

Warm welcome

With Intervac Vakuumtechnik GmbH a medium-sized company with decades of experience awaits you. Craftsmanship, service, experience and competence have been important to us from the very beginning. And that's how it should stay.

CONSULTING & PLANNING

DEVELOPMENT & CONSTRUCTION

FERTIGUNG & QUALITÄT

ALL-ROUND SERVICE

All freshly packed

Cheese as well as meat, fish and other menu items. **Everything vacuum.** All fresh. The machines are made of stainless steel and are particularly suitable for economical use in canteens, hotels, canteen kitchens and meat-processing companies.

For fresh meat . .

...there is no better maturing than in the vacuum pack. **No drying out of the surface, little weight loss, optimum freshness thanks to vacuum packaging.** Your sales range can be easily doubled and your menu expanded.

Experience quality down to the smallest detail. Intelligent technology and features ensure the highest degree of operating of operating comfort and long service life.

So you can enjoy our machines for a long time to come. We are proud of this. Because your satisfaction is very important to us,

*Your Team
of the Intervac Vakuumtechnik*

At temperatures

between +1 and +2 degrees Celsius, you can store beef packages, for example, for up to 6 weeks. Without loss of weight, aroma or freshness. Portioning or stock-packing of menu items is therefore possible without any problems, quick scheduling and thus rationalisation of purchasing reduces costs and increases your service.

Pack the goods

more durable and fresher so that you can make low-priced bulk purchases without spoilage, but with more sales. The goods are skin-tight and remain appetisingly, freshly packaged. This saves space and offers **optimal presentation without loss of taste.** A permanent stock of goods ensures quick delivery to the external sales outlets.

As you can see, it pays to pack with **Intervac Vacuum**, whether for stock, on-demand or multi-purpose packaging, always skin-tight and freshly packed with **Intervac**.

The entire spectrum



Double chamber machines



Betriebssichere Systemlösungen



➤ VACUUMING

➤ SHRINKING

➤ DRYING




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Our experience
gives security...

... to your advantage



INV 10/10, 100/100, 11/11, 110/110
DOUBLE CHAMBER MACHINE

	INV 10/10	INV 100/100	INV 11/11	INV 110/110
Machine dims: (L/W/H mm)	1.560 x 820 x 1.150	1.620 x 820 x 1.150	1.560 x 970 x 1.150	1.620 x 820 x 1.150
Chamber dims. (mm)	2 x 720 x 620 x 190	2 x 720 x 620 x 190	2 x 720 x 770 x 190	2 x 720 x 770 x 190
Usable dims. (mm)	2 x 610 x 510 x 190	2 x 700 x 510 x 190	2 x 610 x 660 x 190	2 x 700 x 660 x 190
Sealing bar length (mm)	4 x 610	4 x 700	4 x 610	4 x 700
Position of the sealing bar	V	V	VH	VH
Vacuum pump (m ³ /h)	100	100	100 160	100 160
Power (kW)	2,5	2,5	2,5 5,0	2,5 5,0
Voltage (V)	230 / 400	230 / 400	230 / 400	230 / 400
Weight (kg)	400	425	440	450



STANDARD FOR ALL MACHINES

- Separation welding VH
- Stainless steel construction
- Double seam sealing
- No bottom recess
- Easy to clean and maintain
- Digital control***

OPTIONEN FÜR ALLE MASCHINEN

- Machine feet
- Boiling point detection
- Step-by-step vacuum
- Pneumatic lid manual
- Gas flushing device
- Soft Air
- BI Active Sealing
- Separating wire sealing
- Separating wire sealing individually adjustable



INV 36/36



INV 35/35



INV 30/30

INV 25/25, 30/30, 300/300, 35/35, 36/36, 360/360
DOUBLE CHAMBER MACHINE

	INV 25/25	INV 30/30	INV 300/300	INV 35/35	INV 36/36	INV 360/360
Machine dims: (L/W/H mm)	2.100 x 1.010 x 1.150	1980 x 1.165 x 1150	2.060 x 1.165 x 1.150	2.340 x 790 x 1.150	2.340 x 985 x 1.150	2.440 x 985 x 1.150
Chamber dims. (mm)	1.030 x 980 x 200	2 x 1.030 x 990 x 200	2 x 1.030 x 990 x 200	2 x 1.170 x 660 x 180	2 x 1.170 x 870 x 200	2 x 1.170 x 870 x 200
Usable dims. (mm)	910 x 700	2 x 810 x 870 x 200	2 x 910 x 870 x 200	2 x 1.010 x 480 x 180	2 x 1.010 x 690 x 200	2 x 1.100 x 690 x 200
Sealing bar length (mm)	4 x 910	4 x 810 mm	4 x 910	4 x 1.010	4 x 1.010	4 x 1.100
Vacuum pump (m ³ /h)	160 250	160 250	160 250	160	160 250	160 250
Power (kW)	5,0 7,5	5,0 7,5	5,0 7,5	5,0	5,0 7,5	5,0 7,5
Voltage (V)	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400	230 / 400
Weight (kg)	620	720	750	580	700	720

Special designs on request



INV 20/20, 200/200, 29/29
DOUBLE CHAMBER MACHINE

	INV 20/20	INV 200/200	INV 29/29
Machine dims: (L/W/H mm)	1.670 x 860 x 1.150	1.730 x 860 x 1.150	1.850 x 1.165 x 1.150
Chamber dims. (mm)	2 x 800 x 800 x 190	2 x 800 x 800 x 190	2 x 860 x 990 x 200
Usable dims. (mm)	2 x 650 x 565 x 190	2 x 740 x 565 x 190	2 x 810 x 890 x 200
Sealing bar length (mm)	4 x 650	4 x 740	2 x 790 vorne 4 x 880 re/li
Vacuum pump (m ³ /h)	100 160	100 160	160 250 300
Power (kW)	2,5 5,0	2,5 5,0	5,0 6,0 7,5
Voltage (V)	230 / 400	230 / 400	230 / 400
Weight (kg)	400	410	640



INV 20/20

INV 29/29

TB 70
SCRUM TANK

	TB 70	TB 150
Machine dims. (L/B/H mm)	660 x 610 x 1.500	910 x 900 x 1.500
IDiving plate	400 x 300	700 x 500
Diving depth	250	280
Water capacity (l)	70	150
Strokes / min.	12	12
Power (kW)	9	18
Voltage (V)	230 / 400	230 / 400
Compressed air requirement	6 bar	6 bar
Weight (kg)	60	115

TB 150
SCRUM TANK

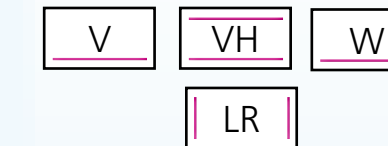


DIGITAL CONTROL***

- 10 programs storable
- Sensor-controlled
- Display of individual programme steps
- Standard equipped with 2 sealing times



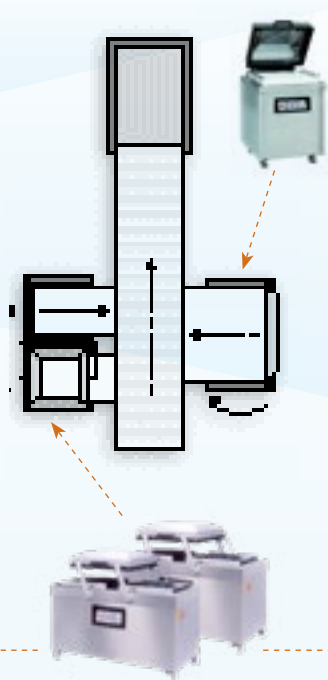
ARRANGEMENT OF THE SEALING BARS*



POSSIBLE SEALING SEAMS**

- Standard**
Close with the twin seam, made possible by a double weld seam
- Option**
A separating wire ensures precise separation of the protruding bag edge.
- Extra**
Top/bottom sealing is proven for multi-layer films, aluminium or shrink films.
- Extra**
Knife separation on request.

EXPANSION POSSIBILITIES



Betriebs sichere Systemlösungen