

iVAQ FEATURES

Quick overview guaranteed

Standard programmes by means of easily understandable icons.



No wishes remain open

Adapt the vacuuming process to your needs



Customisable and changeable

The prepared standard programmes can be easily adapted to your own requirements



Water resistant

Reliable control unit, easy to operate, water proof (IP65), including Touch or Turn function.



Ready to operate

Pump pre- and post-run for fast operational readiness.



Low-maintenance

Longer maintenance intervals and thus lower maintenance costs thanks to sophisticated technology.



Check iVAQ
on our e-shop!



www.vac-star.com



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ROTAR GRUPPE — DIE QUALITÄTHERSTELLER ROBUSTER GASTROMASCHINEN

VAC-STAR



iVAQ

The swiss solution in your kitchen

SWISS
ENGINEERING

EASY2OPERATE

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UNIQUE FEATURES



VACUUM SENSOR
High-precision, digital vacuum sensor with temperature compensation



DOUBLE SEALING
Double sealing seam with separation, for double safety



COOLSTART
Reaching the optimum operating temperature in the shortest possible time.



AUTO CALIBRATION
Quick start-up at the place of use of the machine.



EASY CONTROL
The operation of the machine is very simple and intuitive even for inexperienced people.



"TOUCH OR TURN" PANEL
Just choose how you like it – robust buttons, touch panel or simply both.



PREPARED FOR GAS FLUSHING
The machine can also be retrofitted with gas flushing at a later date.



VACUUM IN THE JAR
Environmentally friendly preservation in a jar, can be used again and again.



TECHNICAL PARAMETERS



	IVAQ15	IVAQ23	IVAQ23L	IVAQ25	IVAQ25DB
External dimension [mm]	441x491x410	505x540x460	505x640x460	574x610x465	574x610x465
Dimension of Chamber [mm]	380x359x173	445x408x203	445x508x202	510x475x210	510x475x210
Length of sealing bar(s) [mm]	350	420	420	500	2x465
Position of the weld bar(s)					
Distance "x" [mm]	315	363	463	425	413
Vacuum pump [m³/h]	16	20	20 (40)	20 (40)	20 (40)
Weight [kg]	53	66	78 (86)	81 (89)	83 (89)
Electrical connection [kW/V]	1.4 / 230	2.0 / 230	2.0 (2.3) / 230	2.1 (2.4) / 230	2.6 / 230 2.3 (2.1) / 400

Standard version SensVAQ "sQ"

Touch or Turn Intuitive operation with touch display and rotary knob Suitable for operation with gloves	●	●	●	●	●
Quick-Start Menu For the classic setting of vacuum and sealing Vacuum preselection in % and vacuuming up to the selected final pressure Simplest operation thanks to 3 programs	●	●	●	●	●
AutoVacuum Automatic vacuuming of moist products or liquids up to the evaporation point	●	●	●	●	●
MaxVacuum Extra long vacuuming for degassing or drying products	●	●	●	●	●
SoftAir Gradual ventilation to protect sensitive products	●	●	●	●	●
SealOFF Vacuuming in the jar without welding Protects the welding bars, increases their service life	●	●	●	●	●
SealONLY Sealing of bags without vacuuming Perfect sealing seam even with minimum vacuum (min. 15%)	●	●	●	●	●
CoolStart Pump run-up and run-down time for less wear and tear Reaching the optimum operating temperature in the shortest possible time	●	●	●	●	●
Service programs Time-controlled service programs for extending the service intervals, incl. pump drying programs ("oil service")	●	●	●	●	●
BoostVAQ Time-saving due to "vacuum buffer" Up to 25% shorter cycle times Maximum protection of the pump	●	●	●	●	●
Lid Protect Force-free fixing of the cover springs Transport and storage of the machine with relaxed springs Optimum spring force even after a long time	●	●	●	●	●
MultiLanguage Messages and warnings using international symbols Additional text messages in all common languages	●	●	●	●	●

Options for the "sQ" version ¹⁾

GasVAQ – MAP protective gas equipment (max. 15% residual pressure)	○	○	○	○	○
GreenVAQ – Evacuating pressure-resistant containers	○	○	○	○	○
StepVAQ – Gradual evacuation, especially for degassing fresh meat	○	○	○	○	○
PulseVAQ – Alternating vacuum with marinating function	○	○	○	○	○
MemoryVAQ – 30 programs for individual packaging processes	○	○	○	○	○

¹⁾ All the above options are already included in the "cQ" version.

OPTIONS & ACCESSORIES

StepVAQ

For degassing and vacuuming delicate products, the vacuum is applied in up to 4 stages.



PulseVAQ

For marinating products in jars or in bags according to your needs.



GasVAQ

For MAP applications and prolong the shelf life.



MemoryVAQ

Up to 30 programs for individual packaging processes.



GreenVAQ

Evacuating of pressure-resistant containers.



ConnectVAQ (only for cQ version)

Connect a label printer and other accessories wireless.

