



M-205F

MOBILE VACUUM SEALER FOR THE FOOD INDUSTRY

M-205F is one of the largest single chamber models in our series. All stainless steel Mobile model (Floor model) with flat working surface. Stainless steel lid with sealing mechanism built in. Easily removable silicon holders for cleaning surface plate. Extra seal bar configurations are available. A Space Filler that comes with the machine enables you to adjust the usable chamber heights and net payload volume. 10 program capability offers the ultimate in process control.

QUICK FACTS



MOBILE SERIES
MODEL



AMAC SEALERS ARE WIDELY USED
IN THE FOOD INDUSTRY



HIGHEST PRODUCTION THROUGHPUT
SEALER

M-205F

MOBILE VACUUM SEALER FOR THE FOOD INDUSTRY

AMAC M-205F is one of the largest single chamber mobile (floor type) model in our series for food industries, meat and chicken processors, fish and shell fish wholesalers, Cheese, Vegetables, Frozen Food packagers, Supermarket chains and Warehouse Sales; for Restaurants, Catering Services, Chefs' Kitchen, packing for Sous Vide.

Available Options

Gas injection

After vacuum packing and before the bag is sealed, there is an option to add gas. This is often used to extend the shelf life, as extra protection for fragile products and to prevent discolouring of specific products.

Sensor control

Instead of the number of seconds, the required end vacuum is set in percentage (0 to 99%) with this sensor. The vacuum pump extracts air until the exact pre-set end vacuum has been reached. Regardless of the volume the pre-set end vacuum will always be reached.

Trim off Seal

Easily tear off the residual plastic bag with a trim off seal.

Top and Bottom Seal

Seal bars on both the inside of the lid and on the vacuum chamber.

1-2 Trim off Seal

Consists of one 3.5 mm convex seal wire and one 1.1 mm round wire.

Cushion Protection Control

Precision Control System with 20 programs



Product Specs and Applications

Contact us to learn more about this and any other product in our series

The robust, stainless steel AMAC M-205F vacuum packer is standard equipped with a Busch vacuum pump. The machine complies with CE standards and ETL listed as an option.



01

FOOD SAFETY

Hermetically sealing the bag prevents cross-contamination of your products from external influences and improves food safety. Prevents dehydration, freezer burn and mold.



02

SOUS-VIDE COOKING

By using vacuum packaging machine, you ensure that your food product is packed correctly, so you can safely start and prepare food and meals sous-vide.



[AMAC's machines are] fast and robust vacuum packing machines with a world-wide reputation.

Accessories

- Filler plates
- Service kit

Additional Features

- Flexible for various-size product
- Made of stainless steel
- Optimal hygiene and low particle counts
- Robust mobile chamber machine
- Filler plates for faster cycle & adjusting seal height

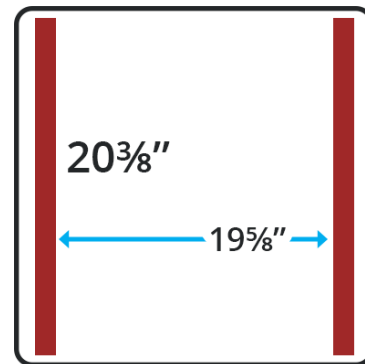
All features available in the series



Specifications Table

Machine Dimensions (L x W x H)	28 $\frac{5}{8}$ x 27 $\frac{1}{2}$ x 43 $\frac{1}{4}$ " (730 x 700 x 1100 mm)
Chamber Dimensions (L x W x H)	20 $\frac{3}{8}$ x 19 $\frac{5}{8}$ x 7 $\frac{3}{4}$ " (520 x 500 x 200 mm)
Seal Bar Length	(2) x 20 $\frac{3}{8}$ " ((2) x 520 mm)
Weight	403 lbs. (183 kg)
Vacuum Pump Capacity	44.14 CFM (75 m ³ /h)
Machine Cycle	15 - 40 sec.
Standard Power Requirement	220/240 V-3 phase, 60 HZ 2.4 - 3.5 Kw

Seal Bar Configurations



STANDARD