

100 101 110 210 220 295



Viking Bench Top Vacuum Packaging Machines
The Ultimate in Vacuum Packaging Solutions



The Viking V110 Bench Top Vacuum Packer pictured is the ultimate in superior quality and function.

**FLEXIBILITY
IN FOOD
SERVICES**



100 101 110

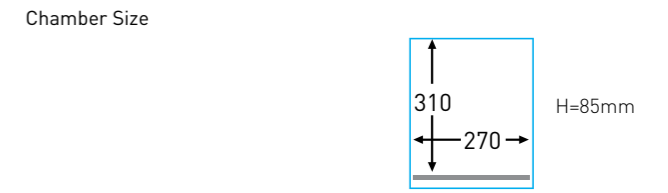
ULTIMATE QUALITY PRECISION



V100 VACUUM PACKER

The smallest Viking machine, model V100, brings you all the features of a commercial Vacuum Packer in a compact and affordable unit. It is designed for vacuuming small food and non food products in low volume applications including restaurants, delis or for domestic users.

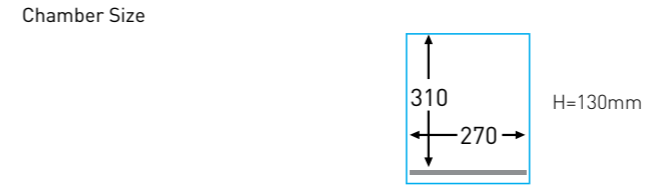
Vacuum Pump Capacity	Busch 4 m ³ /h
Net Seal Bar Length	270 mm
Total Chamber Size LxWxH	280 x 340 x 85 mm
Machine Dimensions LxWxH	330 x 450 x 295 mm
Voltage	230V - 50 Hz
Power Consumption	0.3 - 0.4 kW



V101 VACUUM PACKER

While retaining the smallest footprint in the Viking range the model V101 has an upsized vacuum pump and increased chamber height. This results in added versatility and faster vacuum cycle time while maintaining the high quality vacuum result you deserve.

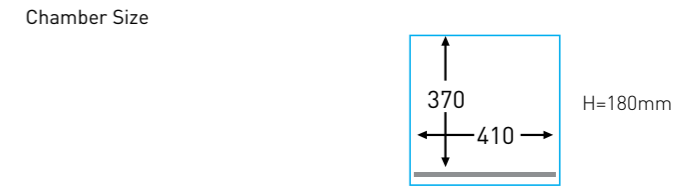
Vacuum Pump Capacity	Busch 8 m ³ /h
Net Seal Bar Length	270 mm
Total Chamber Size LxWxH	280 x 340 x 130 mm
Machine Dimensions LxWxH	330 x 450 x 295 mm
Voltage	230V - 50 Hz
Power Consumption	0.35 - 0.45 kW



V110 VACUUM PACKER

The wide chamber of the V110 model gives the operator greater flexibility in Vacuum Packaging and is ideal for Sous Vide applications. It can greatly increase profits through improved product presentation and workplace efficiency. Designed to be used in butchers shops, supermarkets and restaurants.

Vacuum Pump Capacity	Busch 16 m ³ /h
Net Seal Bar Length	410 mm
Total Chamber Size LxWxH	420 x 420 x 180 mm
Machine Dimensions LxWxH	490 x 525 x 430 mm
Voltage	230V - 50 Hz
Power Consumption	0.55 kW



Viking Vacuum Packers are manufactured in Holland and have a 3.5mm Double Seal for extra protection.

210 220 295



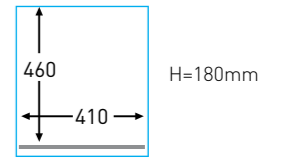
“My operators love using the Viking Vacuum packer – they have all come and personally thanked me for purchasing such a quality machine” Cheese Manufacturer



V210 VACUUM PACKER

This versatile model is ideal for packing larger items with its generously sized chamber while retaining the simpler operating system of the smaller models making it great value for money. It will significantly increase product shelf life and protect against cross contamination.

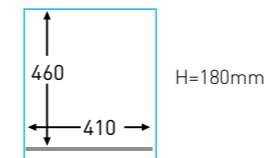
Vacuum Pump Capacity	Busch 16 m ³ /h
Net Seal Bar Length	410 mm
Effective Chamber Size	410 x 460 mm
Total Chamber Size LxWxH	420 x 500 x 180 mm
Machine Dimensions LxWxH	490 x 610 x 445 mm
Voltage	230V - 50 Hz
Power Consumption	0.55 kW
Effective Chamber Size	



V220 VACUUM PACKER

The heavy duty V220 model is suitable for a wide range of vacuum packaging applications. With optional advanced gas injection, multi cycle and sensor control features, it is possible to create a modified atmosphere that will protect from the damaging effects of a high vacuum on soft products including shredded cheese and fresh sausages.

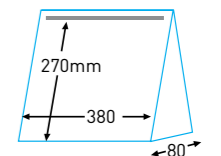
Optional	Gas injection
Vacuum Pump Capacity	Busch 21 m ³ /h
Net Seal Bar Length	410 mm
Effective Chamber Size	410 x 460 mm
Total Chamber Size LxWxH	420 x 500 x 180 mm
Machine Dimensions LxWxH	490 x 610 x 445 mm
Voltage	230V - 50 Hz
Power Consumption	0.75 - 1.0 kW
Effective Chamber Size	



V295 VACUUM PACKER

Vertical Vacuum Packers are designed to vacuum pack stand-up pouches, containing solids or liquids such as marinades, cereals or coffee. With the optional Bi-Active sealing system, vacuum brick bags can be produced with a custom made cassette.

Optional	Gas injection Bi-Active sealing system
Vacuum Pump Capacity	Budch 21 m ³ /h
Max Bag Size WxDxH	380 x 80 x 270 mm
Machine Dimensions WxDxH	490 x 650 x 750 mm
Voltage	230V - 50 Hz
Power Consumption	0.75 - 1.0 kW
Effective Chamber Size	





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DEALER