FUNCTIONS

- Patented **look-in window** for correct bag position
- Easy and **quick access to canister's plug** and vacuum button
- Built-in **bidirectional bag cutter**
- Removable power cord with **water-proof plug cover**
- Progress **display with 5 leds**
- Cycle to create **vacuum in containers**

Usable with rolls and bags >



15 cm



20 cm



30 cm



(LxPxH): 38 x 10 x 6 cm



0.94 Kg



### STANDARD KIT INCLUDES:

- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- User instructions manual
- Vacuum storage guide







# Magic Vac® comparison chart

PERFETTA    MAXIMA 2    AXOLUTE    MASTER    CHAMPION    DINAMIKA



|   | Intensive use         |                           |                           |                       | Frequent use          |                       |
|---|-----------------------|---------------------------|---------------------------|-----------------------|-----------------------|-----------------------|
| VACUUM PACKAGING                          | Automatic             | Automatic 2-speed         | Automatic 2-speed         | Automatic             | Automatic             | Automatic 2-speed     |
| SEALING START                             | Automatic or manual   | Automatic or manual       | Automatic or manual       | Automatic or manual   | Automatic or manual   | Automatic or manual   |
| SEALING TIME                              | Adjustable (2 levels) | Adjustable (3 levels)     | Adjustable (2 levels)     | Adjustable (2 levels) | Adjustable (2 levels) | Adjustable (2 levels) |
| ACTISEAL 3D                               | Yes                   | Yes                       | Yes                       | No                    | No                    | No                    |
| SEALING LED LIGHT                         | Yes                   | Yes                       | Yes                       | Yes                   | Yes                   | Yes                   |
| VACUUM STATUS                             | Digital 8 LED         | Digital 4 LED             | Digital 2 LED             | Analog vacuum gauge   | LED                   | LED                   |
| ILLUMINATED TRANSPARENT WINDOW            | Window                | Yes                       | Yes                       | Window                | Window                | No                    |
| LID RELEASE                               | Automatic             | Automatic                 | Automatic                 | Automatic             | Automatic             | Automatic             |
| LOCK & UNLOCK SYSTEM                      | Yes                   | Yes                       | Yes                       | Yes                   | Yes                   | Yes                   |
| QUICK MARINATING FUNCTION                 | Yes                   | Yes                       | No                        | No                    | No                    | Yes                   |
| PULSE VACUUM FUNCTION                     | Yes                   | Yes                       | Yes                       | Yes                   | Yes                   | Yes                   |
| HOSE PORT FOR VACUUM CONTAINERS           | Yes                   | Yes                       | Yes                       | Yes                   | Yes                   | Yes                   |
| VACUUM CHAMBER WITH LIQUID-PROOF TRAY     | Yes                   | Yes                       | Yes                       | Yes                   | Yes                   | Yes                   |
| LOWER PART/LIQUID-PROOF TRAY REMOVABLE    | Yes                   | Yes                       | Yes                       | Yes                   | Yes                   | No                    |
| ROLLER HOLDER COMPARTMENT WITH BAG-CUTTER | Yes                   | Yes with protection cover | Yes with protection cover | Yes                   | Yes                   | Yes                   |
| SELF-RESETTING SAFETY THERMAL PROTECTION  | Yes                   | Yes                       | Yes                       | Yes                   | Yes                   | Yes                   |
| PUMP TYPE                                 | Double pump           | Double pump               | 1 pump                    | 1 pump                | 1 pump                | 1 pump                |
| NOMINAL PUMP FLOW RATE (APPROX)           | 18 l/min              | 18 l/min                  | 10 l/min                  | 10 l/min              | 10 l/min              | 12 l/min              |
| PUMP VACUUM VALUE (APPROX)                | (60 cm/hg) -0.8 bar   | (60 cm/hg) -0.8 bar       | (60 cm/hg) -0.8 bar       | (60 cm/hg) -0.8 bar   | (60 cm/hg) -0.8 bar   | (60 cm/hg) -0.8 bar   |
| INPUT POWER                               | 130 W                 | 130 W                     | 130 W                     | 130 W                 | 130 W                 | 130 W                 |



|   | Frequent use           |                        | Compact design         |                         |                         |
|---|------------------------|------------------------|------------------------|-------------------------|-------------------------|
| VACUUM PACKAGING                          | Automatic              | Automatic              | Automatic              | Automatic               | Automatic               |
| SEALING START                             | Automatic or manual    | Automatic or manual    | Automatic or manual    | Automatic or manual     | Automatic or manual     |
| SEALING TIME                              | Fixed                  | Fixed                  | Fixed                  | Fixed                   | Adjustable (2 levels)   |
| ACTISEAL 3D                               | No                     | No                     | No                     | No                      | No                      |
| SEALING LED LIGHT                         | Yes                    | Yes                    | Yes                    | Yes                     | Yes                     |
| VACUUM STATUS                             | LED                    | LED                    | LED                    | LED                     | LED                     |
| ILLUMINATED TRANSPARENT WINDOW            | No                     | No                     | No                     | No                      | Window                  |
| LID RELEASE                               | Manual                 | Manual                 | Manual                 | Manual                  | Automatic               |
| LOCK & UNLOCK SYSTEM                      | No                     | No                     | No                     | No                      | Yes                     |
| QUICK MARINATING FUNCTION                 | No                     | No                     | No                     | No                      | No                      |
| PULSE VACUUM FUNCTION                     | No                     | No                     | No                     | No                      | No                      |
| HOSE PORT FOR VACUUM CONTAINERS           | Yes                    | Yes                    | Yes                    | Yes                     | Yes                     |
| VACUUM CHAMBER WITH LIQUID-PROOF TRAY     | Yes                    | Yes                    | Yes                    | Yes                     | Yes                     |
| LOWER PART/LIQUID-PROOF TRAY REMOVABLE    | No                     | Yes                    | No                     | Yes                     | No                      |
| ROLLER HOLDER COMPARTMENT WITH BAG-CUTTER | No                     | No                     | No                     | No                      | No                      |
| SELF-RESETTING SAFETY THERMAL PROTECTION  | Yes                    | Yes                    | Yes                    | Yes                     | Yes                     |
| PUMP TYPE                                 | 1 pump                 | 1 pump                 | 1 pump                 | 1 pump                  | 1 pump                  |
| NOMINAL PUMP FLOW RATE (APPROX)           | 10 l/min               | 10 l/min               | 10 l/min               | 9 l/min                 | 9 l/min                 |
| PUMP VACUUM VALUE (APPROX)                | (60 cm/hg)<br>-0.8 bar | (60 cm/hg)<br>-0.8 bar | (60 cm/hg)<br>-0.8 bar | (59 cm/Hg)<br>-0.78 bar | (56 cm/hg)<br>-0.75 bar |
| INPUT POWER                               | 300 w                  | 140 W                  | 140 W                  | 140 W                   | 130 W                   |



**Magic Vac®**  
Original  
Accessories

🇮🇹 Made in Italy

# BAGS AND ROLLS

Patented multi-layer  
and lined



**BPA-FREE**  
Bisphenol-A FREE  
Safe and Tested



All Magic Vac®  
accessories have  
been tested and  
found suitable for  
contact with food, according  
REG. (EU) No 10/2011 and  
subsequent amendments and  
updates

## BAGS

### Bags with pre-printed label\*

| Cod.    | Q.ty | Dimensions (cm) | Bags in a pack |
|---------|------|-----------------|----------------|
| ACO1040 | 100  | 20x30           | 14             |
| ACO1024 | 50   | 20x30           | 28             |
| ACO1028 | 20   | 20x30           | 70             |
| ACO1036 | 50   | 30x40           | 12             |

### Bags without label

| Cod.    | Q.ty | Dimensions (cm) | Bags in a pack |
|---------|------|-----------------|----------------|
| ACO1076 | 100  | 20x30           | 14             |
| ACO1059 | 50   | 20x30           | 28             |
| ACO1061 | 20   | 20x30           | 60             |
| ACO1129 | 50   | 25x35           | 14             |
| ACO1064 | 20   | 30x40           | 12             |

## ROLLS

### Rolls with pre-printed label\*

| Cod.    | Q.ty | Dimensions (cm) | Rolls in a pack |
|---------|------|-----------------|-----------------|
| ACO1025 | 2    | 30x600          | 20              |
| ACO1026 | 2    | 20x600          | 30              |

\*To specify the date and contents to preserve

### Rolls without label

| Cod.    | Q.ty | Dimensions (cm) | Rolls in a pack |
|---------|------|-----------------|-----------------|
| ACO1068 | 2    | 30x600          | 20              |
| ACO1066 | 2    | 20x600          | 30              |
| ACO1075 | 4    | 15x600          | 20              |



## COOKING SAFE AND CERTIFIED

Safe and tested for boiling and **sous-vide** cooking



| Temperature | Cooking time |
|-------------|--------------|
| 100° C      | 1 h          |
| 90° C       | 8 h          |
| 70° C       | 72 h         |



TECHNICAL FEATURES



Maximum  
air removal



Puncture  
resistant



Total protection  
against odours



Total protection  
against humidity



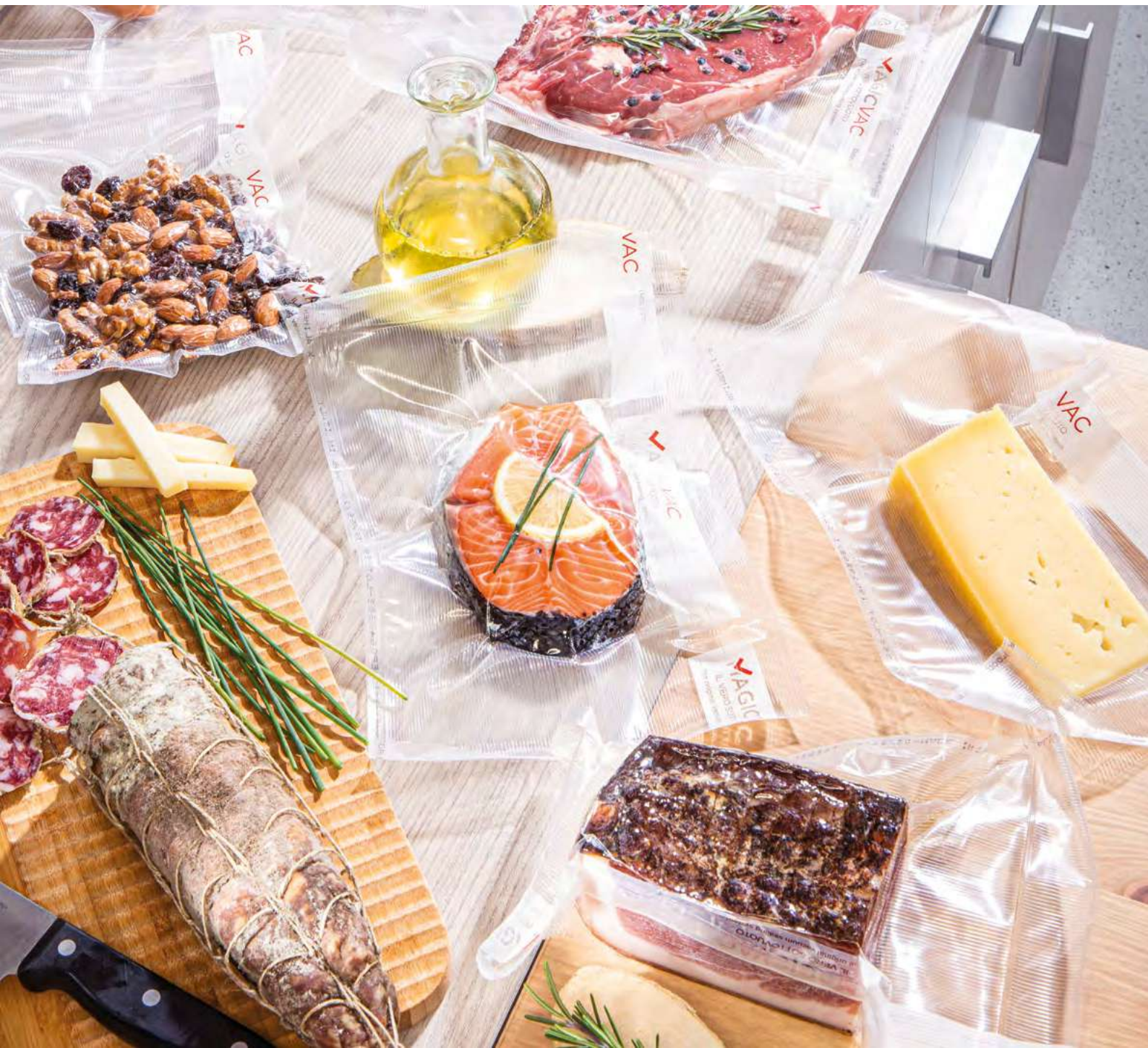
Defrost  
in microwave



Refrigerator



Freezer





**Magic Vac®**  
Original  
Accessories

🇮🇹 Made in Italy

# VACUUM FOOD CONTAINERS

## Executive Line

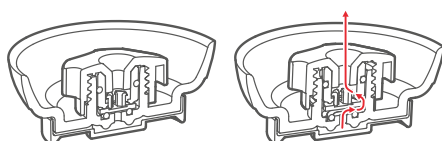


**BPA-FREE**  
Bisphenol-A FREE  
Safe and Tested



All Magic Vac® accessories have been tested and found suitable for contact with food, according REG. (EU) No 10/2011 and subsequent amendments and updates

### CONTAINERS



< The Patented Executive valve,  
with fluid suction prevention system.  
Keeps food fresh incredibly longer.



Stackable structure



2,5 lt



Ideal for vacuum marinating  
in just a few minutes



4 lt



2 lt



1,5 lt

| Cod.    | Container                          | Ltr | Lid    |
|---------|------------------------------------|-----|--------|
| ACO1073 | "Marinade" square                  | 2.5 | in box |
| ACO1002 | Cylindrical                        | 4   | in box |
| ACO1003 | Cylindrical                        | 2   | in box |
| ACO1004 | Cylindrical                        | 1.5 | in box |
| ACO1005 | Cylindrical container set with lid | 4+2 | in box |

### LIDS



ACO1074



ACO1010



ACO1009

| Cod.    | Replacement lid   | Ltr      |
|---------|-------------------|----------|
| ACO1074 | "Marinade" square | 2.5      |
| ACO1009 | Cylindrical       | 1.5<br>4 |
| ACO1010 | Cylindrical       | 2        |



## INNOVATIVE EXECUTIVE UNIVERSAL LIDS

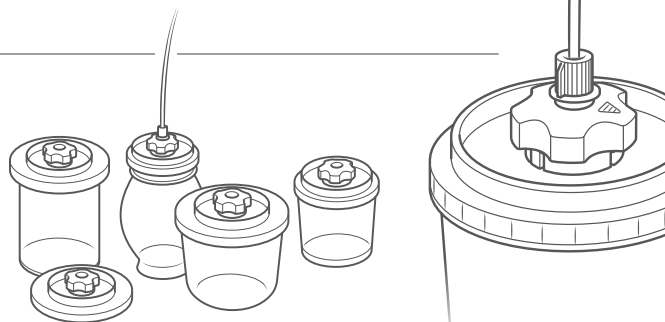


ACO1012 › Ø 100 mm



ACO1011 › Ø 125 mm

- Fit with any sturdy (glass jars, cans, steel pots or pans)
- They are equipped with the Executive valve system, for perfect air extraction



Gentle wash without lid on the top rack of the dishwasher



Defrosting without lid in microwave



Suitable for use in freezer. Perform vacuum operations at home room temperature only

**Magic Vac®**  
Original  
Accessories

🇮🇹 Made in Italy

# VACUUM FOOD CONTAINERS

## Family Line



**BPA-FREE**  
Bisphenol-A FREE  
Safe and Tested



All Magic Vac® accessories have been tested and found suitable for contact with food, according REG. (EU) No 10/2011 and subsequent amendments and updates

### RECTANGULAR CONTAINERS



Stackable structure



**Patented valve** with direct connection to the suction tube and built-in system that prevents fluid suction



1,5 lt

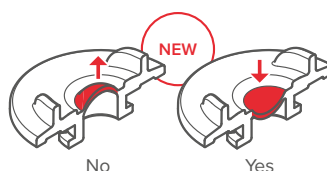


1 lt

| Cod.    | Dimensions (cm) | Ltr |
|---------|-----------------|-----|
| ACO1092 | 23x17x12        | 1.5 |
| ACO1093 | 23x17x9         | 1   |

### CYLINDRICAL CONTAINERS

Valve with vacuum indicator ›



Stackable structure



| Cod.    | Description   |
|---------|---|
| ACO1182 | 3 + 1.5 + 0.75-litre Family container set with lid in box |

**Double function**  
Vacuum obtainable by applying the inverted Bottle Cap





Gentle wash without lid  
on the top rack of the  
dishwasher



Defrosting without lid  
in microwave



Suitable for use in freezer.  
Perform vacuum operations at  
home room temperature only



**Magic Vac®**  
Original  
Accessories

 Made in Italy

# VACUUM SEALING ACCESSORIES



**BPA-FREE**  
Bisphenol-A FREE  
Safe and Tested



All Magic Vac® accessories have been tested and found suitable for contact with food, according REG. (EU) No 10/2011 and subsequent amendments and updates



## BOTTLE CUPS

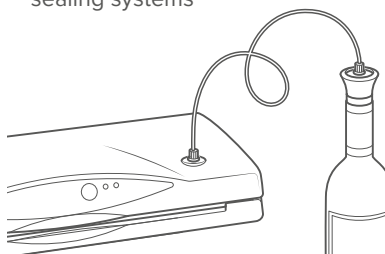
### < ACO1013: Vacuum bottle caps (2 pack)

Extend life of wine by sealing out air:

- Perfect for wine, oil and vinegar
- Fits most standard bottles
- Works with Magic Vac® vacuum sealing systems



Gentle wash without lid on the top rack of the dishwasher



## CUTTERS

### < ACO1094 package of 10 bag-cutters (Magic Cutter)

ACO1007



ACO1053



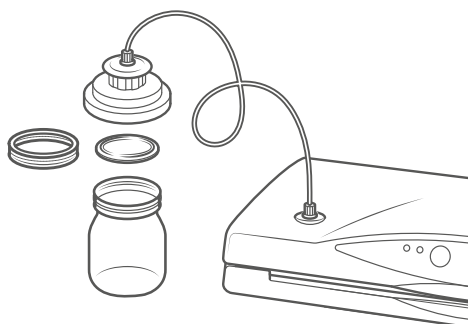
ACO1054



ACO1055



## FOR GLASS CONTAINERS



| Cod.    | Description                                  | Pcs |
|---------|--|-----|
| ACO1007 | Vacuum Wide-mouth Jar sealer                 | 1   |
| ACO1053 | Metal lids for glass jars (Ø 82 mm)          | 12  |
| ACO1054 | Metal sealing rings for glass jars (Ø 82 mm) | 12  |
| ACO1055 | Lid-opener for glass jars                    |     |

Magic Vac®  
Extra

# SpaceOff

## SPACE SAVING BAGS


- Protects clothes from dust, humidity, odours and moths
- Extremely easy to use with any vacuum cleaner
- Double-sealed closure
- Resistant and reusable



| Cod.    | Container   | Pack | EAN code      |
|---------|---|------|---------------|
| ACB0002 | Box with:<br>2 45x60 cm bags  | 24   | 8018294009465 |
| ACB0003 | Box with:<br>2 55x90 cm bags  | 24   | 8018294009458 |
| ACB0004 | Box with:<br>2 80x100 cm bags   | 24   | 8018294009441 |
| ACB0005 | Box with:<br>2 45x60 cm bags<br>2 55x90 cm bags<br>2 80x100 cm bags<br>1 travel bag | 12   | 8018294009472 |





 Made in Italy

# MAGIC VAC® PROFESSIONAL

MAGIC VAC®  
PROFESSIONAL  
is the Magic Vac® range  
designed to meet the  
needs of **professionals**  
who use vacuum packing  
as a **working tool** and  
expect high-quality  
products assuring reliability  
and high performances.



Magic Vac® Team have used  
its 35 years experience in the  
development and production of  
vacuum packing machines also  
to provide a range of machines  
that will stand out also the  
rigorous demands of processing  
and butchering **wild game, fish  
and harvest.**

The result is the **Jumbo** line:  
heavy duty stainless steel  
vacuum sealers with powerful  
motors, innovative functions  
and certified quality and  
performances.

The Magic Vac® PROFESSIONAL  
line is completed by innovative  
**vacuum stainless steel  
containers** for food preservation  
and marinating in a large  
commercial grade size.



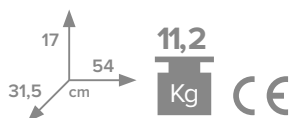
# JUMBO

EXTRA-POWERFUL  
DOUBLE PUMP

## JUMBO



www.lux.com  
ID 0217007711



Code V702PK1  
Master carton: 1 piece

1

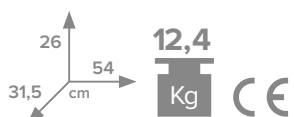
The patented **Lock & Unlock System** allows to perform an **automatic packing cycle** by easily closing and opening the vacuum chamber for a correct positioning of the bag. The **Lock & Unlock System** is also fitted with gas springs for gentle lid opening.



## JUMBO PLUS



www.lux.com  
ID 0217007711



Code V712PK1  
Master carton: 1 piece

11



Sealing bar  
with heavy-duty  
cooling system for  
intensive use

- 1 Patented **Lock & Unlock System**
- 2 Waterproof panel with multifunction **Soft Touch** controls
- 3 Analogue vacuum indicator
- 4 Hose port (for containers, lids, etc.)
- 5 Switch with socket for detachable power cord
- 6 Extra large seal
- 7 Sealing bar with **cooling system** for intensive use
- 8 Detachable washable liquid proof tray
- 9 Filter to protect pump against impurities
- 10 Oversize rubber feet
- 11 Stainless steel **roll-holder** with built-in **bag cutter** (only in Jumbo Plus model)

Also available as separate  
accessory



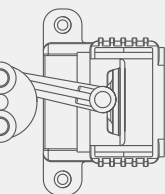
ACO1124

# MAGIC VAC® PROFESSIONAL

 Made in Italy

## MORE POWER

Double pump  
with oversized motor



# 31.5

 l/min

## TECHNICAL FEATURES

- Powerful air extraction using a self lubricating double pump
- Nominal pump flowrate in litres/minute: 31.5 (approx)
- Pump vacuum level in bar: - 0.85 (approx)
- Max. output in Watt: 380 (approx)
- Engineered for heavy duty use



## CONTROL PANEL FUNCTIONS

- |   |   |
|---|---|
| <b>A</b> Fully automatic cycle (automatically extracts air and seals)   | <b>T</b> Three-level settings of sealing time (very useful when using wet bags) |
| <b>M</b> Manual cycle: the machine extracts the air until the <b>S</b> button is pressed  | <b>C</b> For vacuum packaging in containers                                     |
| <b>S</b> Manual sealing (press to interrupt air extraction and seal immediately); cycle recommended for vacuum packing of fragile foods in bags | <b>M</b> For rapid marinating   |

## AUTOMATIC MARINATING FEATURE





# JUMBO 30 PREMIUM

PATENTED

**EXTRA-POWERFUL  
DOUBLE PUMP**

## OPTIMAL CONTROL

Pulse function, for optimal control of air removal, which prevents crushing of delicate foods

**P**

## WATERPROOF PANEL

Waterproof multifunction intuitive panel with digital vacuum gauge

## MORE PRODUCTIVITY

More consecutive sealing possibility (up to 150 consecutive sealing)  
ActiSeal 3D automatic sealing adjustment to avoid inadequate or excessive sealing



Sealing bar with heavy-duty cooling system for intensive use



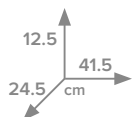
**Magic Vac®**  
**Jumbo 30 Premium**

Code: **V792PK1**

Packaging: Standard 1 piece



8 018294 013950




## STANDARD KIT INCLUDES

- 5 pre-cut 30x40 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual
- Vacuum storage guide



# MAGIC VAC® PROFESSIONAL

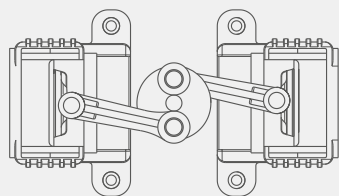
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## NEW digital vacuum control

### MORE PRECISION

Innovative vacuum level presetting



### MORE POWER

Double pump with oversized motor

28 l/min



### PATENTED LOOK-IN WINDOW

Central look-in window for the correct bag position

### EASY CLEANING

- 1 Innovative removable lid for easy cleaning
- 2 Liquid-collecting tray, fully removable and dishwasher-safe



12 min

### SPECIFIC CYCLE FOR “QUICK VACUUM MARINATING”

Speed-up the marinate process using the original Magic Vac® Executive square container

2





# JUMBO 30EVO

PATENTED

DOUBLE PUMP

- Structure in **stainless steel**
- **Professional performance** (18 l/min - 0.80 bar) ensured by the powerful **double pump**
- Easy to use with **self-locking** hooking levers
- **Triple seal setting:** dry food, moist food and very moist food
- **Completely automatic cycle**
- Manual cycle with **instantaneous sealing** function for fragile foods
- Special sealing option for **custom bags**
- **ActiSeal 3D** automatic adjustment to avoid inadequate or excessive sealing
- Specific cycle to create **vacuum in containers**
- Upper part can be detached for **easy cleaning**
- Dishwasher safe **removable liquid-collecting tray**
- Highly **heat dissipating** sealing bar
- Specific cycle for **“quick vacuum marinating”** (12 minutes in the special ACO1073 container)
- Analogue **vacuum gauge**
- Compliant with the **ErP Directive** on energy consumption
- Suitable for **intensive use**



## Magic Vac® Jumbo 30 evo



Code: **V772PK2**

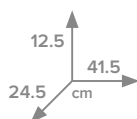
Packaging: Standard 1 piece



8 018294 012182

### STANDARD KIT INCLUDES

- 5 pre-cut 30x40 cm bags
- Connection tube for accessories
- “Magic Cutter” bag cutter
- User instructions manual
- Vacuum storage guide



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# JUMBO 30

PATENTED

DOUBLE PUMP

- Structure in **stainless steel**
- **Professional performance (18 lt/min - 0.80 bar)** ensured by the powerful **double pump**
- Easy to use with **self-locking** hooking levers
- **Triple seal setting:** dry food, moist food and very moist food
- **Completely automatic cycle**
- Manual cycle with **instantaneous sealing** function for fragile foods
- Special sealing option for **custom bags**
- **ActiSeal 3D** automatic adjustment to avoid inadequate or excessive sealing
- Specific cycle to create **vacuum in containers**
- Upper part can be detached for **easy cleaning**
- Dishwasher safe **removable liquid-collecting tray**
- Highly **heat dissipating** sealing bar
- Compliant with the **ErP Directive** on energy consumption
- Suitable for **intensive use**



## Magic Vac® Jumbo 30



Code: **V752PK1**

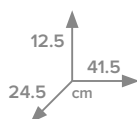
Packaging: Standard 1 piece



8 018294 011383

### STANDARD KIT INCLUDES

- 5 pre-cut 30x40 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual
- Vacuum storage guide



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# CHEFFY

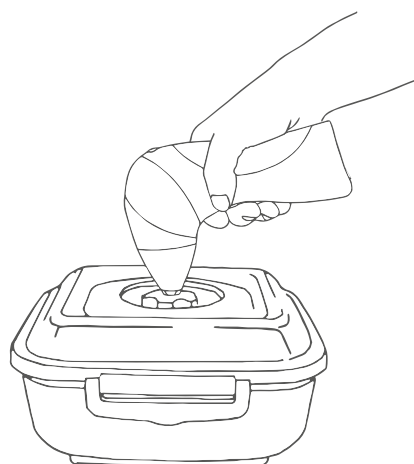
# CHEFFY



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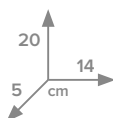
**AUTOMATIC  
VACUUM SYSTEM  
FOR CONTAINERS**

- Power supply: **12 v dc** (external power supply)
- Nominal pump flowrate in **litres/minute: 13** (approx.)
- Pump vacuum level in bar - **0.8** (approx.)
- Operation: **one cycle every 2 minutes**
- Practical and **very fast**
- **Commercial quality vacuum**
- It can be used **with the entire range of Magic Vac® accessories** (bags and rolls excluded)



## HEAVY DUTY DEVICE

- 1 Vacuum indicator light
- 2 Internal liquid-proof chamber
- 3 Vacuum cap
- 4 Operation push-button
- 5 Cheffy support



**0,4**  
Kg



Code VA13PK1  
Master carton: 4 pieces





# MAGIC VAC® PROFESSIONAL

JUMBO PLUS

JUMBO



Physical  
Features

|                   |                               |                               |
|-------------------|-------------------------------|-------------------------------|
| <b>STRUCTURE</b>  | Stainless steel (AISI 304)    | Stainless steel (AISI 304)    |
| <b>DIMENSIONS</b> | 54 (L) x 31,5 (W) x 26 (H) cm | 54 (L) x 31,5 (W) x 17 (H) cm |
| <b>WEIGHT</b>     | 12.4 kg                       | 11.2 kg                       |

Technical  
Features

|                              |   |   |
|------------------------------|---|---|
| <b>VOLTAGE</b>               | 220–240V~ 50Hz                                  | 220–240V~ 50Hz                                  |
| <b>INPUT POWER</b>           | 380 W   | 380 W   |
| <b>LENGTH OF SEALING BAR</b> | 435 mm<br>with cooling system for intensive use | 435 mm<br>with cooling system for intensive use |
| <b>TYPE OF PUMP</b>          | Double pump with<br>self-lubricating pistons    | Double pump with<br>self-lubricating pistons    |
| <b>NOMINAL PUMP FLOWRATE</b> | 31,5 l/min                                      | 31,5 l/min                                      |
| <b>MAX VACUUM</b>            | – 0.85 bar                                      | – 0.85 bar                                      |

Functional  
features

|                                   |                                       |                                       |
|-----------------------------------|---------------------------------------|---------------------------------------|
| <b>ROLL-HOLDER</b>                | Yes                                   | -                                     |
| <b>LIQUID PROOF TRAY</b>          | Yes<br>removable and washable         | Yes<br>removable and washable         |
| <b>AIR FILTER</b>                 | Yes                                   | Yes                                   |
| <b>LID CLOSING WITH LOCKS</b>     | AUTOMATIC<br>Lock & Unlock System     | AUTOMATIC<br>Lock & Unlock System     |
| <b>LID OPENING</b>                | AUTOMATIC<br>with patented gas spring | AUTOMATIC<br>with patented gas spring |
| <b>LID RELEASE</b>                | AUTOMATIC<br>with solenoid valve      | AUTOMATIC<br>with solenoid valve      |
| <b>CONTROL PANEL</b>              | Yes<br>electronic                     | Yes<br>electronic                     |
| <b>AUTOMATIC SEALING CYCLE</b>    | Yes                                   | Yes                                   |
| <b>MANUAL SEALING CYCLE</b>       | Yes                                   | Yes                                   |
| <b>SEALING SETTING</b>            | Yes                                   | Yes                                   |
| <b>AUTOMATIC MARINATING CYCLE</b> | Yes<br>Marinating                     | Yes<br>Marinating                     |
| <b>VACUUM PULSE FUNCTION</b>      | -                                     | -                                     |
| <b>VACUUM LEVEL CONTROL</b>       | Yes<br>Vacuum gauge                   | Yes<br>Vacuum gauge                   |

Accessories

|  |           |           |
|--|-----------|-----------|
| <b>MAGIC VAC® BAGS</b>                 | MAX 40 cm | MAX 40 cm |
| <b>MAGIC VAC® ROLLS</b>                | MAX 40 cm | MAX 40 cm |
| <b>MAGIC VAC® EXECUTIVE CONTAINERS</b> | Yes all   | Yes all   |

**JUMBO 30 PREMIUM**
**JUMBO 30 EVO**
**JUMBO 30**
**CHEFFY**


| STRUCTURE                       | Stainless steel (AISI 304)                                 | Stainless steel (AISI 304)                | Stainless steel (AISI 304)                | ABS  |
|---------------------------------|--|---|---|--|
| DIMENSIONS                      | 41,5(L)x24,5(W)x12,5(H)cm                                  | 41,5(L)x24,5(W)x12,5(H)cm                 | 41,5(L)x24,5(W)x12,5(H)cm                 | 14 (L) x 5 (W) x 20 (H) cm                   |
| WEIGHT                          | 5 kg   | 5 kg                                      | 5 kg                                      | 0.4 kg                                       |
| VOLTAGE                         | 220-240V~ 50Hz   | 230V~ 50Hz                                | 230V~ 50Hz                                | 230V~ 50Hz /12v dc                           |
| INPUT POWER                     | 130 W  | 130 W                                     | 130 W                                     | 15 W   |
| LENGTH OF SEALING BAR           | 340 mm   | 340 mm                                    | 340 mm                                    | -  |
| TYPE OF PUMP                    | Double pump with self-lubricating pistons                  | Double pump with self-lubricating pistons | Double pump with self-lubricating pistons | Single cylinder with self-lubricating piston |
| NOMINAL PUMP FLOWRATE           | 28 l/min   | 18 l/min                                  | 18 l/min                                  | 13 l/min                                     |
| MAX VACUUM                      | - 0.80 bar   | - 0.80 bar                                | - 0.80 bar                                | - 0.8 bar                                    |
| ROLL-HOLDER                     | -  | -   | -   | -  |
| LIQUID PROOF TRAY               | Yes<br>removable and washable                              | Yes<br>removable and washable             | Yes<br>removable and washable             | Yes<br>inside liquid proof chamber           |
| AIR FILTER                      | Yes  | Yes                                       | Yes                                       | -  |
| LID CLOSING WITH LOCKS          | MANUAL   | MANUAL                                    | MANUAL                                    | -  |
| LID OPENING                     | MANUAL   | MANUAL                                    | MANUAL                                    | -  |
| LID RELEASE                     | AUTOMATIC<br>with solenoid valve                           | AUTOMATIC<br>with solenoid valve          | AUTOMATIC<br>with solenoid valve          | -  |
| CONTROL PANEL                   | Yes<br>electronic  | Yes<br>electronic                         | Yes<br>electronic                         | LED  |
| AUTOMATIC SEALING CYCLE         | Yes  | Yes                                       | Yes                                       | -  |
| MANUAL SEALING CYCLE            | Yes  | Yes                                       | Yes                                       | -  |
| SEALING SETTING                 | Yes  | Yes                                       | Yes                                       | -  |
| AUTOMATIC MARINATING CYCLE      | Yes<br>Marinating  | Yes<br>Marinating                         | -   | -  |
| VACUUM PULSE FUNCTION           | Yes  | -   | -   | -  |
| VACUUM LEVEL CONTROL            | Yes / Digital vacuum gauge<br>with vacuum level presetting | Yes<br>Vacuum gauge                       | -   | LED  |
| MAGIC VAC® BAGS                 | MAX 30 cm  | MAX 30 cm                                 | MAX 30 cm                                 |  |
| MAGIC VAC® ROLLS                | MAX 30 cm  | MAX 30 cm                                 | MAX 30 cm                                 |  |
| MAGIC VAC® EXECUTIVE CONTAINERS | Yes all  | Yes all                                   | Yes all                                   |  |



# PROFESSIONAL VACUUM CONTAINERS

STAINLESS STEEL

Commercial food containers for **preservation** and **marinating**. They come with lid, are made from AISI 304 stainless steel and can be used with any of the Magic Vac® vacuum packing machine.

The lid comes with the patented **Magic Vac® valve** that can be easily disassembled by removing the silicone gasket from the valve body for easy cleaning.




## SPECIAL FEATURES

- Reinforced stainless steel to prevent deformation (**double thickness**)
- Smooth sealing surfaces between lid and base to maintain vacuum
- Lid with patented non-toxic silicone gasket on the inner rim, dishwasher safe
- **Patented valve**, removable, easy to clean, dishwasher safe
- The product has undergone a **specific thermic (1000°C) and polishing treatment** against corrosion





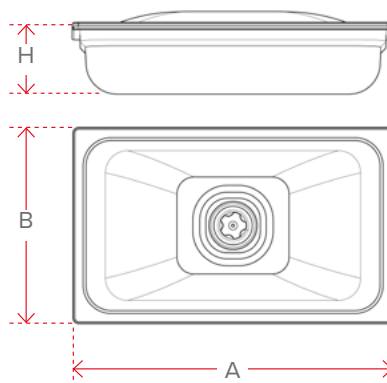
 Made in Italy

## SIZES AND DIMENSIONS

The lid is available in two different sizes, GASTRONORM 1/1 and 1/2, and can be used with different container volumes as detailed in the table below.

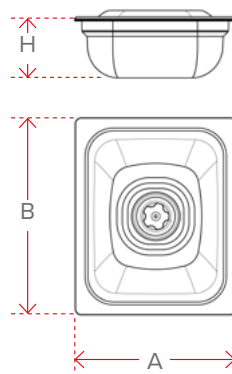
The patented sealing gasket on the inner rim of the lid is made from non-toxic silicone and can be washed in the dishwasher.

### GASTRONORM SIZE 1/1



| A x B<br>Lid (mm) | H<br>Base height<br>(mm) | COD.<br>Lid + Base | VOLUME (l.)                     |                               |
|-------------------|--------------------------|--------------------|---------------------------------|-------------------------------|
|                   |                          |                    | Container volume<br>(w/out lid) | Max fill volume<br>(with lid) |
| <b>530 x 325</b>  | 100                      | ACP1110            | 12.7                            | 8.1                           |
|                   | 150                      | ACP1115            | 18.9                            | 14.3                          |
|                   | 200                      | ACP1120            | 25.0                            | 20.4                          |

### GASTRONORM SIZE 1/2



| A x B<br>Lid (mm) | H<br>Base height<br>(mm) | COD.<br>Lid + Base | VOLUME (l.)                     |                               |
|-------------------|--------------------------|--------------------|---------------------------------|-------------------------------|
|                   |                          |                    | Container volume<br>(w/out lid) | Max fill volume<br>(with lid) |
| <b>265 x 325</b>  | 100                      | ACP1210            | 5.7                             | 3.6                           |
|                   | 150                      | ACP1215            | 8.6                             | 6.4                           |



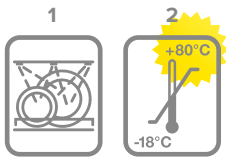
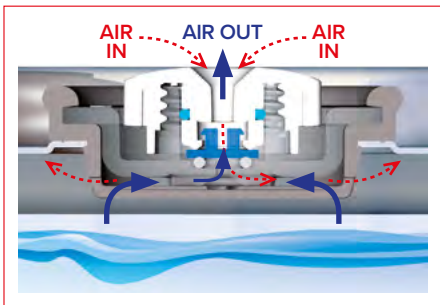
# PROFESSIONAL VACUUM CONTAINERS

STAINLESS STEEL

## MAGIC VAC® VALVE

This gasket has a shield that prevents marinade spatter on the internal sides of the container and that prevents suction of liquids into the pump.

The lid comes with a patented Magic Vac® valve that can be easily disassembled by removing the silicone gasket from the valve body for a thorough cleaning.



1. Clean in dishwasher
2. Working temperatures

VALVE  
REMOVAL AND  
CLEANING



## MARINATING

Marinating is the best way for adding flavour and tenderising meat and fish. Depending on the method used, the necessary times can be significantly reduced as detailed in the table below.

| MARINATING METHOD | TRADITIONAL | STANDARD VACUUM MARINATING<br>WITH ALL MAGIC VAC® MODELS | QUICK VACUUM MARINATING WITH<br>MAGIC VAC® MODELS<br>WITH MARINATING FUNCTION |
|-------------------|-------------|--|---|
| Time required     | 12 – 24 h   | 20 – 40 minutes  | 12 minuti / minutes   |

## STANDARD VACUUM MARINATING

To marinate meat, poultry or fish more quickly, prick the surface of the food, place it inside a **Magic Vac® Professional Container** and cover with the marinade of your choice. Create vacuum in the Magic Vac® Professional Container by using any Magic Vac® vacuum packaging machine and then chill in the fridge for at least 20/40 minutes. The final result will be like an overnight marinating.

## QUICK VACUUM MARINATING

NEW

To marinate meat, poultry or fish more quickly, prick the surface of the food, place it inside a **Magic Vac® Professional Container** and cover with the marinade of your choice. Using the supplied vacuum hose, connect the Magic Vac® Professional Container to one of the following **Magic Vac®** models: **Jumbo, Jumbo Plus, Jumbo 30 Premium, Jumbo 30 Evo Plus, Jumbo 30 Evo, Perfetta, Maxima 2** and press the “M” button for the specific marinating function. The marinating cycle lasts approx 12 minutes and the final result will be like an overnight marinating.













[www.magicvac.com](http://www.magicvac.com)

Visit our website  
for more information about  
the products, brochures  
and user manuals



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Company with certified quality system

