



QUALITY WITHOUT
COMPROMISE



**FOOD PACKAGING
AND FOOD PROCESSING**

| VACUUM PACKAGING CHAMBERS

| TUMBLERS AND MASSAGERS

DESIGN, INNOVATION AND QUALITY

FOOD PACKAGING

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TUMBLERS AND MASSAGERS
ET-3 | ET-5 | ET-10 | VT-500

FOOD PACKAGING

Sipromac vacuum packaging solutions ensure freshness and prolonged shelf life of your food products.



VACUUM
TABLE TOP

VACUUM TABLE TOP

Models | 250 | 350 | 350D | 380 | 380T

ROBUST

This stainless steel product features quality components, including the highly reliable Busch pump.

EASY TO USE

The machine's digital display and diagnostics option make it easy to use; only two steps are required!

CERTIFIED

The Sipromac vacuum packaging machines are ETL LISTED, CSA certified and conform to UL STD. They are designed for easy cleaning and comply with the industry's highest hygiene and food safety standards.

WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



MODELS 250, 350 AND 350D

		250	350	350D
SEAL BARS	Length	A 12.5" (319 mm)	19.1" (485 mm)	19.1" (485 mm)
	Qty	1	1	2
	Distance to back	B 13.1" (333 mm)	15.4" (391 mm)	N/A
	Distance between	C N/A	N/A	13.1" (333 mm)
CHAMBER DIMENSIONS	Height	4" (102 mm)	6.8" (172 mm)	6.8" (172 mm)
BUSCH PUMP	Std.	8 m ³ /h	20 m ³ /h	20 m ³ /h
	Width	E 17" (430 mm)	23" (585 mm)	23" (585 mm)
MACHINE DIMENSIONS	Depth	F 20.7" (525 mm)	23.7" (602 mm)	23.7" (602 mm)
	Height	G 17.2" (436 mm)	19.7" (500 mm)	19.7" (500 mm)
ELECTRICITY		120 V / 1 pH / 60 Hz	120 V / 1 pH / 60 Hz	120 V / 1 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	MC-40

VACUUM TABLE TOP

Models | 250 | 350 | 350D | 380 | 380T



MODELS 380 AND 380T

		380	380T
SEAL BARS	Length	A 12.5" (319 mm)	12.5" (319 mm) & 32.2" (817 mm)
	Qty	2	3
	Distance to back	B N/A	12" (306 mm)
	Distance between	C 36.1" (918 mm)	36.1" (918 mm)
CHAMBER DIMENSIONS	Height	6.8" (172 mm)	6.8" (172 mm)
BUSCH PUMP	Std.	20 m³/h	20 m³/h
MACHINE DIMENSIONS	Width	E 42.9" (1,090 mm)	42.9" (1,090 mm)
	Depth	F 25.5" (648 mm)	25.5" (648 mm)
	Height	G 19.2" (487 mm)	19.2" (487 mm)
ELECTRICITY		120 V / 1 pH / 60 Hz	120 V / 1 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40

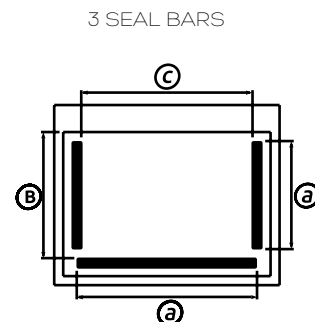
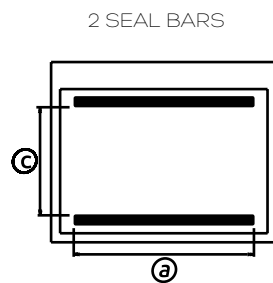
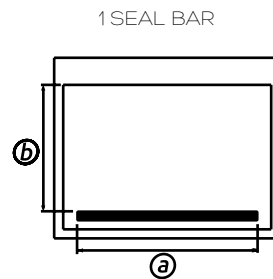
BASIC FEATURES

- Table top single chamber
- Stainless steel construction
- Clear (see-through) lid
- Twin seal element
- Vacuum sensor - Vacuum level controlled in percentage, directly with Microprocessor
- Filler plates
- Cover latch
- Feet
- Rear panel
- Crate
- Certification: ETL listed C & US (CSA & UL)
- Certification: ETL Sanitation Listed (NSF)

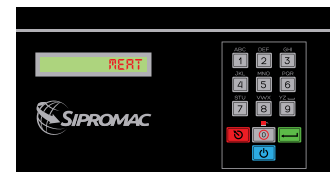
OPTIONAL FEATURES

- Electric cut-off - Two wire seal system: outside wire cuts off excessive part of bag
- Modified atmosphere packaging (MAP) - Increases the product's shelf life, provides extra protection, prevents colouring
- Air regulator – Regulates air pressure in the seal bars bladders with compressed air (not included)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- Stainless steel tilted insert for liquid products
- Silencer
- Stainless Steel cart
- Other voltages available
- Service kit for standard maintenance

All features are subject to change without notice.



MC-40



VACUUM
SINGLE
CHAMBER

VACUUM SINGLE CHAMBER

Models | 450A | 450T | 550A | 560A | 580A

HEAVY-DUTY

This high-quality, user-friendly, and easy to clean machine integrates heavy-duty parts, thereby providing great reliability.

PERFORMANCE

This model is designed to package large volumes of oversized products. The modified atmosphere packaging (MAP) option increases the product's shelf life, provides extra protection, prevents colouring.

CERTIFIED

The Sipromac vacuum packaging machines are ETL LISTED, CSA certified and conform to UL STD. They are designed for easy cleaning and comply with the industry's highest hygiene and food safety standards.

WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



MODÈLE 450T

SEAL BARS	Length	A	19.1" (485 mm)
	Qty		2
	Distance between	B	22" (559 mm)
CHAMBER DIMENSIONS	Height		8" (203 mm)
BUSCH PUMP	Std.		20 m ³ /h
	Width	E	30.5" (775 mm)
	Depth	F	28" (711 mm)
MACHINE DIMENSIONS	Height	G	21" (533 mm)
	POWER SUPPLY		120 V / 1 pH / 60 Hz
MICROPROCESSOR			MC-40

VACUUM SINGLE CHAMBER

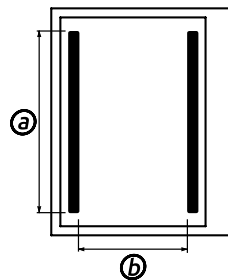
Models | 450A | 450T | 550A | 560A | 580A



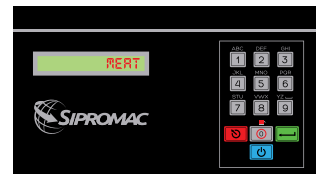
MODELS 450A, 550A, 560A AND 580A

		450A	550A	560A	580A
SEAL BARS	Length	A 19.1" (485 mm)	26" (660 mm)	26" (660 mm)	33.5" (855 mm)
	Qty	2	2	2	2
	Distance between	B 23" (584 mm)	23.25" (591 mm)	31" (787 mm)	36.75" (933 mm)
CHAMBER DIMENSIONS	Height	9.5" (241 mm)	8" (203 mm)	8" (203 mm)	8" (203 mm)
BUSCH PUMP	Std.	40 m ³ /h	63 m ³ /h	100 m ³ /h	200 m ³ /h
	Width	E 30.5" (775 mm)	31" (787 mm)	38" (965 mm)	45.25" (1,153 mm)
MACHINE DIMENSIONS	Depth	F 32" (813 mm)	36" (914 mm)	36" (914 mm)	46.5" (1,183 mm)
	Height	G 44" (1,118 mm)	47" (1,194 mm)	47" (1,194 mm)	43.75" (1,113 mm)
	POWER SUPPLY	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	MC-40	MC-40

2 SEAL BARS



MC-40



BASIC FEATURES

- Single chamber
- Stainless steel construction
- Twin seal element – Double seam band
- Vacuum sensor - Vacuum level controlled in percentage, directly with Microprocessor
- Filler plates
- Cover latch
- Wheels (stainless steel)
- Rear panel
- Crate
- Certification: ETL listed C & US (CSA & UL)

OPTIONAL FEATURES

- Electric cut-off - Two wire seal system: outside wire cuts off excessive part of bag
- Bi-active seal - Sealing from top and bottom for thick pouches and aluminum bags on models 550A, 560A and 580A
- Modified atmosphere packaging (MAP) - Increases the product's shelf life, provides extra protection, prevents colouring
- Air regulator – Regulates air pressure in the seal bars bladders with compressed air (not included)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- 12" (305 mm) chamber lid on models 550A, 560A and 580A
- Vacuum pump sizes
- Stainless steel tilted insert for liquid products
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

All features are subject to change without notice.

VACUUM
DOUBLE
CHAMBER

VACUUM DOUBLE CHAMBER

Models | 420A | 600A | 620A | 650A

HEAVY-DUTY

This high-quality, user-friendly, and easy to clean machine integrates heavy-duty parts, thereby providing great reliability.

HIGH PERFORMANCE

Productivity is increased twofold due to the double chambers that eliminate waiting times.

EFFICIENCY

This model is designed to package large volumes of oversized products. The modified atmosphere packaging (MAP) option increases the product's shelf life, provides extra protection, prevents colouring. A variety of pumps are available.

WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



MODEL 420A

SEAL BARS	Length	A	19.1" (485 mm)
	Qty		4
	Distance between	B	18" (457 mm)
CHAMBER DIMENSIONS	Height		8" (203 mm)
BUSCH PUMP	Std.		40 m ³ /h
	Width	E	55.75" (1,416 mm)
MACHINE DIMENSIONS	Depth	F	31" (787 mm)
	Height	G	43" (1,092 mm)
POWER SUPPLY			208-220 V / 3 pH / 60 Hz
MICROPROCESSOR			MC-40

VACUUM DOUBLE CHAMBER

Models | 420A | 600A | 620A | 650A



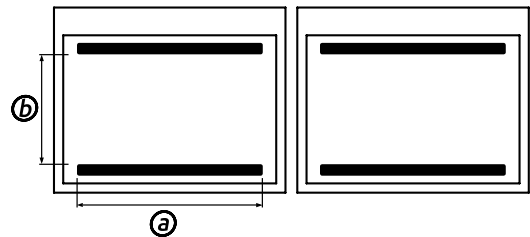
MODELS 600A, 620A AND 650A

		600A	620A	650A
SEAL BARS	Length A	26" (660 mm)	26" (660 mm)	33.5" (855 mm)
	Qty	4	4	4
	Distance between B	22.5" (572 mm)	28" (711 mm)	31" (787 mm)
CHAMBER DIMENSIONS	Height	8" (203 mm)	8" (203 mm)	8" (203 mm)
BUSCH PUMP	Std.	100 m ³ /h	100 m ³ /h	200 m ³ /h
MACHINE DIMENSIONS	Width E	68" (1,727 mm)	68" (1,727 mm)	85" (2,159 mm)
	Depth F	36" (914 mm)	39.5" (1,003 mm)	49" (1,245 mm)
	Height G	47" (1,194 mm)	47" (1,194 mm)	47" (1,194 mm)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	MC-40

BASIC FEATURES

- Double chamber
- Stainless steel construction
- Twin seal element – Double seam band
- Vacuum sensor - Vacuum level controlled in percentage, directly with Microprocessor
- Filler plates
- Wheels (stainless steel)
- Rear panel
- Crate
- Certification: ETL listed C & US (CSA & UL)

2 SEAL BARS / CHAMBER



OPTIONAL FEATURES

- Electric cut-off - Two wire seal system: outside wire cuts off excessive part of bag
- Bi-active seal - Sealing from top and bottom for thick pouches and aluminum bags (except model 420A)
- Modified atmosphere packaging (MAP) - Increases the product's shelf life, provides extra protection, prevents colouring
- Air regulator – Regulates air pressure in the seal bars bladders with compressed air (not included)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- 12" (305 mm) chamber lid (except model 420A)
- Vacuum pump sizes
- Stainless steel tilted insert for liquid products
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

All features are subject to change without notice.

MC-40



FOOD PROCESSING

Enhance the flavour of processed food with our line of high-performance machines.

Sipromac has a number of machines for marinating, curing, smoking, mixing or freezing foods to meet your food processing requirements.



TUMBLERS AND MASSAGERS

TUMBLERS AND MASSAGERS

Models | ET-3 | ET-5 | ET-10 | VT-500

HEAVY-DUTY

Made of stainless steel with high quality components such as a Busch pump, which make it highly reliable, they are designed to fit your needs.

COST EFFECTIVENESS

These tumblers and massagers are ideal for all users and constitute a worthwhile investment.

EFFICIENCY

Products can be marinated in minutes, rather than our, by combining the product and the marinade in the vacuum tumbler or massager.

WHY SHOULD YOU USE A TUMBLER OR A MASSAGER ?

- 1 To marinate, coat and mix food products such as beef, pork, chicken and seafood;
- 2 To produce a more tender, juicier, flavorful product with better cure color.



TUMBLER ET-3

MARINATING CAPACITY		300 lbs. (136 kg)
MACHINE DIMENSIONS	Width	A 64.25" (1,632 mm)
	Height	B 41" (1,040 mm)
	Height (including lifting device)	C 52.25" (1,332 mm)
	Depth	D 40.75" (1,037 mm)
	Cylinder diameter	E 23.5" (595 mm)
	Cylinder width	F 28.75" (730 mm)
POWER SUPPLY	Std. / Option	110-120 V / 1 pH / 60 Hz
PUMP CAPACITY		20 m ³ /h
MICROPROCESSOR		MC-40

TUMBLERS AND MASSAGERS

Models | ET-3 | ET-5 | ET-10 | VT-500



TUMBLERS ET-5 AND ET-10

		ET-5	ET-10
MARINATING CAPACITY		500 lbs. (227 kg)	1,000 lbs. (454 kg)
	Width	A 83" (2,108 mm)	85.75" (2,176 mm)
MACHINE DIMENSIONS	Height	B 41" (1,040 mm)	57.5" (1,459 mm)
	Height (including lifting device)	C 52.25" (1,332 mm)	65.5" (1,243 mm)
	Depth	D 40.75" (1,037 mm)	55.5" (1,412 mm)
	Cylinder diameter	E 23.5" (595 mm)	33.75" (858 mm)
	Cylinder width	F 47.5" (1,210 mm)	47.5" (1,210 mm)
	POWER SUPPLY	Std. / Option	110-120 V / 1 pH / 60 Hz
PUMP CAPACITY		20 m ³ /h	20 m ³ /h
MICROPROCESSOR		MC-40	MC-40

TUMBLERS BASIC FEATURES

- Stainless-steel welded construction: frame, drum, accessories, etc.
- Standard drain for sanitation
- Units mounted on 4" (102 mm) wheels for ET-3, ET-5 and adjustable legs for the ET-10
- Bolted frame assembly
- Direct drive for ET-3, ET-5 and chains or gears for the ET-10
- 1/2 Hp motor for driving system for ET-3, ET-5 and 1 Hp for the ET-10
- Forward and Reverse jog for easy loading and unloading
- Quick release fitting for vacuum connection
- Water separator for pump protection
- Easy cleaning
- Photo electric safety switch in front of machine
- Crate

TUMBLERS OPTIONAL FEATURES

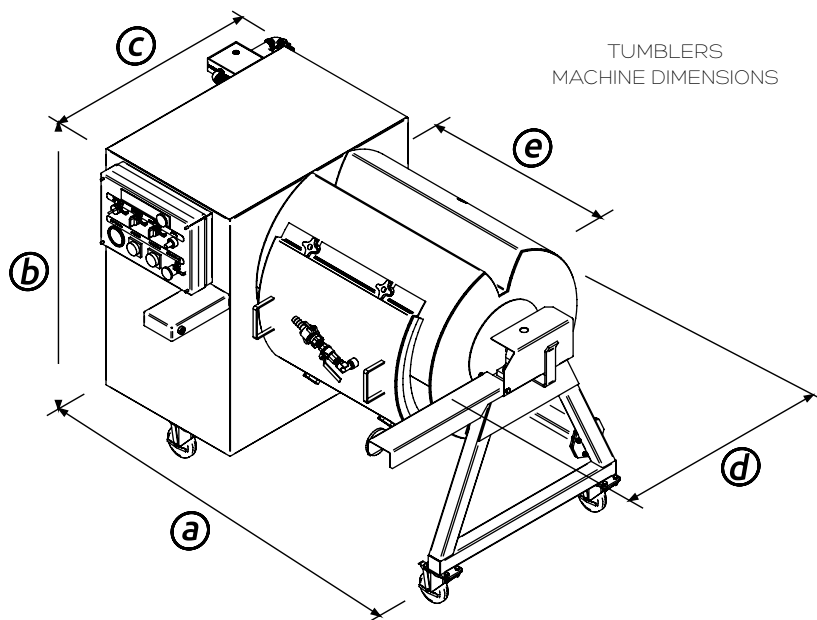
- Lift kit
- Other voltages available
- Wheels for ET-10
- Heated control box for microprocessor
- CSA Certification
- Service kit for standard maintenance

All features are subject to change without notice.

MC-40



TUMBLERS MACHINE DIMENSIONS

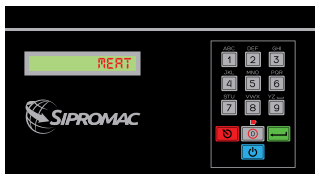


TUMBLERS AND MASSAGERS

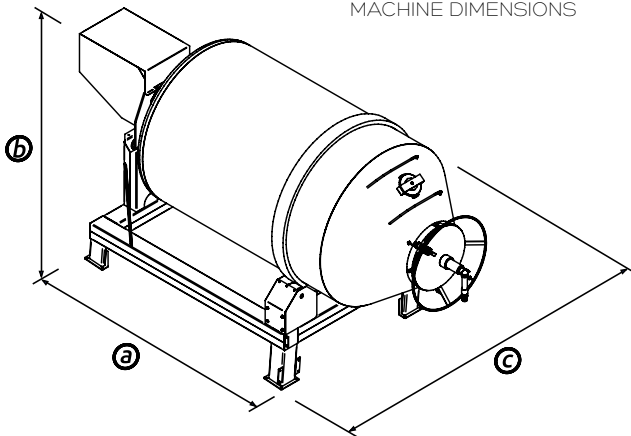
Models | ET-3 | ET-5 | ET-10 | VT-500



MC-40



MASSAGER
MACHINE DIMENSIONS



MASSAGER VT-500

CAPACITY	500 lbs. (227 kg)	
MACHINE DIMENSIONS	Depth	A 92.31" (2,345 mm)
	Height	B 55.625" (1,413 mm)
	Width	C 37.19" (944 mm)
POWER SUPPLY	120 V / 1 pH / 60 Hz	
PUMP CAPACITY (STD)	21 m ³ /h	
MICROPROCESSOR	MC-40	

MASSAGER BASIC FEATURES

- Stainless-steel fabrication: frame, drum, control box, etc.
- Reinforced drum wedged stainless-steel ring
- Direct drive system on a stainless-steel shaft by the rear of the drum (no chains or no belts are used)
- Standard back drain for easy cleaning
- Stainless-steel helical paddle is used for perfect massaging
- Unloading by reverse rotation with front controls
- Continuous vacuum massaging
- Water separator
- Stainless steel legs (4 adjustable)
- Water separator for pump protection
- Easy cleaning
- Crate
- CSA Certification

MASSAGER OPTIONAL FEATURES

- Vacuum loading
- Back sanitation door
- Load cells kit (stainless steel) and legs
- Front loading door support
- Front loading door support and discharge chute
- Front remote controls
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

All features are subject to change without notice.

QUALITY WITHOUT COMPROMISE

SIPROMAC.COM



FOOD PACKAGING

- VACUUM TABLE TOP
- VACUUM SINGLE CHAMBER
- VACUUM DOUBLE CHAMBER

FOOD PROCESSING

- TUMBLERS AND MASSAGERS

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