

SASA BODSON industrie :
French manufacturer and designer, acknowledged by the entire profession, SASA Bodson develops washing, cooking and vacuum packing processes for the industry and food industry. With over 40 years of experience in high performance washing, the Company's key words are efficiency, reliability, sturdiness, savings and hygiene. Its highly effective after-sales service is ensured by our approved installers.

The world of SASA BODSON Industrie ;
a wide range of :

- vacuum machines,
- equipment washers,
- tunnels, rinsing, disinfecting,
- trolley washers,
- container washers & "Euro" container washers,
- cooking units,
- mixers-cookers.

► **World renowned vacuum packing for food and non-food products**

- Full range for vacuum and MAP packaging options.
- Extensive program choices for specific packaging requirements.
- Packaging solutions with an ultra wide scope.
- User friendly and low maintenance, supplied with complete service program.
- Ultra quick entry into vacuum cycle for optimised results.

Food Products

Retail Trade - Catering - Craft Production - Supermarkets (meat, poultry, fish, cheese, vegetables, etc.).

- Longer shelf life and optimal product and storage hygiene (no contamination, hermetically sealed).
- Elimination of loss of products (prevents drying out, mould and freeze burn).
- Increased organoleptic properties (no loss of aroma, product maturing in packaging).
- Cost-effective due to longer shelf life (better negotiation of volumes of purchase, culinary preparations made in advance).
- Increased turnover due to longer shelf life (greater variety and offerings to customers).
- Professional product presentation.
- Optimised application of the H.A.C.C.P. and food safety standards.

Non-Food Products

Electronics - Semiconductors - Metallurgy - Pharmaceutical Products - Textiles - Laboratories, etc.

- Static-, corrosion- and oxidation-free packing.
- Protection against outside aggression (scratches, dust, insects, contamination, etc.).
- Volume-reducing packing.
- Safe and tamper-free packaging.

Cutting-edge professional models



M420



M520



M900

► SPECIFICATIONS

- Machines on single chamber floor.
- Robust construction with stainless steel housing.
- Stainless steel vacuum chamber.
- Transparent lid.
- Easily removable wireless sealing.
- Insert plates for adjusting vacuum chamber height.

► OPERATING FUNCTIONS

- **Vacuum packing:** Optimal final vacuum 99.8 - 99.98% (2 - 0.2 Mbar).
- **Gas-flush:** Injection of food-gas for product protection and longer shelf life.
- **Soft Air :** Controlled ventilation for protection of the product and packaging.

► SEALING SYSTEMS

- **Double seal:** 2 x 3.5 mm convex sealing wire for optimal remains elimination (double protection).
- **Trennseal:** 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire with one time setting (cutting of the remaining flap).
- **Soudure large :** 1 x fil de résistance plat de 8,0 mm.

► OPERATING CONTROL FUNCTIONS

- **Digital control:** vacuum and welding time/Automatic programming/10 default programs.
- **Sensor control:** Set percentage pressure for accurate and constant packaging results/Automatic programming/10 default programs/Vacuum plus time for perfect degassing.

► SUPPORT CONTROL FUNCTIONS

- STOP button for partial or full interruption of the cycle
- Automatic periodic maintenance button on the pump/Sleeper function/ Operating hours counter with alarm to be parameterized/service indicator.

► OPTIONAL FUNCTIONS AND ACCESSORIES

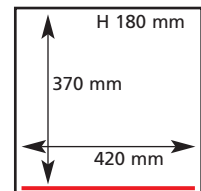
- Inclined insert plates with magnetic strip for the packing of liquid products.
- Connector for external vacuum packing system (Gastro Norm containers, etc.).
- Service kit for optimised standard maintenance.
- Special control options for specific applications.
- Special machine adaptations for specific products and/or production environments.



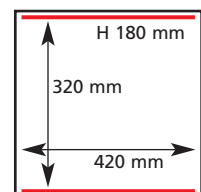
- Standard
- Optional

SERIES >> M

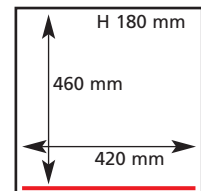
	M420	M421	M460	M520	M900
Pump capacity	021 m ³ /h	0,21 m ³ /h	040 m ³ /h	063 m ³ /h	063 m ³ /h
Machine cycle	15-35 sec.	20-40 sec.	15-40 sec.	15-40 sec.	15-40 sec.
Dimensions W. x D. x H.	490 x 525 x 985 mm	490 x 610 x 985 mm	780 x 660 x 970 mm	700 x 690 x 1030 mm	1065 x 480 x 960 mm
Voltage (Other voltages available)	230 V - 1-50 Hz	230 V - 1-50 Hz	400 V - 3-50 Hz	400 V - 3-50 Hz	400 V - 3-50 Hz
Power	0,75 - 1,0 kW	0,75 - 1,0 kW	2,3 - 3,2 kW	2,4 - 3,5 kW	2,4 - 3,1 kW



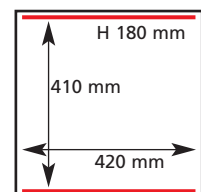
Standard specifications
1 x 420 mm



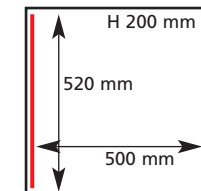
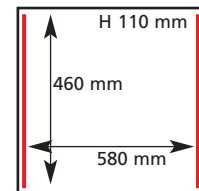
Optional specifications
2 x 420 mm



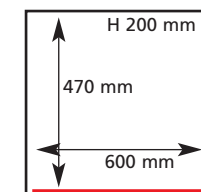
Standard specifications
1 x 420 mm



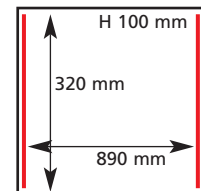
Optional specifications
2 x 420 mm



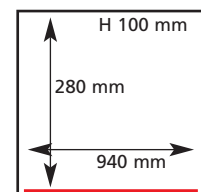
Standard specifications
2 x 520 mm



Optional specifications
1 x 600 mm



Standard specifications
2 x 320 mm



Optional specifications
280 - 940 mm