



Made in Italy

MAGICVAC

THE ORIGINAL VACUUM SEALING SYSTEM



1. Magic Vac® Household
2. Magic Vac® Professional
3. Magic Vac® Accessories

GENERAL
CATALOGUE

2018

www.magicvac.it



Made in Italy

50

years of italian
excellence.



MAGIC VAC
THE ORIGINAL VACUUM SEALING SYSTEM

MAGIC VAC®
PROFESSIONAL

MAGIC VAC® IS A FLAEM NUOVA SPA BRAND

Since 1966, Flaem Nuova has had the constant mission of improving people's quality of life by offering innovative, safe, high-performance, reliable products. Entirely designed, developed and manufactured in Italy.

30 YEARS EXPERIENCE IN VACUUM PRESERVATION

Magic Vac® products are the result of a precision work by a Team of professionals, backed up by more than 30 years of know-how in the vacuum food preservation system.



CERTIFIED QUALITY SYSTEM

The Company operates according to ISO 9001:2015 and ISO 13545:2016 , and in accordance with the requirements of the European Directives.

The reliability of our medical and food preservation products is also guaranteed by the most important international Authorities (e.g. IMQ, TUV, cETLus, INTERTEK-GS).



Made in Italy

x5

Food fresh up to
5 times longer

THE ADVANTAGES OF VACUUM PACKAGING

Maximum shelf life
with maximum freshness

Vacuum packaging food, thereby eliminating air/oxygen, means naturally preserving the organoleptic properties (flavor and appearance) longer and, consequently, improving the quality of the preserved food.

MONEY SAVINGS

The vacuum packaging system allows you to purchase products less frequently and in greater quantities, even during the short seasons, avoiding wasting time and, especially, wasting food that has spoiled.

FLEXIBILITY AND SANITATION

Custom packaging foods like meat, cured meats, cheese, precooked foods, rice, pasta and biscuits using the bags or specific containers allows you to optimise storage space. This ensures the utmost preservation in hygienically ideal conditions, by eliminating cross contamination between different products.

FIND OUT HOW YOU CAN
SAVE WITH MAGIC VAC® >



PRACTICALITY

The food vacuum packaging system allows you to first cook food in large quantities, then divide it into portions to keep in the refrigerator or freezer, adding herbs or spices if desired. They can then be directly thawed by boiling or in the microwave.

TABLE OF PRESERVATION TIME IN DAYS >

The data contained in the table are the result of an analysis conducted in collaboration with AITA (Prof. Luciano Piergiovanni - Chair of "Agri-food product conditioning and distribution technologies" at the University of Milan).

FRIDGE +5°C		IN NORMAL STORAGE CONDITIONS	VACUUM STORAGE USING MAGIC VAC®
		3 - 4	8 - 9
		1 - 3	4 - 5
		15 - 20	25 - 60
		7 - 15	24 - 40
		1 - 3	7 - 10
		5 - 7	14 - 20
FREEZER -18°C		120 - 180	450 - 600
		90 - 120	300 - 360
		240 - 300	540 - 720
PANTRY +25°C		1 - 2	6 - 8
		120 - 180	360

We suggest
the use of rigid
containers for
fragile and
delicate food

REASONS TO CHOOSE US

PROTECTS FOOD WITH CERTIFIED PERFORMANCE



Pairing MAGIC VAC® machines with original MAGIC VAC® accessories results in a packaging system that guarantees maximum air/oxygen extraction which, in the MAGIC VAC® bags and rolls, is highly simplified by the thickness and the special lines in the “patented” material.

This creates conditions that maintain the organoleptic properties and ensure the food preservation time published in the table on the previous page and in every MAGIC VAC® user manual. The data contained in the “Preservation time” table are the result of the independent opinion drawn up exclusively for Flaem Nuova SpA by professor Luciano Piergiovanni, member of AITA (Italian Association of Food Technology) and chair of the DISTAM (Agri-food product conditioning and distribution technologies) at the University of Milan.

The MAGIC VAC® product line was tested and approved by the Federation of Italian Chefs.

NON-TOXIC OF THE BAGS, ROLLS AND CONTAINERS

Flaem Nuova SpA can ensure the utmost safety using MAGIC VAC® systems.

The materials used meet the requirements of the strictest international standards and directives regarding plastic materials in contact with food, fully respecting the migration limit values of dangerous substances of food.

EASY TO USE AND PATENTED TECHNOLOGY

In addition to exceptional performance and flexibility in choosing the packaging mode, MAGIC VAC® machines are highly intuitive to use, saving a considerable amount of time during packaging.

MULTIPLE PATENTED ACCESSORIES

In addition to bags and rolls, MAGIC VAC® accessories include a variety of containers for efficient storage of products, as well as innovative universal lids that fits with any sturdy container (glass jars, steel pots or pans). This preserves the aroma and flavor of all foods. Wine can also be preserved with a special wine bottle accessory.

QUALITY AND RELIABILITY OF MADE IN ITALY

MAGIC VAC® system machines and accessories are made entirely in Italy with materials and assembly methods that are rigorously under control during the entire production cycle to ensure the utmost quality and reliability. Quality and reliability that have always set Flaem Nuova SpA production apart and made it one of the biggest world leaders in the sector.

LOW ENERGY CONSUMPTION








MAGIC VAC® machines fulfil the most restrictive energy consumption standards required by the EC 1275/2008 regulation starting 07/01/2013 (2009/125/EC ErP Directive).



Made in Italy

THE MAGIC VAC® VACUUM SEALERS

MODEL NAME	Futura Alice Elite 300	Genius Dinamika Genius Red	Maxima 2 Axolute	Jumbo 30 premium Jumbo 30 Evo Plus Jumbo 30 Evo Jumbo 30	Jumbo 40 Jumbo 40 Plus
USER	Couples Single Small kitchen 	Families 	Families Fish&Hunting Small commercial 	Heavy users Fish&Hunting Small commercial 	Very heavy users 
MADE IN ITALY PUMP TYPE	Single 10 l/m Single 9 l/m	Single 10 l/m	Double 18 l/m Single 10 l/m	Double 28 l/m Double 18 l/m	Double 31.5 l/m



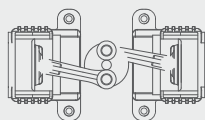
MAXIMA 2



Certified commercial performances



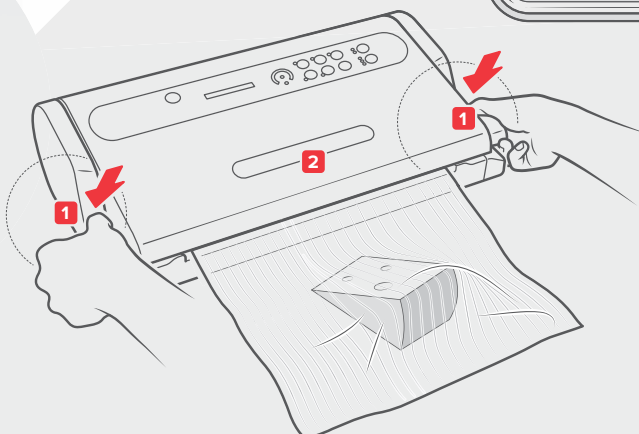
- Semi-professional vacuum sealing system, with extra powerful double pump 18 L/min.
- "ActiSeal 3D": automatic adjustment to obtain always the best sealing
- Double suction speed
- Triple seal setting: dry, humid and very humid food
- Completely automatic cycle
- Specific cycle to create vacuum in containers
- Digital LED indicator to show cycle progress
- Accessory storage compartment and Integrated cable storage compartment
- Reduced dimensions thanks to upright storage
- Patented Technology



18

lt/min'

Extra-powerful double pump ensures commercial performances



- 1** Easy to use Lock & Unlock System
- 2** Illuminated look-in window, for correct bag positioning

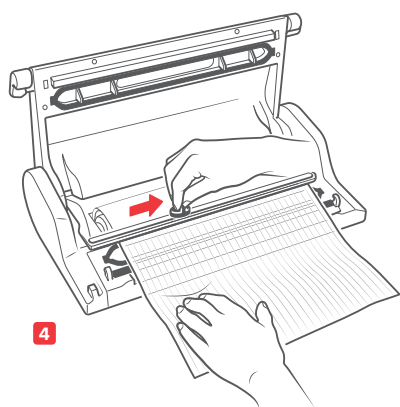
MAGICVAC
THE ORIGINAL VACUUM SEALING SYSTEM

• MAIN FEATURES

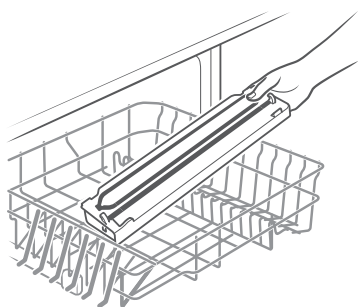
- 1 Marinating function
- 2 Pulse function for manual vacuum control to preserve fragile and delicate food
- 3 Professional aluminum sealing bar/extra large 3 mm
- 4 Hygienic roll-holder compartment with built-in bag cutter and protection cover
- 5 Liquid-proof tray, completely removable and dishwasher-safe



"ActiSeal 3D" function



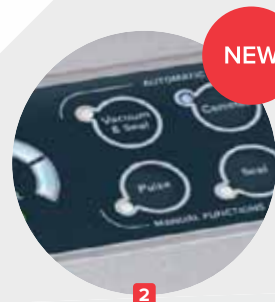
4



5



ACO1073
2,5 LT executive canister



NEW

Pulse vacuum

• STANDARD KIT INCLUDES

Roll for 30x300 cm bags

5 pre-cut 20x30 cm bags

Connection tube for accessories

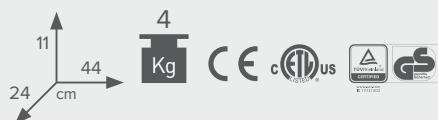
User instructions manual

Vacuum storage guide

"Magic Cutter" bag cutter

Usable with rolls and bags - size:

✓ 15 cm ✓ 20 cm ✓ 30 cm



MAXIMA 2

Code	VD50PK2
Color	ABS + Chrome-plated inserts
Pack	n° 3 pz.



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Technical specifications on page > 24

AXOLUTE



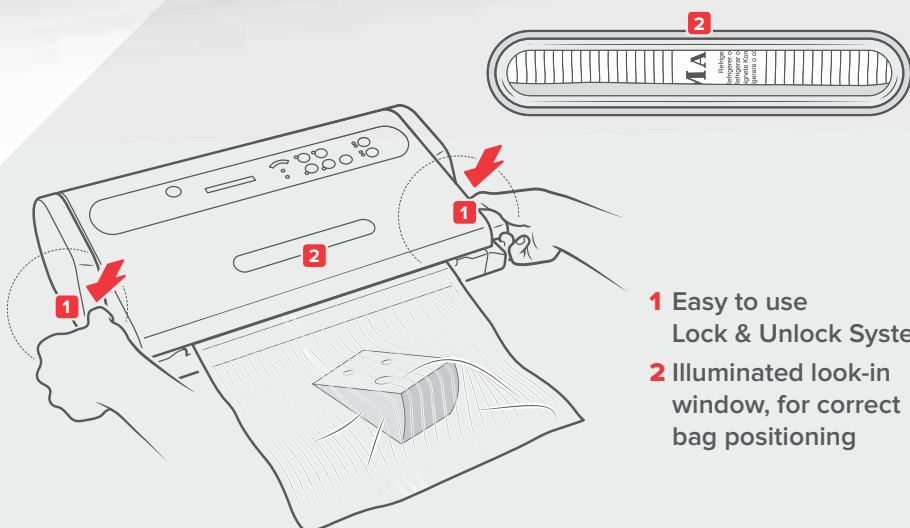
Certified commercial performances



Technology*



- Semi-professional vacuum sealing system, with hygienic roll-holder and pulse vacuum
- "ActiSeal 3D": automatic adjustment to obtain always the best sealing
- Double suction speed
- Double seal setting
- Completely automatic cycle
- Specific cycle to create vacuum in containers
- Digital LED indicator to show cycle progress
- Patented Technology

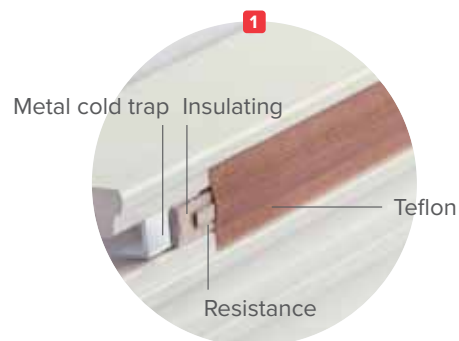


- 1 Easy to use Lock & Unlock System
- 2 Illuminated look-in window, for correct bag positioning

MAGICVAC
THE ORIGINAL VACUUM SEALING SYSTEM

• MAIN FEATURES

- 1** Professional aluminum sealing bar/extra large 3 mm
- 2** Hygienic roll-holder compartment with built-in bag cutter and protection cover
- 3** Liquid-proof tray, completely removable and dishwasher-safe
- 4** Pulse function for manual vacuum control to preserve fragile and delicate food



"ActiSeal 3D" function



• STANDARD KIT INCLUDES

Roll for 30x300 cm bags

5 pre-cut 20x30 cm bags

Connection tube for accessories

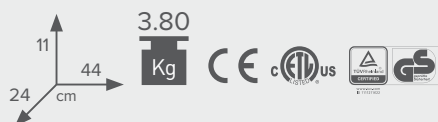
User instructions manual

Vacuum storage guide

"Magic Cutter" bag cutter

Usable with rolls and bags - size:

✓ 15 cm ✓ 20 cm ✓ 30 cm



AXOLUTE

Code	VD04PK1
Color	ABS + Chrome-plated inserts
Pack	n° 3 pz.



Technical specifications on page > 24



- Silver-white design vacuum sealing system, with roll-holder and pulse vacuum
- Double seal setting: dry food and moist food
- Double suction speed
- Completely automatic cycle
- Specific cycle to create vacuum in containers
- Cable storage compartment



ACO1073
2,5 LT executive canister

NEW

"Marinate" function
Allows you to marinate food
in just a few minutes

• MAIN FEATURES

- 1** Pulse function for manual vacuum control to preserve delicate food
- 2** Roll holder compartment
- 3** Multi-function waterproof keypad



• STANDARD KIT INCLUDES

Connection tube for accessories

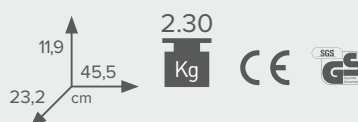
Roll for 30x300 cm bags

User instructions manual

Vacuum storage guide

Usable with rolls and bags - size:

✓ 15 cm ✓ 20 cm ✓ 30 cm



DINAMIKA

Code	VG02PK1
Color	White
Pack	n° 4 pz.



Technical specifications on page > 24

GENIUS



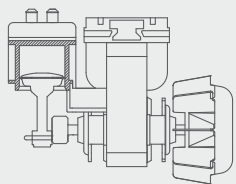
Certified commercial performances



Technology*



- Low-noise vacuum sealing system, with commercial performances
- Completely automatic cycle
- Manual cycle for delicate foods
- On/vacuum/seal light indicator
- Cycle to create vacuum in containers
- Cable storage compartment



Heavy
duty motor



MAGICVAC
THE ORIGINAL VACUUM SEALING SYSTEM

• MAIN FEATURES

- 1** Professional sealing bar, with metal heat sink
- 2** Lock/unlock levers
- 3** Multi-function waterproof keypad
- 4** Vacuum chamber with liquid-collecting tray



Metal heat sink

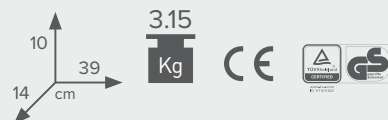


• STANDARD KIT INCLUDES

- 5 pre-cut 20x30 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual

Usable with rolls and bags - size:

✓ 15 cm ✓ 20 cm ✓ 30 cm



GENIUS

Code	V402PK2
Color	White
Pack	n° 4 pz.



Technical specifications on page › 24

GENIUS SILVER RED



Certified commercial performances



- Low-noise vacuum sealing system, with commercial performances and exclusive red colour
- Heavy-duty motor
- Professional sealing bar
- Completely automatic cycle
- Manual cycle for delicate foods
- Lock/unlock levers
- Multi-function waterproof keypad
- On/vacuum/seal light indicator
- Vacuum chamber with liquid-collecting tray
- Cable storage compartment



STANDARD KIT INCLUDES

5 pre-cut 20x30 cm bags

Connection tube for accessories

"Magic Cutter" bag cutter

User instructions manual

Usable with
rolls and bags - size:

✓ 15 cm

✓ 20 cm

✓ 30 cm

**GENIUS
SILVER RED**

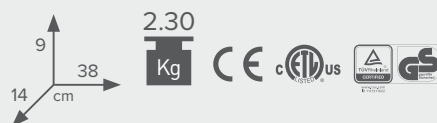
Code V402PK3

Color Silver/Red

Pack n° 4 pz.



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Technical specifications on page > 24

MAGICVAC
THE ORIGINAL VACUUM SEALING SYSTEM



FUTURA



Certified commercial performances



Technology*



- Elegant design and easy-to-clean vacuum sealing system
- Completely automatic cycle
- Manual cycle for delicate foods
- Cycle to create vacuum in containers
- Sealing in progress led indicator
- Cable storage compartment



Fully automatic cycle



Patented, dishwasher safe removable liquid-collecting tray

• MAIN FEATURES

- 1 Unique and compact shape, with silver/black finishing
- 2 Waterproof keypad
- 3 Patented removable liquid-collecting tray

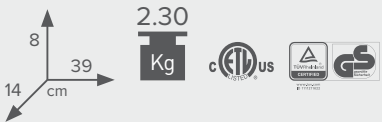


• STANDARD KIT INCLUDES

5 pre-cut 20x30 cm bags
Connection tube for accessories
Roll for 30x300 cm bags
User instructions manual
Vacuum storage guide

Usable with rolls and bags - size:

- ☒ 15 cm ☒ 20 cm ☒ 30 cm



FUTURA

Code	VB02PK1
Color	Silver-Black
Pack	n° 4 pz.



Technical specifications on page > 25

ALICE



Certified commercial performances



- High performance household vacuum sealing system
- Completely automatic cycle
- Manual cycle for delicate foods
- Sealing in progress led indicator
- Cycle to create vacuum in containers
- Cable storage compartment



Fully automatic cycle



Fill the bag with food



Place the open end of the bag in the tray



Simply click down and automatically vacuum pack in just a few seconds

• MAIN FEATURES

- 1** Multi-function waterproof keypad
- 2** Dual filter to protect pump against impurities
- 3** Vacuum chamber with liquid-collecting tray



• STANDARD KIT INCLUDES

10 pre-cut 20x30 cm bags

Connection tube for accessories

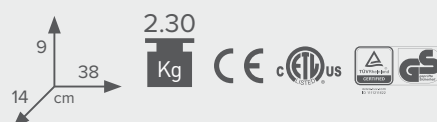
"Magic Cutter" bag cutter

User instructions manual

Vacuum storage guide

Usable with rolls and bags - size:

✓ 15 cm ✓ 20 cm ✓ 30 cm



ALICE

Code	V952PK1
Color	White
Pack	n° 4 pz.



Technical specifications on page > 25

ELITE 300



Certified commercial performances



- Super-compact vacuum sealing system, with no compromises on performances
- Completely automatic cycle
- Manual cycle for delicate foods
- Waterproof controls
- Sealing in progress led indicator
- Cable storage compartment



Fully automatic cycle



Patented, dishwasher safe removable liquid-collecting tray

• MAIN FEATURES

- 1** Super compact and powerful
- 2** Cycle to create vacuum in containers
- 3** Waterproof panel display



• STANDARD KIT INCLUDES

5 pre-cut 20x30 cm bags

Connection tube for accessories

"Magic Cutter" bag cutter

User instructions manual

Vacuum storage guide

Usable with rolls and bags - size:

☒ 15 cm ☒ 20 cm ☒ 30 cm



**ELITE 300
PLUS**

Code	VE52PK1
Color	White
Pack	n° 6 pz.



Technical specifications on page > 25

ELITE 300 BLACK



Certified commercial performances



- Super-compact vacuum sealing system, with no compromises on performances
- Completely automatic cycle
- Patented, dishwasher safe removable lower part
- Manual cycle for delicate foods
- Cycle to create vacuum in containers
- Waterproof controls
- Sealing in progress led indicator
- Cable storage compartment



STANDARD KIT INCLUDES

5 pre-cut 20x30 cm bags

Connection tube for accessories

"Magic Cutter" bag cutter

User instructions manual

Vacuum storage guide

Usable with
rolls and bags - size:

✓ 15 cm

✓ 20 cm

✓ 30 cm



Patented, dishwasher
safe removable
liquid-collecting tray

**ELITE 300
BLACK**

Code	VE59PK1
Color	Black
Pack	n° 6 pz.



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1.70
Kg



Technical specifications on page > 25



MAGIC VAC® COMPARISON CHART

MAXIMA 2

AXOLUTE

DINAMIKA

GENIUS
GENIUS
SILVER



VACUUM PACKAGING	Automatic 2-speed	Automatic 2-speed	Automatic 2-speed	Automatic
SEALING START	Automatic or manual	Automatic or manual	Automatic or manual	Automatic or manual
SEALING TIME	Adjustable (3 levels)	Adjustable (2 levels)	Adjustable (2 levels)	Fixed
ACTISEAL 3D	Yes	Yes	No	No
SEALING LED LIGHT	Yes	Yes	Yes	Yes
VACUUM STATUS	Digital 4 LED	Digital 2 LED	LED	LED
ILLUMINATED TRANSPARENT WINDOW	Yes	Yes	No	No
LID RELEASE	Automatic	Automatic	Automatic	Manual
LOCK & UNLOCK SYSTEM	Yes	Yes	No	No
QUICK MARINATING FUNCTION	Yes	No	Yes	No
PULSE VACUUM FUNCTION	Yes	Yes	Yes	No
HOSE PORT FOR VACUUM CONTAINERS	Yes	Yes	Yes	Yes
VACUUM CHAMBER WITH LIQUID-PROOF TRAY	Yes	Yes	Yes	Yes
LOWER PART/LIQUID-PROOF TRAY REMOVABLE	Yes	Yes	No	No
ROLLER HOLDER COMPARTMENT WITH BAG-CUTTER	Yes with protection cover	Yes with protection cover	Yes	No
SELF-RESETTING SAFETY THERMAL PROTECTION	Yes	Yes	Yes	Yes
PUMP TYPE	Double pump	1 pump	1 pump	1 pump
NOMINAL PUMP FLOW RATE (APPROX)	18 l/min'	10 l/min'	12 l/min'	10 l/min'
PUMP VACUUM VALUE (APPROX)	(60 cm/hg) -0.8 bar	(60 cm/hg) -0.8 bar	(60 cm/hg) -0.8 bar	(60 cm/hg) -0.8 bar
INPUT POWER	130 W	130 W	130 W	300 w

FUTURA
ALICE
ELITE 300 PLUS
ELITE 300 PLUS
 "BLACK EDITION"


VACUUM PACKAGING	Automatic	Automatic	Automatic
SEALING START	Automatic or manual	Automatic or manual	Automatic or manual
SEALING TIME	Fixed	Fixed	Fixed
ACTISEAL 3D	No	No	No
SEALING LED LIGHT	Yes	Yes	Yes
VACUUM STATUS	Indicator light	LED	LED
ILLUMINATED TRANSPARENT WINDOW	No	No	No
LID RELEASE	Manual	Manual	Manual
LOCK & UNLOCK SYSTEM	No	No	No
QUICK MARINATING FUNCTION	No	No	No
PULSE VACUUM FUNCTION	No	No	No
HOSE PORT FOR VACUUM CONTAINERS	Yes	Yes	Yes
VACUUM CHAMBER WITH LIQUID-PROOF TRAY	Yes	Yes	Yes
LOWER PART/LIQUID-PROOF TRAY REMOVABLE	Yes	No	Yes
ROLLER HOLDER COMPARTMENT WITH BAG-CUTTER	No	No	No
SELF-RESETTING SAFETY THERMAL PROTECTION	Yes	Yes	Yes
PUMP TYPE	1 pump	1 pump	1 pump
NOMINAL PUMP FLOW RATE (APPROX)	10 l/min'	10 l/min'	9 l/min'
PUMP VACUUM VALUE (APPROX)	(60 cm/hg) -0.8 bar	(60 cm/hg) -0.8 bar	(59 cm/Hg) -0.78 bar
INPUT POWER	140 W	140 W	140 W



BAGS AND ROLLS

PATENTED MULTI-LAYER AND LINED

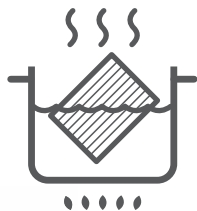


WITH PRE-PRINTED LABEL
TO SPECIFY THE DATE AND
CONTENTS TO PRESERVE

ACO1040	100 20x30 cm bags in a pack (PE)	14
ACO1024	50 20x30 cm bags in a pack (PE)	28
ACO1028	20 20x30 cm bags in a pack (PE)	70
ACO1036	50 30x40 cm bags in a pack (PE)	12
ACO1025	2 30x600 cm rolls in a pack (PE)	20
ACO1026	2 20x600 cm rolls in a pack (PE)	30

WITHOUT PRE-PRINTED LABEL

ACO1076	100 20x30 cm bags in a pack (PE)	14
ACO1059	50 20x30 cm bags in a pack (PE)	28
ACO1061	20 20x30 cm bags in a pack (PE)	60
ACO1129	50 25x35 cm bags in a pack (PE)	14
ACO1064	20 30x40 cm bags in a pack (PE)	12
ACO1068	2 30x600 cm rolls in a pack (PE)	20
ACO1066	2 20x600 cm rolls in a pack (PE)	30
ACO1075	4 15x600 cm rolls in a pack (PE)	20



SOUS VIDE

Safe and tested for boiling
and sous-vide cooking
100°C 1h/90°C 8h/70°C 72h



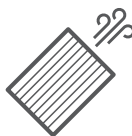
Thawing in microwave



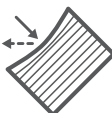
Refrigerator



Freezer



Maximum removal of air



Puncture resistant



Total protection against
odours



Total protection against
humidity



BPA FREE
Bisphenol-A FREE
Safe and Tested




All MAGIC VAC® accessories have been tested
and found suitable for contact with food, according REG. (EU) No
10/2011 and subsequent amendments and updates



General features for rigid containers



1. Gentle wash without lid on the top rack of the dishwasher
2. Defrosting without lid in microwave
3. Suitable for use in freezer. Perform vacuum operations at home room temperature only

 **BPA FREE**
Bisphenol-A FREE
Safe and Tested

“EXECUTIVE” LINE - PROFESSIONAL

ACO1002	4-litre Executive container with lid in box
ACO1003	2-litre Executive container with lid in box
ACO1004	1.5-litre Executive container with lid in box
ACO1005	4 + 2-litre Executive container set with lid in box
ACO1073	“Marinade” square container 2.5-litre Executive with lid in box



ACO1002



ACO1003



ACO1004



ACO1073 2.5 L.

(can be used for standard and quick marinating)



ACO1011



ACO1012



ACO1074



ACO1010



ACO1009

“EXECUTIVE” LIDS

ACO1011	Large Ø 125 universal lid in box
ACO1012	Small Ø 100 universal lid in box
ACO1074	Loose Executive square lid (for 2.5-litre container)
ACO1010	Loose Ø 180 lid (for 2-litre Executive container)
ACO1009	Loose Ø 210 lid (for 1.5 and 4-litre Executive containers)

“FAMILY” LINE CYLINDRICAL AND RECTANGULAR CONTAINERS

ACO1089	1.5-litre round Family container
ACO1082	3 + 1.5 + 0.75-litre Family container set with lid in box
ACO1092	1.5-litre Family rectangular container (dimensions: 23x17x12 cm)
ACO1093	1-litre Family rectangular container (dimensions: 23x17x9 cm)



ACO1082



ACO1092



ACO1093



All MAGIC VAC® accessories have been tested and found suitable for contact with food, according REG. (EU) No 10/2011 and subsequent amendments and updates

ACCESSORIES

FOR MAGIC VAC®
VACUUM MACHINES

ACO1013	Set of 2 bag cups
ACO1094	Package of 10 bag-cutters code 10039 (Magic Cutter)
ACO1027	Wall-mounted roll and bag-cutter holder
01313A0	Loose machine hanger (only for Champion, Maxima models)
ACO1007	MAGIC VAC® wide-mouth jar sealers

VACUUM ACCESSORIES



Bottle cup
ACO1013



Magic Cutter
ACO1094



ACO1007



ACO1027

FOR GLASS CONTAINERS

ACO1053	12 Lids in box
ACO1054	12 sealing rings in box
ACO1055	Lid lever



ACO1054

ACO1053

Complete lid

ACO1055



POINT OF SALE MATERIALS

COUNTER DISPLAY
for Magic Vac vacuum sealer



EMPTY DISPLAY
for Magic Vac vacuum sealer
and accessories



MAGIC VAC®
EXTRA

SpaceOff

SPACE SAVING BAGS



-80%

Total volume
saved



- Protects clothes from dust, humidity, odours and moths
- Extremely easy to use with any vacuum cleaner
- Double-sealed closure
- Resistant and reusable

MAGIC VAC
THE ORIGINAL VACUUM SEALING SYSTEM


PALL BOXES AND PACKAGES

COMPLETE PALL BOX

Code	Description	Q.ty	EAN code
ACB0002	Box with: 2 45x60 cm bags	18	8018294009465
ACB0003	Box with: 2 55x90 cm bags	15	8018294009458
ACB0004	Box with: 2 80x100 cm bags	15	8018294009441
ACB0005	Box with: 2 45x60 cm bags 2 55x90 cm bags 2 80x100 cm bags 1 travel bag	6	8018294009472
Note:	The display cannot be supplied loose but only complete with the contents listed above		



INDIVIDUAL PACKAGES

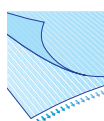
Code	Description		EAN code
ACB0002	Box with: 2 45x60 cm bags	24	8018294009465
ACB0003	Box with: 2 55x90 cm bags	24	8018294009458
ACB0004	Box with: 2 80x100 cm bags	24	8018294009441
ACB0005	Box with: 2 45x60 cm bags 2 55x90 cm bags 2 80x100 cm bags 1 travel bag	12	8018294009472



MAGIC VAC® PROFESSIONAL

Five good reasons for choosing Magic Vac Professional

1 CERTIFIED PERFORMANCES TO PROTECT FOOD



MAGIC VAC® PROFESSIONAL is the new MAGIC VAC® range designed to meet the needs of professionals who use vacuum packing as a working tool and expect a high-quality product assuring reliability and high performance every time.

MAGIC VAC® machines combine with MAGIC VAC® accessories to create a system assuring the maximum extraction of air/oxygen, a process that, in the case of MAGIC VAC® bags and rolls, is greatly favoured by the thickness and special ribs on the patented material.

This method makes it possible to create the conditions that preserve flavour and fragrance and guarantee the preservation time indicated in the previous page and in the instruction manual of your MAGIC VAC®.

The data contained in the table of preservation time are the result of a Pro Veritate report drawn up exclusively for Flaem Nuova SpA by Prof. Luciano Piergiovanni a member of AITA (the Italian Food Technology Association) and professor at DISTAM (Department of Alimentary and Microbiological Sciences and Technologies) at the University of Milan.

2 ABSOLUTE SAFETY AND NON-TOXICITY OF THE BAGS, ROLLS AND CONTAINERS

Flaem Nuova SpA is able to guarantee the maximum safety of use of its MAGIC VAC® systems because the materials chosen and used to make the accessories satisfy the most stringent international standards and directives concerning contact between plastics and food items, fully respecting the thresholds established for the migration of harmful substances into food.

3 EASY TO USE

In addition to their exceptional performance and the flexibility of the various forms of packing available, MAGIC VAC®, machines are intuitive to use, thus allowing significant time savings in the packing phases.

The vast range of MAGIC VAC® EXECUTIVE accessories, in addition to the bags, rolls and universal lids (these latter to be used on any container strong enough such as tempered glass jars or metal pots or containers) includes a vast assortment of containers, an effective and rapid solution to always have fridge, freezer and pantry in good order. A storage system that maintains taste and flavour of frequently used products such as pasta, soups, cereals, flour, sugar, crisps and biscuits over time. Still wine can be perfectly preserved once opened using the special bottle lid.

4 RAPID MARINATING

The MAGIC VAC® JUMBO with its automatic marinating cycle combined with the use of the square MAGIC VAC® EXECUTIVE container, allows full marinating in just 12 minutes, compared to the several hours needed in normal conditions.

5 MADE IN ITALY QUALITY AND RELIABILITY

MAGIC VAC® machines and accessories are entirely manufactured in Italy, with materials and assembly procedures that are carefully monitored throughout the production cycle to guarantee the highest quality and reliability. The same quality and reliability that have always distinguished Flaem Nuova SpA products and made it a world leader in the sector.



MAGIC VAC® machines fulfil the most restrictive energy consumption standards required by the EC 1275/2008 regulation starting 07/01/2013 (2009/125/EC ErP Directive).

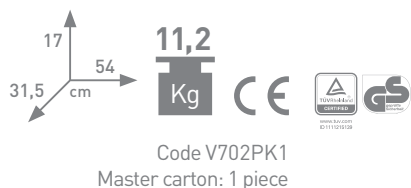


JUMBO

JUMBO DOUBLE PUMP

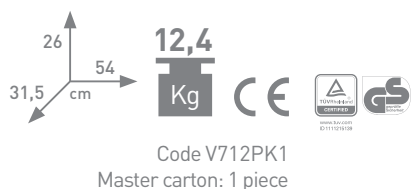
Professional
stainless steel
vacuum packaging machine

JUMBO



1 The patented **Lock & Unlock System** allows to perform an automatic packing cycle by easily closing and opening the vacuum chamber for a correct positioning of the bag. The **Lock & Unlock System** is also fitted with gas springs for **gentle** lid opening

JUMBO PLUS



Sealing bar with heavy-duty cooling system for intensive use

- 1** Patented **Lock & Unlock System**
- 2** Waterproof panel with multifunction **Soft Touch** controls
- 3** **Analogue** vacuum indicator
- 4** Hose port (for containers, lids, etc.)
- 5** Switch with socket for detachable power cord
- 6** Extra large seal
- 7** Sealing bar with cooling system for intensive use
- 8** **Detachable washable** liquid proof tray
- 9** Filter to protect pump against impurities
- 10** **Oversize** rubber feet
- 11** Stainless steel Roll-holder with built-in bag cutter (only in Jumbo Plus model)

Also available as separate accessory



AC01124

JUMBO DOUBLE PUMP

Professional
stainless steel
vacuum packaging machine

TECHNICAL FEATURES

- Powerful air extraction using a self lubricating double pump
- Nominal pump flowrate in litres/minute: 31.5 (approx)
- Pump vacuum level in bar - 0.85 (approx)
- Max. output in Watt: 380 (approx)
- Suitable for heavy duty use

CONTROL PANEL FUNCTIONS



- | | |
|---|--|
| <p>A Fully automatic cycle (automatically extracts air and seals)</p> <p>M Manual cycle: the machine extracts the air until the S button is pressed</p> <p>S Manual sealing (press to interrupt air extraction and seal immediately). Cycle recommended for vacuum packing of fragile foods in bags</p> | <p>T Three-level settings of sealing time (very useful when using wet bags)</p> <p>C For vacuum packaging in containers</p> <p>M For rapid marinating</p> |
|---|--|

AUTOMATIC MARINATING FEATURE



NEW

JUMBO30 premium EXTRA POWER DOUBLE PUMP

Professional stainless steel
vacuum packaging machine

OPTIMAL CONTROL

PULSE function, for optimal control of air removal,
which prevents crushing of delicate foods

WATERPROOF PANEL

Waterproof multifunction intuitive panel
with digital vacuum gauge

P

MORE PRODUCTIVITY

More consecutive sealing possibility
(up to 150 consecutive sealing)



Sealing bar with
heavy-duty cooling
system for
intensive use



Magic Vac®
Jumbo 30 premium

Code: V792PK1

Packaging: Standard 1 piece



8 018294 013950



STANDARD KIT INCLUDES

- 5 pre-cut 30x40 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual
- Vacuum storage guide





JUMBO30 premium EXTRA POWER DOUBLE PUMP

Professional stainless steel
vacuum packaging machine

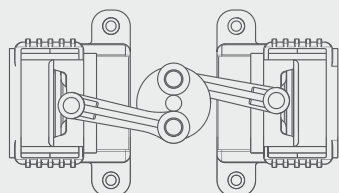
PATENTED



NEW digital vacuum control

MORE PRECISION

Innovative vacuum level
presetting



MORE POWERFUL

Double pump with oversized motor

28 lt/min'

LOOK-IN WINDOW

Central look-in window for the
correct bag position



EASY CLEANING

- 1 Innovative removable lid for easy cleaning
- 2 Liquid-collecting tray, fully removable
and dishwasher-safe



SPECIFIC CYCLE FOR "QUICK VACUUM MARINATING"

Speed-up the marinate process using
the original Magic Vac Executive square
container

12 min'

CAN BE USED WITH A WIDE RANGE OF ACCESSORIES



www.magicvac.it

JUMBO 30 evo plus

EXTRA POWER DOUBLE PUMP

Professional stainless steel
vacuum packaging machine

PATENTED

- Structure in **stainless steel**
- Professional performance ensured by the powerful **double pump with oversized motor**
- Easy to use with self-locking hooking levers
- **Triple seal setting**: dry food, moist food and very moist food
- **Completely automatic** cycle
- **PULSE** function, for optimal control of air removal, which prevents crushing of delicate foods
- More consecutive sealing possibility (up to 150 consecutive sealing)
- Special sealing option for **custom bags**
- Specific cycle to create **vacuum in containers**
- Innovative removable lid for easy cleaning
- Liquid-collecting tray, fully removable and dishwasher-safe
- Sealing bar with heavy-duty cooling system for intensive use
- Specific cycle for **"quick vacuum marinating"** (12 minutes in the special AC01073 container)
- Waterproof multifunction intuitive panel with analogic vacuum gauge
- Compliant with the **ErP Directive** on energy consumption

PROFESSIONAL
PERFORMANCE

28 L/min'
-0.83 bar



Magic Vac® Jumbo 30 evo plus



Code: V782PK1

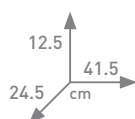
Packaging: Standard 1 piece



8 018294 012199

STANDARD KIT INCLUDES

- 5 pre-cut 30x40 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual
- Vacuum storage guide



General Catalogue 2018



JUMBO30evo DOUBLE PUMP

Professional stainless steel vacuum
packaging machine

PATENTED

- Structure in **stainless steel**
- Professional performance ensured by the powerful **double pump**
- Easy to use with **self-locking** hooking levers
- **Triple seal setting**: dry food, moist food and very moist food
- **Completely automatic** cycle
- Manual cycle with **instantaneous sealing** function for fragile foods
- Special sealing option for **custom bags**
- Specific cycle to create **vacuum in containers**
- **Upper part can be detached** for easy cleaning
- **Dishwasher safe** removable **liquid-collecting tray**
- Highly **heat dissipating** sealing bar
- Specific cycle for **"quick vacuum marinating"** (12 minutes in the special ACO1073 container)
- Analogue **vacuum gauge**
- Compliant with the **ErP Directive** on energy consumption
- **Suitable for intensive** use

PROFESSIONAL
PERFORMANCE
18 L/min'
-0.80 bar



Magic Vac®
Jumbo 30 evo



Code: V772PK2

Packaging: Standard 1 piece



8 018294 011390

STANDARD KIT INCLUDES

- 5 pre-cut 30x40 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual
- Vacuum storage guide



5
Kg



JUMBO30 DOUBLE PUMP

Professional stainless steel
vacuum packaging machine

PATENTED

- Structure in **stainless steel**
- Professional performance ensured by the powerful **double pump**
- Easy to use with **self-locking** hooking levers
- Triple seal setting: dry food, moist food and very moist food
- **Completely automatic** cycle
- Manual cycle with **instantaneous sealing** function for fragile foods
- Special sealing option for custom bags
- Specific cycle to create **vacuum in containers**
- **Upper part can be detached** for easy cleaning
- **Dishwasher safe** removable liquid-collecting **tray**
- Highly **heat dissipating** sealing bar
- Compliant with the **ErP Directive** on energy consumption
- **Suitable for intensive** use

PROFESSIONAL
PERFORMANCE
18 L/min'
-0.80 bar



Magic Vac® Jumbo 30



Code: V752PK1

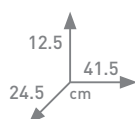
Packaging: Standard 1 piece



8 018294 011383

STANDARD KIT INCLUDES

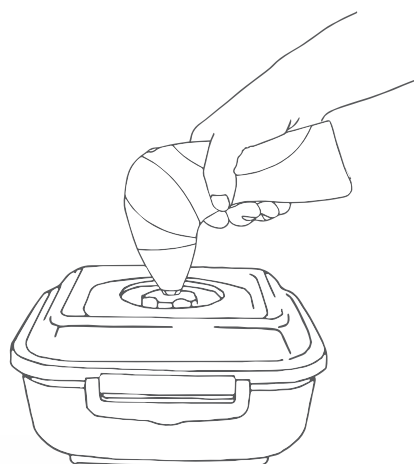
- 5 pre-cut 30x40 cm bags
- Connection tube for accessories
- "Magic Cutter" bag cutter
- User instructions manual
- Vacuum storage guide



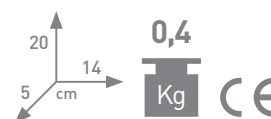
CHEFFY PROFESSIONAL

Automatic vacuum system for containers

- Power supply: 12 v dc (external power supply)
- Nominal pump flowrate in litres/minute: 13 (approx)
- Pump vacuum level in bar - 0.8 (approx)
- Operation: one cycle every 2 minutes
- Practical and very fast
- Commercial quality vacuum
- It can be used with the entire range of MAGIC VAC® accessories (bags and rolls excluded)



- 1 Vacuum indicator light
- 2 Internal liquid-proof chamber
- 3 Vacuum cap
- 4 Operation push-button
- 5 Cheffy support



Code VA13PK1
Master carton: 4 pieces

MAGIC VAC® PROFESSIONAL

JUMBO PLUS



JUMBO



JUMBO 30 PREMIUM



JUMBO 30 EVO PLUS



Physical
Features

STRUCTURE	Stainless steel (AISI 304)	Stainless steel (AISI 304)	Stainless steel (AISI 304)	Stainless steel (AISI 304)
DIMENSIONS	54 (L) x 31,5 (W) x 26 (H) cm	54 (L) x 31,5 (W) x 17 (H) cm	41,5 (L) x 24,5 (W) x 12,5 (H) cm	41,5 (L) x 24,5 (W) x 12,5 (H) cm
WEIGHT	12.4 kg	11.2 kg	5 kg	5 kg

Technical
Features

VOLTAGE	220–240V 50Hz	220–240V 50Hz	220–240 50Hz	230V 50Hz
INPUT POWER	380 W	380 W	130 W	130 W
LENGTH OF SEALING BAR	435 mm with cooling system for intensive use	435 mm with cooling system for intensive use	340 mm	340 mm
TYPE OF PUMP	Double pump with self-lubricating pistons	Double pump with self-lubricating pistons	Double pump with self-lubricating pistons	Double pump with self-lubricating pistons
NOMINAL PUMP FLOWRATE	31,5 l/min'	31,5 l/min'	28 l/min'	28 l/min'
MAX VACUUM	– 0.85 bar	– 0.85 bar	– 0.80 bar	– 0.80 bar

Functional
features

ROLL-HOLDER	Yes	-	-	-
LIQUID PROOF TRAY	Yes removable and washable	Yes removable and washable	Yes removable and washable	Yes removable and washable
AIR FILTER	Yes	Yes	Yes	Yes
LID CLOSING WITH LOCKS	AUTOMATIC Lock & Unlock System	AUTOMATIC Lock & Unlock System	MANUAL	MANUAL
LID OPENING	AUTOMATIC with patented gas spring	AUTOMATIC with patented gas spring	MANUAL	MANUAL
LID RELEASE	AUTOMATIC with solenoid valve	AUTOMATIC with solenoid valve	AUTOMATIC with solenoid valve	AUTOMATIC with solenoid valve
CONTROL PANEL	Yes electronic	Yes electronic	Yes electronic	Yes electronic
AUTOMATIC SEALING CYCLE	Yes	Yes	Yes	Yes
MANUAL SEALING CYCLE	Yes	Yes	Yes	Yes
SEALING SETTING	Yes	Yes	Yes	Yes
AUTOMATIC MARINATING CYCLE	Yes Marinating	Yes Marinating	Yes Marinating	Yes Marinating
VACUUM PULSE FUNCTION	-	-	Yes	Yes
VACUUM LEVEL CONTROL	Yes Vacuum gauge	Yes Vacuum gauge	Yes / Digital vacuum gauge with vacuum level presetting	Yes Vacuum gauge

Accessories

MAGIC VAC® BAGS	MAX 40 cm	MAX 40 cm	MAX 30 cm	MAX 30 cm
MAGIC VAC® ROLLS	MAX 40 cm	MAX 40 cm	MAX 30 cm	MAX 30 cm
MAGIC VAC® EXECUTIVE CONTAINERS	Yes all	Yes all	Yes all	Yes all



JUMBO 30 EVO

JUMBO 30

CHEFFY



STRUCTURE	Stainless steel (AISI 304)	Stainless steel (AISI 304)	ABS
DIMENSIONS	41,5(L)x24,5(W)x12,5(H)cm	41,5(L)x24,5(W)x12,5(H)cm	14 (L) x 5 (W) x 20 (H) cm
WEIGHT	5 kg	5 kg	0.4 kg
VOLTAGE	230V 50Hz	230V 50Hz	230V 50Hz/12v dc
INPUT POWER	130 W	130 W	15 W
LENGTH OF SEALING BAR	340 mm	340 mm	-
TYPE OF PUMP	Double pump with self-lubricating pistons	Double pump with self-lubricating pistons	Single cylinder with self-lubricating piston
NOMINAL PUMP FLOWRATE	18 l/min'	18 l/min'	13 l/min'
MAX VACUUM	- 0.80 bar	- 0.80 bar	- 0.8 bar
ROLL-HOLDER	-	-	-
LIQUID PROOF TRAY	Yes removable and washable	Yes removable and washable	Yes inside liquid proof chamber
AIR FILTER	Yes	Yes	-
LID CLOSING WITH LOCKS	MANUAL	MANUAL	-
LID OPENING	MANUAL	MANUAL	-
LID RELEASE	AUTOMATIC with solenoid valve	AUTOMATIC with solenoid valve	-
CONTROL PANEL	Yes electronic	Yes electronic	LED
AUTOMATIC SEALING CYCLE	Yes	Yes	-
MANUAL SEALING CYCLE	Yes	Yes	-
SEALING SETTING	Yes	Yes	-
AUTOMATIC MARINATING CYCLE	Yes Marinating	-	-
VACUUM PULSE FUNCTION	-	-	-
VACUUM LEVEL CONTROL	Yes Vacuum gauge	-	LED
MAGIC VAC® BAGS	MAX 30 cm	MAX 30 cm	
MAGIC VAC® ROLLS	MAX 30 cm	MAX 30 cm	
MAGIC VAC® EXECUTIVE CONTAINERS	Yes all	Yes all	

STAINLESS STEEL

Professional Vacuum Containers

Commercial food containers for **preservation** and **marinating**. They come with lid, are made from AISI 304 stainless steel and can be used with any of the Magic Vac® vacuum packing machine.

The lid comes with a patented **MAGIC VAC® valve** that can be easily disassembled by removing the silicone gasket from the valve body for easy cleaning.



SPECIAL FEATURES

- Reinforced stainless steel to prevent deformation (**double thickness**)
- Smooth sealing surfaces between lid and base to maintain vacuum
- Lid with patented non-toxic silicone gasket on the inner rim, dishwasher safe
- **Patented valve**, removable, easy to clean, dishwasher safe
- The product has undergone a **specific thermic (1000°C) and polishing treatment** against corrosion



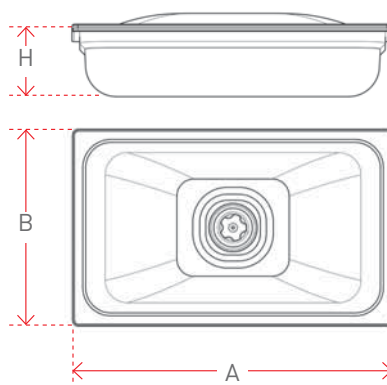


SIZES AND DIMENSIONS

The lid is available in two different sizes, GASTRONORM 1/1 and 1/2, and can be used with different container volumes as detailed in the table below.

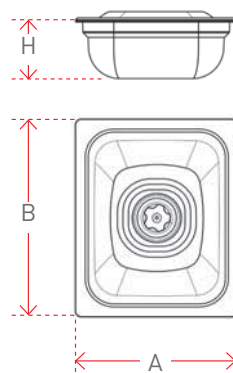
The patented sealing gasket on the inner rim of the lid is made from non-toxic silicone and can be washed in the dishwasher.

GASTRONORM SIZE 1/1



A x B Lid (mm)	H Base height (mm)	COD. Lid + Base	VOLUME (L.)	
			Container volume (w/out lid)	Max fill volume (with lid)
530 x 325	100	ACP1110	12.7	8.1
	150	ACP1115	18.9	14.3
	200	ACP1120	25.0	20.4

GASTRONORM SIZE 1/2



A x B Lid (mm)	H Base height (mm)	COD. Lid + Base	VOLUME (L.)	
			Container volume (w/out lid)	Max fill volume (with lid)
265 x 325	100	ACP1210	5.7	3.6
	150	ACP1215	8.6	6.4

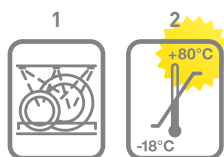
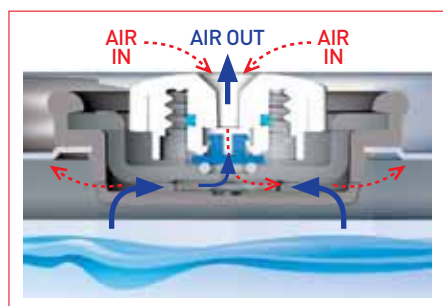
STAINLESS STEEL

Professional Vacuum Containers

MAGIC VAC® VALVE

This gasket has a screen that prevents marinade spatter on the internal sides of the container and that prevents suction of liquids in the pump.

The lid comes with a patented MAGIC VAC® valve that can be easily disassembled by removing the silicone gasket from the valve body for easy cleaning.



1. Washing in dishwasher
2. Working temperatures

VALVE REMOVAL AND CLEANING



MARINATING

Marinating is the best way for adding flavour and tenderising meat and fish. Depending on the method used, the necessary times can be significantly reduced as detailed in the table below.

MARINATING METHOD	TRADITIONAL	STANDARD VACUUM MARINATING WITH ALL MAGIC VAC® MODELS	QUICK VACUUM MARINATING WITH MAGIC VAC® MODELS WITH MARINATING FUNCTION
Time required	12 – 24 h	20 – 40 minutes	12 minuti / minutes

STANDARD VACUUM MARINATING

NEW!

QUICK VACUUM MARINATING

To marinate meat, poultry or fish more quickly, prick the surface of the food, place it inside a **MAGIC VAC® Professional Container** and cover with the marinade of your choice. Create vacuum in the MAGIC VAC® Professional Container by using any MAGIC VAC® vacuum packaging machine and then chill in the fridge for at least 20/40 minutes. The final result will be like an overnight marinating.

To marinate meat, poultry or fish more quickly, prick the surface of the food, place it inside a **MAGIC VAC® Professional Container** and cover with the marinade of your choice. Using the supplied vacuum hose, connect the MAGIC VAC® Professional Container to one of the following **MAGIC VAC®** models: **JUMBO**, **JUMBO Plus**, **JUMBO 30 premium**, **JUMBO 30 EVO PLUS**, **JUMBO 30 EVO**, **MAXIMA 2** and press the “M” button for the specific marinating function. The marinating cycle lasts approx 12 minutes and the final result will be like an overnight marinating.





www.magicvac.it

Visit our website
for more information about
the products, brochures
and user manuals



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Company with certified quality system

