

VACUSEAL

VACUUM PACKING SYSTEMS

PRICE LIST & ORDER FORM

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About Vacuum Packing

Vacuum packing reduces the absolute pressure of the air inside the package or container by removing the oxygen and eliminating volatile compounds. The oxygen in the air causes food to deteriorate, firstly through a process of oxidization, causing the loss of nutritional values, flavour and all the food's qualities. Air also promotes the growth of most micro-organisms and causes the frost burns which occur on frozen food.

Vacuum packing extends the shelf life of many fresh foods by reducing oxidization and preventing the proliferation of microbes (bacteria and mould).

Vacuum packing will revolutionise the way in which you buy and keep food. By keeping food under vacuum (i.e. without air), the shelf-life of foods is greatly extended, whether it is kept in the larder, fridge or freezer. Air can make food rancid and stale, it can cause it to ferment, dry out, and it can even cause freezer burn. Vacuum packing keeps your food fresher and more flavourful for longer.



Our Products

At Vacuseal we exclusively stock the MagicVac™ range of vacuum packing machines and accessories. These products are manufactured in Italy by Flaem Nuova, a company with over 40 years experience in the manufacture of both medical and food related appliances.

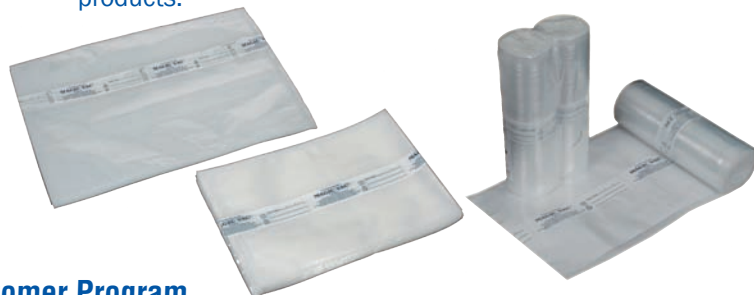
Magic Vac machines and accessories are manufactured to a standard of excellence resulting in a dependable system offering consistent results.

About Us - Vacuseal

Vacuseal Pty Ltd is a family owned company situated in Caboolture Queensland, 50 kilometres north of Brisbane and only a step away from the beautiful Sunshine Coast.

Established in 2002 our objective was to bring commercial quality vacuum packing within the reach of average Australians. Since our inception we have continued to expand our range of products to provide a choice for both domestic and professional applications.

Unlike many large corporations that transfer you from one department to another often unable to locate somebody that knows the product and can assist you, at Vacuseal we know our products in depth and are here to assist you personally with your enquiries to ensure that you get the best performance and trouble free operation from our products.



Our VIP Customer Program

Throughout six years in business our aim has been to provide our customers with the very best quality of appliance and to back that up with exceptional service along with a supply of reasonably priced consumables and accessories.

Whilst our prices have remained unchanged for the past six years, due to increased manufacturing costs it has recently become necessary to make some adjustments to our prices. In order to reward our loyal customers we have introduced a new VIP customer price category. If you have purchased a MagicVac brand machine either directly from Vacuseal or from one of our agents then you will qualify for our VIP prices. The best way to ensure that you are registered as a VIP customer is to return your completed warranty card to us as soon as possible. If you have misplaced your warranty card please call us and we will be happy to assist you

www.vacuseal.com.au

CODE	DESCRIPTION	VIP Price**	RRP	FREIGHT	QTY	TOTAL
MagicVac Machine Kits						
V409PK1	Magic Vac Genius Kit	\$369	\$369	\$24.95		
V806PK1	Magic Vac Genius Matic Kit	\$499	\$499	\$24.95		
V209PK1	Magic Vac Champion Kit	\$599	\$599	\$31.95		
V306PK2	Magic Vac Maxima Kit	\$699	\$699	\$31.95		
VA02PK1	Magic Vac Colibri Kit	\$199	\$199	\$24.95		
MagicVac Canisters and Accessories						
AC01002	4 Litre Executive Canister	\$56.95	\$67.00	\$14.95 each item		
AC01003	2 Litre Executive Canister	\$44.95	\$53.00			
AC01004	1.5 Litre Executive Canister	\$43.95	\$52.00			
AC01005	Set of 4 Litre + 2 Litre Executive Canisters	\$89.95	\$106.00			
AC01006	Set of 2 Litre + 1.5 Litre Executive Canisters	\$79.95	\$95.00			
AC01073	2.5 Litre Square Executive Canister	\$64.95	\$77.00			
AC01093	1 Litre Rectangular Family Canister	\$37.95	\$47.00			
AC01092	1.5 Litre Rectangular Family Canister	\$39.95	\$49.00			
AC01082	Set of 3 Family Canisters: 0.75 + 1.5 + 3 Litre	\$81.95	\$98.00			
AC01088	Family Canister .75 Litre	\$28.95	\$35.00			
AC01089	Family Canister 1.5 Litre	\$31.95	\$38.00			
AC01027	Roll Dispenser / Cutter	\$39.95	\$49.00			
10039	Magic Cutter - safety bag & roll cutter	\$ 5.00	\$7.00		\$14.95 per 4 Items	
AC01013	Bottle Caps (2 per pack)	\$14.95	\$19.00			
AC01012	Small Universal Lid	\$ 19.95	\$ 25.00			
AC01011	Large Universal Lid	\$ 26.95	\$ 33.00			
MagicVac Bags and Rolls						
AC01025	Two Rolls 30cm Wide x 6m long (12 Metres)	\$34.95	\$43.50	\$14.95 per 4 Items		
AC01026	Two Rolls 20cm Wide x 6m long (12 Metres)	\$24.95	\$32.00			
AC01075	Four Rolls 15cm Wide x 6m long (24 Metres)	\$39.95	\$50.00			
AC01035	20 Ready Cut Bags 30 x 40 cm (12" x 16")	\$22.95	\$28.50			
AC01036	50 Ready Cut Bags 30 x 40 cm (12" x 16")	\$51.95	\$65.00			
AC01024	50 Ready Cut Bags 20 x 30 cm (8" x 12")	\$27.95	\$35.00			
AS100	Soaker Pads 180x105mm (packet of 100)	\$ 8.80	\$ 12.00			
				Sub Totals		
Prices include GST and are correct at time of printing but subject to change without notice. * A 3% surcharge applies to American Express cards only. No surcharge applies for Visa or MasterCard. ** VIP price only applies to owners of MagicVac brand machines purchased through Vacuseal or its agents. Signature will be required for proof of delivery. Goods normally dispatched within 24 Hours..				Total including Freight		
				AMEX Surcharge 3%		
				TOTAL		

Name Address

Suburb State Post Code

Date: Phone: Email:

Payment Types: Money Order / Cheque Visa MasterCard American Express
 *Add 3% Surcharge

Card No: _____ Card Expiry Date ____ / ____ / ____ CCV No: _____
 (CCV No is the last 3 digits on signature panel on back of card or 4 digits on front of Amex card)

Name on Card: Signature:

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The "COLIBRI"

Practical, compact and simple to use the COLIBRI can be operated from mains power using the included adapter or directly from a 12 volt power source using an optional cable making it ideal for caravanning, camping and travelling.

The COLIBRI can be used to vacuum all MagicVac containers and accessories including bottle caps and universal lids. The Colibri cannot be used to vacuum or seal MagicVac bags or rolls.

COLIBRI kit contains

- Colibri vacuum unit and storage stand
- 240 Volt mains adapter
- 1 x 1 Litre rectangular canister (ACO1093)
- 1 x 100mm Universal Lid (ACO1012)
- 1 x Bottle cap for suitable glass bottles.

Order Code — VA02PK1



Rectangular Family Canisters

Attractive multi-purpose containers for storing dry foods such as biscuits, cereal, flour, coffee and rice in the pantry or fruit, vegetables, cheese and cooked food in the refrigerator or freezer. Can be placed in a microwave oven and dishwasher (without lid).

The lid can be secured onto the container after opening using side clips and also contains practical day/month and vacuum indicators with a removable easy to clean valve assembly.

Available in 1 and 1.5 Litre.

Order Code — ACO1093 — 1 Litre rectangle canister with lid.

ACO1092 — 1.5 Litre rectangle canister with lid.



ACO1093



ACO1092

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MAGIC VAC[®]

Italian Excellence!

www.vacuseal.com.au

What is Vacuum packing and how does it help preserve food ?

The deterioration of food is caused by chemical reactions that occur in food which is exposed to the air, temperature, moisture, the action of enzymes, the growth of micro-organisms or contamination by insects.

Vacuum packing reduces the absolute pressure of the air inside the package or container by removing the oxygen and eliminating volatile compounds. The oxygen in the air causes food to deteriorate, firstly through a process of oxidization, causing the loss of nutritional values, flavour and all the food's qualities. Air also promotes the growth of most micro-organisms and causes the frost burns which occur on frozen food.

Vacuum packing extends the shelf life of many fresh foods by reducing oxidization and preventing the proliferation of microbes (bacteria and mould).

Several enzymes found in foods cause increasingly noticeable changes in colour, structure and flavour; such changes depend on the preservation time, temperature and, above all, the presence of air. To halt the action of

enzymes, vegetables must be blanched briefly using steam or a microwave oven. Food which contains a high percentage of acidity, like most fruits, do not require blanching. The absence of air created by the vacuum will in any case slow down or prevent the action of these enzymes.

Insect larvae are frequently found in many low water content or dried foods which have not been vacuum packed or frozen, and they can develop during preservation and thus contaminate the food. Some products like flour and grain might contain larvae, but using MAGIC VAC™ vacuum packing will stop them developing into insects.



Eat Healthier and Save \$\$\$

Vacuum packing will revolutionise the way in which you buy and keep food. By keeping food under vacuum (i.e. without air), the shelf-life of foods is greatly extended, whether it is kept in the larder, fridge or freezer. Air can make food rancid and stale, it can cause it to ferment, dry out, and it can even cause freezer burn. Vacuum packing keeps your food fresher and more flavourful for longer.

Now you can pack fresh food bought from the market, or food picked from your vegetable garden, in handy portions for future use, even in large quantities.

Food bought already vacuum-packed, like cheese and meat, will retain its flavour and freshness once opened, without problems of moisture and mould, if it is vacuum-packed after use in MAGIC VAC™ bags and containers.

Meat, fish and vegetables can be frozen without the risk of frost burns and will keep their freshness and quality.

Foodstuffs like coffee, rice, flour and nuts will last much longer if they are vacuum packed.

Fresh or perishable foods must in any case be frozen or kept in the fridge.

The original quality of the food must be of the very highest order, in terms of freshness and environmental hygiene, when you decide to vacuum pack it. There are in fact no preservation methods which will transform a poor product into a good one.

Always keep your MAGIC VAC™ bags and containers handy and you will quickly appreciate the many advantages and ease of use that MAGIC VAC™ offers when it comes to preserving the quality of food.

Consult the "Food preservation times with MAGIC VAC™" chart to see how vacuum packing can extend the life of any food without in any way altering or impairing its taste, smell, appearance, hygiene and nutritional value.



Vacuum packing food in containers

Vacuum packing in containers is ideal for products that you use frequently. Dried foodstuffs like pasta, rice, flour, sugar, crisps, savouries or biscuits, and pet food will maintain all their shape and freshness.

Pantry items like flour, rice and cake mixes stay fresh for longer if they are vacuum packed. Nuts and condiments retain their flavour and will not become rancid.

Quality and reliability

Designed and manufactured in Italy by Flaem Nuova, a company with over 40 years experience, Magic Vac machines and accessories are manufactured to a standard of excellence resulting in a dependable system offering consistent results.

Genius

Order Code - V409PK1



FEATURES:

Fully automatic

Pre-set seal time

Vacuum level up to max 60 cm/Hg (-0.8 bar) approx

Hose port for vacuum packing in containers (jars, bottles, canisters, etc.)

Dimensions: 39 cm x 14 cm x 10 cm

Weight: 3.15 kg

SUPPLIED WITH:

20 Ready Cut Bags 20 cm x 30 cm

1 Continuous Roll 30 cm x 3 metres

1 Vacuum accessory hose

1 Operating Manual

1 Manual for the vacuum preservation of foodstuffs

1 bag cutter



Genius Matic



Order Code - V806PK1



FEATURES

- Locking system for automatic operation
- Automatic or semi-automatic vacuum and sealing
- Vacuum level up to max 60 cm/Hg (-0.8 bar) approx
- Adjustable sealer time
- Additional vacuum function (MANUAL VAC)
- Pre-seal function (MANUAL SEAL)
- Hose port for vacuum packing in containers (jars, bottles, canisters, etc.)
- Dimensions: cm. 39 cm x 14 cm x 10 cm
- Weight: kg. 3.2

SUPPLIED WITH

- 20 Ready Cut Bags 20 cm x 30 cm
- 1 Continuous Roll 30 cm x 3 metres
- 1 Vacuum accessory hose
- 1 Operating Manual
- 1 Manual for the vacuum preservation of foodstuffs
- 1 bag cutter

Champion



FEATURES:

Locking system for automatic operation

Convenient bag storage

Automatic or semi-automatic vacuum and sealing

Adjustable vacuum level up to max 60 cm/Hg (-0.8 bar) approx

Adjustable sealer time

Bag cutter

Hose port for vacuum packing in containers (jars, bottles, canisters, etc.)

Filter for protection of the vacuum pump

Dimensions: 50 cm x 16 cm x 10 cm

Weight: 3.45 kg

SUPPLIED WITH:

20 Ready Cut Bags 20 cm x 30 cm

1 Continuous Roll 30 cm x 6 metres

1 MAGIC VAC™ Vacuum Hood

1 Operating Manual

1 Manual for the vacuum preservation of foodstuffs

1 Wall mount

1 Lid opener

Order Code - V209PK1



For commercial use

Maxima

FEATURES:

- Locking system for automatic operation
- Convenient bag storage
- Automatic or semi-automatic vacuum and sealing
- Double pump that provides a greater vacuum level
- Adjustable vacuum level, up to max 70 cm/Hg (-0.92 bar) approx
- Adjustable sealer time
- Bag cutter
- Hose port for vacuum packing in containers (jars, bottles, canisters, etc.)
- Filter for protection of the vacuum pump
- Dimensions: 50 cm x 16 cm x 10 cm
- Weight: 4.0 kg

Order Code - V306PK2



SUPPLIED WITH:

- 20 Ready Cut Bags 20 cm x 30 cm
- 1 Continuous Roll 30 cm x 6 metres
- 1 MAGIC VAC™ Vacuum Hood
- 1 Operating Manual
- 1 Manual for the vacuum preservation of foodstuffs
- 1 Wall mount
- 1 Lid opener



Family Canisters



Family Canisters

Attractive multi-purpose containers for storing dry foods such as biscuits, cereal, flour, coffee and rice in the pantry or fruit and vegetables in the refrigerator or freezer. Can be placed in a microwave oven and dishwasher (without lid).

Supplied in a set of 0.75, 1.5 and 3 Litre or individually as 0.75 or 1.5 Litre.

Order Code – **AC01082** – Set 0.75 , 1.5 and 3 Litre

AC01088 – 0.75 Litre

AC01089 – 1.5 Litre

Accessories



Bottle Caps

Bottle Caps (pack of 2)

Bottle Caps are ideal for preserving Wine , Oils and non carbonated drinks.

Storing in a vacuum will prevent oxidization which leads to spoilage.

Order Code - ACO1013

Universal Lids

Universal Lid \varnothing 100mm

Can be used to reseal jars and cans up to 100mm in diameter.

Jars and containers must be made of material suitable for vacuum storage.

Order Code - ACO1012



Roll Dispenser / Cutter

For use with the Elite and Genius Models this handy unit allows for convenient storage of rolls and a precise method to cut straight and evenly.

Comes complete with mounting hardware to secure to a wall or cupboard.

Order Code - ACO1027

Executive Canisters

Containers featuring a lid with a special patented valve, ideal for preserving vegetables, soups or dry foods to be stored in a refrigerator, freezer or pantry.

Suitable for defrosting food in a Microwave oven (without lid) and may be cleaned in an automatic dishwasher.



Ideal for –

- Storage of delicate vegetables like lettuce, celery and tomatoes.
- Accelerated marinating of meat, fish and poultry
- Storing leftovers, soups, stews, sauces and casseroles.

Salad foods and vegetables can be cleaned for the whole week and kept in a MAGIC VAC™ container.

They will remain firm and fresh.



ACO1004



ACO1003



ACO1002



ACO1073

1.5 Litre Canister with Lid

2 Litre Canister with Lid

4 Litre Canister with Lid

Set of 2 L. & 1.5 L. Canisters with Lids

Set of 4 L. & 2 L. Canisters with Lids

2.5 L. Square Canister with Lid

Order Code

ACO1004

ACO1003

ACO1002

ACO1006

ACO1005

ACO1073

Meat can be marinated in Executive Canisters with marinade flavours being absorbed in much less time due to the absence of atmospheric pressure.



Bags and Rolls

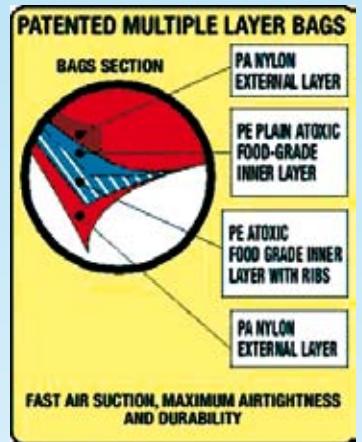
Available in convenient pre made Bags or continuous Rolls the material is extremely durable, Non Toxic and has a convenient label band which can be written on using a normal biro or marker pen. Suitable for Boiling, Microwave oven and Freezer.

Rolls - Economical and practical.

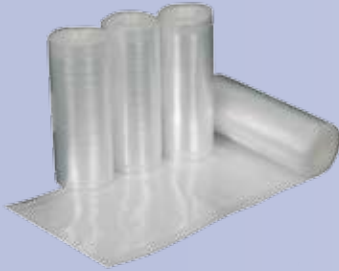
The use of rolls allows you to create a bag to fit perfectly the item being packaged. Cut a section from a roll of the length required and seal one end to create a custom size bag.

Ready made bags - Fast and convenient.

The use of ready made bags eliminates the need to cut and seal one end prior to packaging. Ideal for high volume packing and where items being packed are of a similar size to bags.



ACO1075

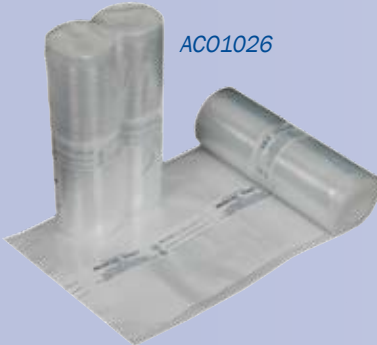


ACO1035
ACO1036

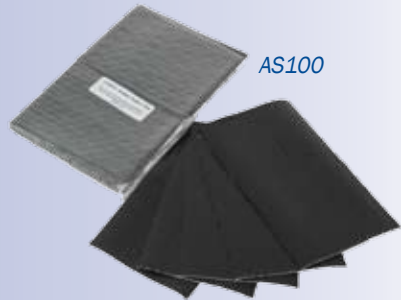


ACO1024
ACO1028

ACO1026



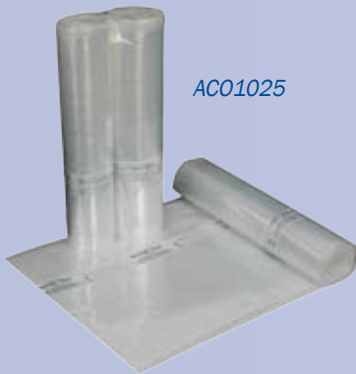
AS100



10039



ACO1025



Order Code

- Two Rolls 30 cm wide x 6m long (12 Metres) [ACO1025](#)
- Two Rolls 20 cm wide x 6m long (12 Metres) [ACO1026](#)
- Four Rolls 15 cm wide x 6m long (24 Metres) [ACO1075](#)
- 20 Ready Cut Bags 30 cm x 40 cm [ACO1035](#)
- 50 Ready Cut Bags 30 cm x 40 cm [ACO1036](#)
- 20 Ready Cut Bags 20 cm x 30 cm [ACO1028](#)
- 50 Ready Cut Bags 20 cm x 30 cm [ACO1024](#)
- Soaker pads - Pack of 100 [AS100](#)
- Magic Cutter - Safety cutter for rolls [10039](#)

Food preservation times with MAGIC VAC™

The data contained in this table is the result of an objective verification report compiled, on behalf of AITA (Food Technology Association) by Prof. Luciano Piergiovanni, Chair of “Agri-food product conditioning and distribution technologies” at Milan University

These are indicative values that in any case depend on the integrity of the package and the original quality of the food.

IMPORTANT: Keep perishable foods in the freezer or fridge. Vacuum packing extends the life of food, but does not turn it into a “preserve”, i.e. a stable product at ambient temperature.

	Preservation times at atmospheric pressure	Preservation times with MAGIC VAC™
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Refrigerated foods ($5 \pm 2^\circ\text{C}$)		
Red meat	3-4 days	8-9 days
White meat	2-3 days	6-9 days
Whole fish	1-3 days	4-5 days
Cooked pork products	7-15 days	25-40 days
Sliced pork meats	4-6 days	20-25 days
Soft cheese	5-7 days	14-20 days
Hard and semi-hard cheese	15-20 days	25-60 days
Vegetables	1-3 days	7-10 days
Fruit	5-7 days	14-20 days

Cooked and refrigerated foods ($5 \pm 2^\circ\text{C}$)		
Purees and vegetable soups	2-3 days	8-10 days
Pasta and risotto	2-3 days	6-8 days
Boiled and roast meats	3-5 days	10-15 days
Desserts with fillings (cream and fruit)	2-3 days	6-8 days
Frying oil	10-15 days	25-40 days

Frozen foods ($-18 \pm 2^\circ\text{C}$)		
Meat	4-6 months	15-20 months
Fish	3-4 months	10-12 months
Vegetables	8-10 months	18-24 months

Food at ambient temperature ($25 \pm 2^\circ\text{C}$)		
Packed biscuit	4-6 months	12 months
Pasta, Rice, Flour	5-6 months	12 months
Dry fruit	3-4 months	12 months
Ground coffee	2-3 months	12 months
Powder tea	5-6 months	12 months
Freeze-dried products & Powdered milk	1-2 months	12 months

	MAXIMA	CHAMPION	GENIUS MATIC	GENIUS
VACUUM	AUTO ADJUSTABLE	AUTO ADJUSTABLE	AUTO ADJUSTABLE	AUTO
SEALING	AUTO MANUAL	AUTO MANUAL	AUTO MANUAL	AUTO
SEALING TIME	ADJUSTABLE	ADJUSTABLE	ADJUSTABLE	PRE-SET
THERMALLY PROTECTED SEALING TRANSFORMER	YES	YES	YES	YES
MOTOR	DOUBLE PUMP	ONE PUMP	ONE PUMP	ONE PUMP
THERMOSTAT	YES	YES	YES	YES
LT./min (approx)	13	11	10	10
VACUUM VALUE (approx)	(70 cm/Hg) -0.92 bar	(60 cm/Hg) -0.8 bar	(60 cm/Hg) -0.8 bar	(60 cm/Hg) -0.8 bar
BAG CUTTER	YES	YES	NO	NO
VACUUM	YES	YES	YES	YES
HOSE PORT FOR CONTAINER ACCESSORY	YES	YES	YES	YES
SEAL LIGHT	YES	YES	YES	YES
SUCTION SYSTEM WITH LIQUID PROTECTION CHAMBER	YES	YES	YES	YES
ROLL STORAGE	YES	YES	NO	NO
DUST PROTECTION FILTER	YES	YES	NO	NO
DIMENSIONS (CM)	50x16x10	50x16x10	39x14x10	39x14x10
WEIGHT (kg)	4	3.45	3.2	3.150
PLASTIC HOUSING	ABS	ABS	ABS	ABS
VOLTAGE	220/240 50HZ	220/240 50HZ	220/240 50HZ	220/240 50HZ

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Your local distributor is

