



VACUUM PACKERS

YOUR *fresh*
EXPERIENCE





VACUUM PACKING

is **more** than just preservation

The Dito Sama vacuum packers is a range of **intuitive, easy to use, plug & play** table-top models. Digital and touch screen solutions as well as free-standing units for high productivity.

- **Extend food shelf-life and reduce waste:** prepare food in advance and increase your menu with less frequently used ingredients. Food lasts longer and quality is preserved.
- **Storage control, HACCP ensured:** improve storage space by stacking different foods while avoiding cross-contamination of ingredients, dehydration, freezer burn and molds. Track your production and monitor your storage thanks to the wireless label printer.
- **Time and labor saving:** optimize kitchen workflow during workload peaks, while optimizing workforce during off-peak moments. Moreover, marinades and infusions are now made in only a few minutes enhancing flavours, aromas and fragrances. It also allows to cook sous-vide thus preserving texture, colours, nutrients and reducing weight loss.
- **Money saving:** buy larger quantities at lower price and vacuum pack in smaller quantities.

Touch screen model

A vacuum packer is not only a simple packaging machine. You can vacuum pack any type of freshly prepared food, including liquids and powders, in a completely automatic mode. A 5" touchscreen colored interface panel, allows you to scroll through the options and easily select the desired programs.

The packaging cycle is fully automatic, due to the precise vacuum sensor that ensures that the products are packed with the programmed vacuum level.



Touch control panel
intuitive
waterproof
scratch-resistant



Plug & Play

No calibration needed thanks to the absolute-type vacuum sensor.

Soft Air

Extra slow air return at end of cycle. Avoids deforming of food inside the bag and protects the bags from getting damaged e.g. by sharp bones.



Printer connection

Print and customize your labels with the wireless printer for HACCP compliance.

Inert gas function

Delicate foods will not be compressed.

H2Oout

Oil dehumidification cycle recommended to run daily. It preserves the pump for best working efficiency.



Quality and cleanability

Made entirely in stainless steel: internal structure, body and chamber.

Hydroformed chamber with constant thickness for long lasting quality.

Rounded corners and removable sealing bar for easy cleaning.



Marinade in container



Sauces and condiments



Spices and powders



4 Jar cycles

10 editable cycles

Each one can be set with following parameters:

- **vacuum percentage** (up to 99.8%)
- **additional vacuum time** (up to 60") to extract air residues inside food after reaching the preset vacuum level. Used for sous vide cooking, to obtain a more uniform cooking result
- **sealing time** 2,5" default (0,1 up to 6")
- **softair** (up to 30") to avoid deforming delicate food
- gas to activate **inert gas** function and set desired percentage

2 Preset cycles one for preservation and one for cooking with extra vacuum to achieve a more even sous-vide cooking result.

4 Gourmet cycles

Marinades in containers in few minutes instead of 12/48 hours to marinate meat, fish, vegetables or fruit.

Marinade in bags same as for marinades in containers but with bag sealing.

Sauces and condiments: ideal for tomato sauce, meat sauce and fruit juices, avoiding bag leakage thanks to a special sensor.

Spices and powders: for volatile products like spices, flour or cocoa powder. It prevents powders from rising and getting out of the bag.

4 Jar cycles to pack in vacuum-resistant containers or jars.

3 jars/container cycles depending on the food type and quantity, plus 1 customizable jar cycle.

Degas cycle special cycle to vacuum in steps.

For foods that increase in volume during vacuum like pastry and bakery preparations or cremes.

Digital models

Cycles are fully automatic and managed by a precise vacuum sensor which ensures that the programmed vacuum level is reached.

10 editable cycles can be adapted with following parameters:

- **vacuum percentage** (up to 99.8%)
- **additional vacuum** time (up to 60") to extract air residues inside the food after reaching the preset vacuum level. Used for sous vide cooking, to obtain a more uniform cooking result
- **sealing time** 2,5" default (0,1 up to 6")
- gas to activate **inert gas** function and set desired percentage (not for 8 m³/h model)

Jar cycle to pack in vacuum-resistant containers or jars.

Degas cycle special cycle to vacuum in steps. For foods that increase in volume during vacuum like pastry and bakery preparations or cremes (only for 12 m³/h model)

Thanks to the filling boards included, you can reduce the empty space inside the chamber and thereby reduce the cycle time.



Digital control panel
waterproof
scratch-resistant

Plug & Play

No calibration needed thanks to the absolute-type vacuum sensor.

Perfect sealing

High-pressure sealing system and adjustable sealing time for best result also with stronger bag types.

Printer connection

Customize your labels and print with the wireless printer for HACCP compliance.

Inert gas function

Delicate foods will not be compressed (not for 8 m³/h model).

H2Out

Oil dehumidification cycle recommended to run daily, it preserves the pump in best working efficiency.

Quality and cleanability

Made entirely in stainless steel: internal structure, body and chamber.

Hydroformed chamber with constant thickness for long lasting quality.

Rounded corners and removable sealing bar for easy cleaning.

Limitless uses

All models allow to pack outside the vacuum chamber, pieces of long food or larger quantities or bigger quantities, which do not fit inside. External vacuum can be done also in GN containers with a valve on the lid, using a specific hose (optional accessory). A truly sustainable alternative for vacuum packing, as no disposable bags are used, and no packaging waste is generated.



External vacuum in a GN container



Use embossed vacuum bags for external vacuum



Vacuum jars inside the pressure chamber



Print your own sticky labels for bags, containers and jars. The label can contain i.e. the preparation name, ingredients list, packing date, QR code and barcode

Tailored to your needs

No matter what your business is, we have the right vacuum packing solution for you:

- Restaurant / Hotel
- Deli shops / Take away / Supermarket
- Butcher shop

Available models



Table top TOUCH



Table top DIGITAL



Floor standing

Model	DVP20T	DVP08D	DVP12D	DVP16D	DVP25A	DVP60A
Pump	20 m ³ /h	8 m ³ /h	12 m ³ /h	16 m ³ /h	25 m ³ /h	60 m ³ /h
Sealing bar	410 mm	310 mm	310 mm	410 mm	455 mm	2 x 620 mm (front & rear)
Filling boards	3	2	2	3	3	3
Max. bag size inside chamber	400 x 450 mm	300 x 350 mm	300 x 400 mm	400 x 450 mm	450 x 550 mm	variable

Make your work **easier and more efficient** with a range of optional accessories



wireless label printer

To print HACCP conform labels. Temperature resistant, scratch and waterproof labels. Included APP, for Android and iOS devices.



stainless steel trolley

To move around your packer, save worktop space and store it away when not in use. Available in two sizes.



inclined filling tables

To vacuum pack liquids. Available in two sizes.



UK power cord

For table top models.



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