



QUALITY WITHOUT
COMPROMISE



FOOD PACKAGING AND FOOD PROCESSING

VACUUM PACKAGING CHAMBERS

TRAY SEALERS

THERMOFORMING MACHINES

DIP TANK AND SHRINK TUNNELS

TUMBLERS AND MASSAGERS

SMOKEHOUSES, COOKING/DRYING UNITS,
STEAM COOKING HOUSES

CRYOGENIC CABINETS

DESIGN, INNOVATION AND QUALITY

DAVINCI Compass Group

FOOD PACKAGING

PAGE 3

VACUUM TABLE TOP
250 | 300 | 300D | 350 | 350D | 380 | 380T

PAGE 7

VACUUM SINGLE CHAMBER
400 | 450A | 450T | 550A | 560A | 580A

PAGE 10

VACUUM DOUBLE CHAMBER
420A | 600A | 620A | 650A

PAGE 13

TRAY SEALERS SEMI-AUTOMATIC
TS-30

PAGE 16

THERMOFORMING MACHINES
TM-050 | TM-150 | TM-250

PAGE 20

DIP TANK AND SHRINK TUNNELS
DT-10 | ST-2000 | ST-2500

FOOD PROCESSING

PAGE 23

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

PAGE 27

SMOKEHOUSES, COOKING/DRYING
UNITS, STEAM COOKING HOUSES
SC-20 | SC-40 | S-11 | S-12 | S-13

PAGE 31

CRYOGENIC CABINETS
BF-40

FOOD PACKAGING

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



VACUUM
TABLE TOP

VACUUM TABLE TOP

Models | 250 | 300 | 300D | 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.



MODEL 250

SEAL BARS	Length	A	12.5" (319 mm)
	Qty		1
	Distance to back	B	13.1" (333 mm)
	Distance between	C	N/A
CHAMBER DIMENSIONS	Height		4" (102 mm)
BUSCH PUMP	Std.		8 m ³ 0.35 kW
	Width	E	17" (430 mm)
MACHINE DIMENSIONS	Depth	F	20.7" (525 mm)
	Height	G	17.2" (436 mm)
ELECTRICITY			120 V / 1 pH / 60 Hz
MICROPROCESSOR			MC-40

VACUUM TABLE TOP

Models | 250 | 300 | 300D | 350 | 350D | 380 | 380T



MODELS 300 AND 300D

			300	300D
SEAL BARS	Length	A	19.1" (485 mm)	19.1" (485 mm)
	Qty		1	2
	Distance to back	B	15.4" (391 mm)	N/A
	Distance between	C	N/A	13.1" (333 mm)
CHAMBER DIMENSIONS	Height		6.8" (172 mm)	6.8" (172 mm)
BUSCH PUMP	Std.		20 m ³ 0.9 kW	20 m ³ 0.9 kW
	Width	E	23" (585 mm)	23" (585 mm)
MACHINE DIMENSIONS	Depth	F	23.7" (602 mm)	23.7" (602 mm)
	Height	G	19.7" (500 mm)	19.7" (500 mm)
	ELECTRICITY		120 V / 1 pH / 60 Hz	120 V / 1 pH / 60 Hz
MICROPROCESSOR		MC-05	MC-05	



MODELS 350 AND 350D

			350	350D
SEAL BARS	Length	A	19.1" (485 mm)	19.1" (485 mm)
	Qty		1	2
	Distance to back	B	15.4" (391 mm)	N/A
	Distance between	C	N/A	13.1" (333 mm)
CHAMBER DIMENSIONS	Height		6.8" (172 mm)	6.8" (172 mm)
BUSCH PUMP	Std.		20 m ³ 0.9 kW	20 m ³ 0.9 kW
	Width	E	23" (585 mm)	23" (585 mm)
MACHINE DIMENSIONS	Depth	F	23.7" (602 mm)	23.7" (602 mm)
	Height	G	19.7" (500 mm)	19.7" (500 mm)
	ELECTRICITY		120 V / 1 pH / 60 Hz	120 V / 1 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	

VACUUM TABLE TOP

Models | 250 | 300 | 300D | 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 m ³ 0.9 kW	20 m ³ 0.9 kW
	Width	E 42.9" (1,090 mm)	42.9" (1,090 mm)
MACHINE DIMENSIONS	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

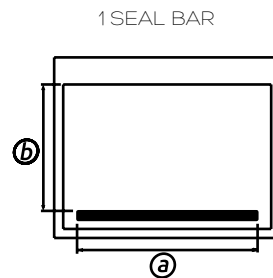
BASIC FEATURES

- Table top single chamber
- Stainless steel construction
- Clear (see-through) lid
- Twin seal element
- Vacuum sensor - Vacuum level controlled in percentage, directly with Microprocessor (except model 300-300D)
- Filler plates
- Cover latch
- Feet
- Rear panel
- Crate
- Certification: ETL listed C & US (CSA & UL) (except model 300-300D)
- Certification: ETL Sanitation Listed (NSF)

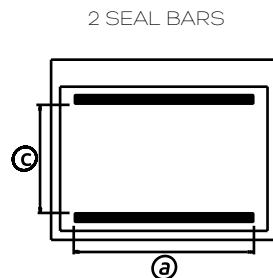
OPTIONAL FEATURES

- 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 (except model 300-300D)
- Air regulator – Regulates air pressure in the seal bars bladders with compressed air (not included) (except model 300-300D)
- 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

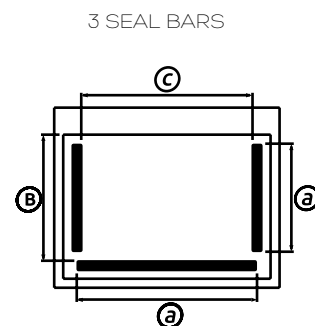
All features are subject to change without notice.



MC-05



MC-40



VACUUM
SINGLE
CHAMBER

VACUUM SINGLE CHAMBER

Models | 400 | 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.



MODELS 400, 450A AND 450T

		400	450A	450T
SEAL BARS	Length	A 19.1" (485 mm)	19.1" (485 mm)	19.1" (485 mm)
	Qty	2	2	2
	Distance between	B 23" (584 mm)	23" (584 mm)	22" (559 mm)
CHAMBER DIMENSIONS	Height	9.5" (241 mm)	9.5" (241 mm)	8" (203 mm)
BUSCH PUMP	Std.	40 m ³ 2.0 HP	40 m ³ 2.0 HP	20 m ³ 0.9 kW
MACHINE DIMENSIONS	Width	E 30.5" (775 mm)	30.5" (775 mm)	30.5" (775 mm)
	Depth	F 32" (813 mm)	32" (813 mm)	28" (711 mm)
	Height	G 44" (1,118 mm)	44" (1,118 mm)	21" (533 mm)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	120 V / 1 pH / 60 Hz
MICROPROCESSOR		MC-05	MC-40	MC-40

VACUUM SINGLE CHAMBER

Models | 400 | 450A | 450T | 550A | 560A | 580A



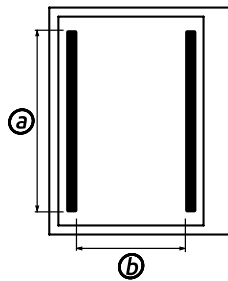
MODELS 550A, 560A AND 580A

		550A	560A	580A
SEAL BARS	Length A	26" (660 mm)	26" (660 mm)	33.5" (855 mm)
	Qty	2	2	2
	Distance between B	23.25" (591 mm)	31" (787 mm)	36.75" (933 mm)
CHAMBER DIMENSIONS	Height	8" (203 mm)	8" (203 mm)	8" (203 mm)
BUSCH PUMP	Std.	63 m ³ 3.0 HP	100 m ³ / 5,0 HP	165 m ³ 7.5 HP
MACHINE DIMENSIONS	Width E	31" (787 mm)	38" (965 mm)	45.25" (1,153 mm)
	Depth F	36" (914 mm)	36" (914 mm)	46.5" (1,183 mm)
	Height G	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
MICROPROCESSOR		MC-40	MC-40	MC-40

2 SEAL BARS

MC-40

MC-05



BASIC FEATURES

- Single chamber
- Stainless steel construction
- Twin seal element – Double seam band
- Vacuum sensor - Vacuum level controlled in percentage, directly with Microprocessor (except model 400)
- Filler plates
- Cover latch
- Wheels (stainless steel)
- Rear panel
- Crate
- Certification: ETL listed C & US (CSA & UL) (except model 400)

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 (except model 400)
- Air regulator – Regulates air pressure in the seal bars bladders with compressed air (not included) (except model 400)
- 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 2.0 HP
	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



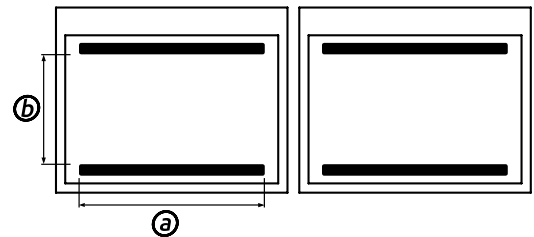
MODELS 600A, 620A AND 650A

		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 5.0 HP	100 m ³ 5.0 HP	165 m ³ 7.5 HP
	Width E	68" (1,727 mm)	68" (1,727 mm)	85" (2,159 mm)
MACHINE DIMENSIONS	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

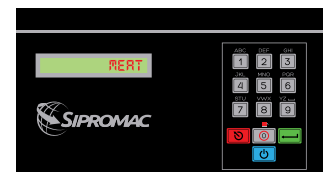


OPTIONAL FEATURES

- 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



TRAY SEALERS
SEMI-AUTOMATIC

TRAY SEALERS SEMI-AUTOMATIC

Model | TS-30

VERSATILITY

The tray sealer is for food products and for industrial and medical supply packaging.

FLEXIBILITY

These machines can be adapted to all tray sizes.

HIGH-PERFORMANCE

Automatic tray sealers come with modified atmosphere packaging (MAP) to increase the product's shelf life, provide extra protection, prevent colouring.

EASY MAINTENANCE

Heavy-duty, reliable stainless steel and easily dismantled components ensure the best possible maintenance processes.

WHY SHOULD YOU USE A TRAY SEALER ?

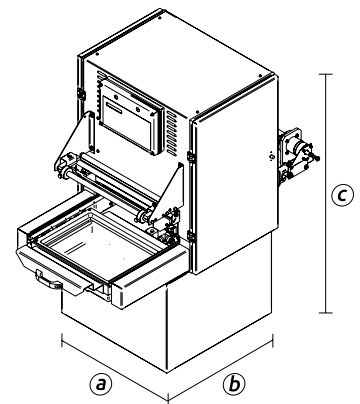
- 1 To avoid crushing delicate food items;
- 2 To preserve freshness;
- 3 To increase the shelf life of food products;
- 4 To prevent dehydration;
- 5 For easier handling;
- 6 To slow oxidation;
- 7 To protect against external contamination;
- 8 To package products in preformed trays of different shapes and sizes.



MODEL TS-30

MACHINE DIMENSIONS	Length	A	33" (834 mm)
	Width	B	43" (1,105 mm)
	Height	C	63" (1,605 mm)
PRODUCTION CAPACITY	2-3 cycles / min. (MAP)		
MAX. DIMENSIONS OF TRAYS	Length	A	13.9" (353 mm)
	Width	B	11.2" (284 mm)
	Height	C	4.5" (114 mm)
POWER SUPPLY	208-220 V / 3 pH / 60 Hz		
PUMP CAPACITY (STD)	40 m ³ 2.0 HP		
MAX. FILM WIDTH	19.5" (495 mm)		
MICROPROCESSOR	Touch Screen		

MACHINE DIMENSIONS



TRAY SEALERS SEMI-AUTOMATIC

Model | TS-30



BASIC FEATURES

- MAP – modified atmosphere packaging or sealing only
- Fast heating of tooling with electronic control of temperature
- Automatic film sealing and cutting mechanism for trays
- Automatic trim rewinder
- Teflon coated heating plate
- Fast tooling changes (no special tool required)
- Vacuum sensor
- Stainless steel adjustable legs
- Crate
- CSA Certification

OPTIONAL FEATURES

- Dies (tooling) with cutting knives and filler chamber
- Cooling system for shrinkable film application
- Vacuum pump sizes
- Oxygen vacuum pumps for MAP with more than 21% of oxygen mixture
- Gas tank
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

All features are subject to change without notice.



THERMOFORMING MACHINES

THERMOFORMING MACHINES

Models | TM-050 | TM-150 | TM-250

HEAVY-DUTY

The heavy-duty stainless steel single-piece frame carries a lifetime guarantee.

USER-FRIENDLY

The machine's intuitive interface combined with an ergonomic design allows for easy loading and simple operation.

EASY MAINTENANCE

The system's components are corrosion-proof and their design allows for simple and easy maintenance in order to meet the strictest hygiene standards.

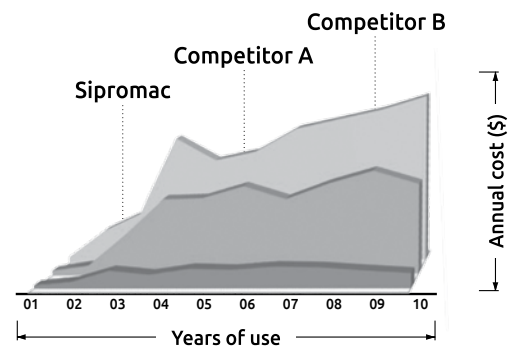
WHY SHOULD YOU USE A THERMOFORMING MACHINE ?

- 1 Thermoformed packages are cost efficient and can be customized according to products;
- 2 Thermoforming packaging is a high-performance process ideally suited for continuous production;
- 3 To protect against external contamination and increase the shelf life of food products;
- 4 Thermoformed packages are hermetic and impervious to freezing temperatures.



Annual maintenance cost

With the unmatched quality of its heavy-duty design and structural rigidity that help prevent premature wear and tear, Sipromac thermofforming machines offer the lowest annual maintenance cost in the industry.



THERMORFORMING MACHINES

Models | TM-050 | TM-150 | TM-250

MODEL TM-050

OUTPUT	7 – 10 cycles / minutes	
POWER SUPPLY	208 V – 3 pH – 60 Hz 400 V – 3 pH – 50 Hz	
COMPRESSED AIR SUPPLY	23 scfm @ 80 psi	39m ³ /h @ 5.5 bar
COOLING WATER SUPPLY	Max 30 gph @ 14 psi	Max 113 liter/h @ 1 bar
PACKAGING SHAPE	Rectangular	
FORMING FILM TYPE	Flexible	Rigid up to 0.4 mm
FORMING FILM WIDTH	320 mm and 420 mm (12.6" and 16.5")	
FORMING DEPTH	16 mm to 80 mm (5/8" to 3-1/8")	
CUT OFF LENGTH	200 mm, 250 mm and 300 mm (7-7/8", 9-27/32" and 11-13/16")	
DIE CHANGING METHOD	Manual	
FORMING SYSTEM	Vacuum	
LOADING AREA	2x cut off (1 full and 2 halves)	

PACKAGE SIZES

WEB	CUT OFF	LENGTH*	WIDTH*
320 mm	200 mm	200 mm	290 mm
320 mm	250 mm	250 mm	290 mm
320 mm	300 mm	300 mm	290 mm
420 mm	200 mm	200 mm	390 mm
420 mm	250 mm	250 mm	390 mm
420 mm	300 mm	300 mm	390 mm

*Based on a 1 track, 1 row configuration

POCKET FORMING SIZES

WEB	CUT OFF	LENGTH*	WIDTH*
320 mm	200 mm	185 mm	275 mm
320 mm	250 mm	235 mm	275 mm
320 mm	300 mm	285 mm	275 mm
420 mm	200 mm	185 mm	375 mm
420 mm	250 mm	235 mm	375 mm
420 mm	300 mm	285 mm	375 mm

*Based on a 1 track, 1 row configuration

THERE ARE 48 STANDARD TOOLING CONFIGURATIONS AVAILABLE. POCKET FORMING SIZE AND SHAPE CAN BE CUSTOMIZED AS PER CUSTOMER NEEDS. CALL US FOR MORE DETAILS.

TM-050 BASIC FEATURES

- Welded, stainless steel frame
- Stainless steel loading area
- 5/8" conveyor chain
- Schneider PLC control unit
- Touch control panel, with user-friendly interface
- Schneider servo motor drive for accurate speed control
- Electric cabinet (IP65)
- Pneumatic component cabinet
- Protection guard with electronic interlock system
- 2 independent tool lifting stations
- Trim re-winder
- Water cooled tooling
- 3 operation modes
- Automatic chain lubrication
- Cross cut guillotine (1)
- Easy changeover of sealing plates
- 100m³ / 5.0 Hp Busch pump
- Exit chute
- Rotating knives (1 set)
- Active film unwinding system with dancer roll
- User manual and set of spare parts
- Stainless steel adjustable legs
- CSA Certification

TM-050 OPTIONAL FEATURES

- Unloading conveyor system
- Printing system
- Photo cell for pre-printed film
- Quick compressed air forming capacity
- Remote diagnostic available
- Dedicated top and bottom vacuum valves
- Gas injection system (MAP)
- Multiple supply voltage
- Vacuum pump sizes
- Oxygen vacuum pumps for MAP with added 21% of oxygen mixture
- Booster pump

All features are subject to change without notice.

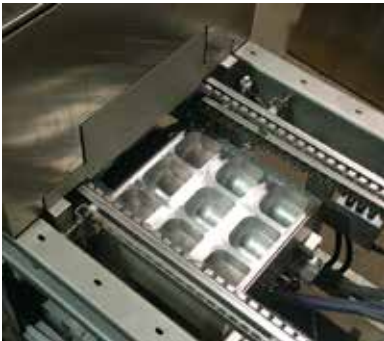
THERMORFORMING MACHINES

Models | TM-050 | TM-150 | TM-250



MODELS TM-150 AND TM-250

	TM-150	TM-250
WIDTH OF FILM	320 mm / 420 mm	420 mm / 520 mm
FILM ADVANCE	340 mm	500 mm
DEPTH OF FORMING	120 mm (std.) 150 mm (opt.)	120 mm (std.) 150 mm (opt.)
POWER SUPPLY	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
PUMP CAPACITY (STD)	100 m ³ 5.0 HP	255 m ³ 10.0 HP
ROLL OUTSIDE DIAMETER	14" (350 mm)	14" (350 mm)
MAX. ROLL INSIDE DIAMETER	3" (76 mm)	3" (76 mm)
PRODUCTION CAPACITY	8 to 14 cycles per min. (Max)	14 cycles per min. (Max)
MICROPROCESSOR	Remote mechanical commands with 6" touchscreen	Remote mechanical commands with 10" touchscreen



TM-150 AND TM-250 BASIC FEATURES

- Welded, stainless steel frame
- Stainless steel loading area
- 5/8" conveyor chain
- Schneider PLC control unit
- Touch control panel, with user-friendly interface
- Schneider servo motor drive for accurate speed control
- Electric cabinet (IP65)
- Pneumatic component cabinet
- Protection guard with electronic interlock system
- 2 independent tool lifting stations
- Trim re-winder
- Water cooled tooling
- Quick compressed air forming capacity
- Remote diagnostic
- Easy changeover of sealing plates
- Dedicated top and bottom vacuum valves
- Rotating knives (1 set)
- Active film unwinding system with dancer roll
- User manual and set of spare parts
- Stainless steel adjustable legs
- CSA Certification

TM-150 AND TM-250 OPTIONAL FEATURES

- Unloading conveyor system
- Coding system
- Printing system
- Thermal transfer coder
- Photo cell for pre-printed film
- Waste collector
- Automatic chain lubrication
- Choices of tooling head tracks or forming tooling drawer
- Labeling system
- Gas injection system (MAP)
- Multiple supply voltage available
- Vacuum pump sizes
- Oxygen vacuum pumps for MAP with added 21% of oxygen mixture
- Booster pump

All features are subject to change without notice.

DIP TANK AND SHRINK TUNNELS

DIP TANK AND SHRINK TUNNELS

Models | DT-10 | ST-2000 | ST-2500

USER-FRIENDLY

Using the shrink tank is extremely easy: simply place vacuum packaged product on the rack and push the button.

FLAWLESS FINISH

Products packaged through shrink tanks have a cleaner appearance with less seams and folds in the shrinkable bags.

VERSATILITY

Compact and affordable, shrink tanks are ideal for small and medium sized operations. Shrink tunnels are used for continuous production.

EASY MAINTENANCE

All components have a smooth finish, accessible surfaces and are easily cleaned.

WHY SHOULD YOU USE A SHRINK PACKAGING SYSTEM ?

- 1 To help improve the visual presentation of all products such as cheeses, deli products, meats and ready-made dishes.

Note: all shrink systems can be used with the SiproVac and SiproThermo product range.



DIP TANKS DT-10

MACHINE DIMENSIONS	Length	A	33.3" (847 mm)
	Width	B	34.2" (869 mm)
	Height	C	56.5" (1,433 mm)
MAX. DIMENSIONS OF PRODUCT	Length x Depth	A	23.75" x 17.9" (603 mm x 456 mm)
	Height	C	12" (305 mm)
WATER CAPACITY			45 gal. (170 L)
MAXIMUM WEIGHT CAPACITY			55 lbs / 25 Kg
POWER SUPPLY			208-220 V / 3 pH / 60 Hz
ADJUSTABLE WATER HEATING CAPACITY			To a maximum of 99 °C (210 °F)
ELECTRIC WATER HEATING SYSTEM			9 kW / 31000 BTU/h
MICROPROCESSOR			Touch Screen

DIP TANK AND SHRINK TUNNELS

Models | DT-10 | ST-2000 | ST-2500



TUNNELS ST-2000 AND ST-2500

		ST-2000	ST-2500
MACHINE DIMENSIONS	Length	A 76" (1,930 mm)	76" (1,930 mm)
	Width	B 42" (1,067 mm)	55" (1,397 mm)
	Height	C 58" (1,473 mm)	58" (1,473 mm)
MAX. DIMENSION OF PRODUCT	Length x Depth	A 20" (508 mm)	33" (838 mm)
	Height	C 10" (254 mm)	12" (305 mm)
WATER CAPACITY		63 gal. (240 L)	70 gal. (280 L)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
ADJUSTABLE WATER HEATING CAPACITY		To a maximum of 99 °C (210 °F)	To a maximum of 99 °C (210 °F)
ELECTRIC WATER HEATING SYSTEM		60 kW / 205 kBtu/h	90 kW / 307 kBtu/h
MICROPROCESSOR		Touch Screen	Touch Screen

BASIC FEATURES

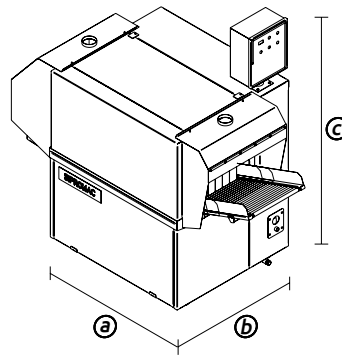
Model DT-10

- NEMA IVX control box with digital temperature control
- Adjustable water temperature
- Adjustable speed
- Insulated to conserve energy
- Wheels
- Crate
- CSA Certification

Models ST-2000 and ST-2500

- NEMA IVX control box with digital temperature control
- Adjustable water temperature
- Hot water shower for uniform package
- Stainless steel adjustable speed conveyor
- Insulated to conserve energy
- Removable hood and panels for easy cleaning
- Stainless steel adjustable legs
- Conveyor feed only for non-shrinkable products in production line
- Crate
- Certification CSA

MACHINE DIMENSIONS



OPTIONAL FEATURES

Model DT-10

- Other voltages available

Models ST-2000 and ST-2500

- Direct Steam heating (boiler not include)
- Electrical heating
- Other voltages available

All features are subject to change without notice.

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 0.9 kW
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 0.9 kW	20 m ³ 0.9 kW
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

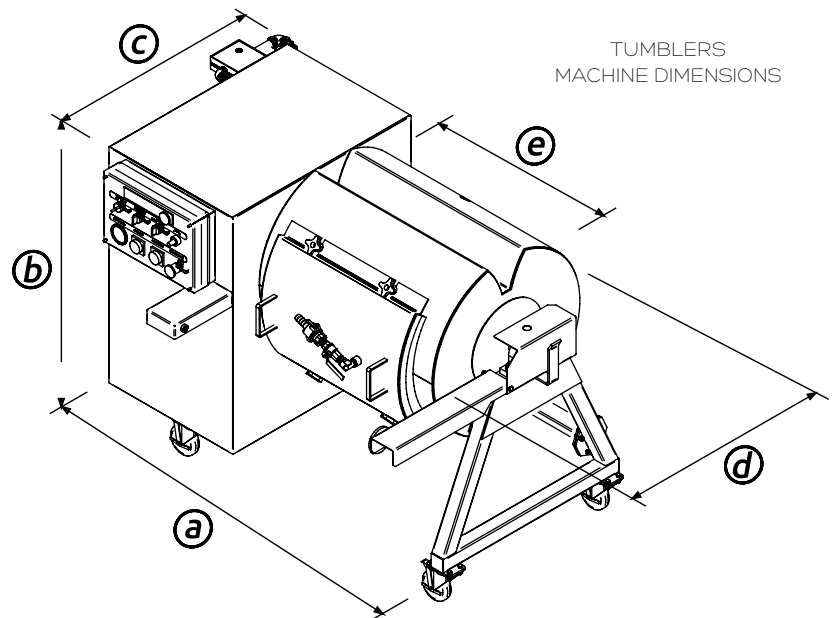
- Lift kit
- Other voltages available
- Wheels for ET-10
- Heated control box for microprocessor
- CSA Certification
- Service kit for standard maintenance

All features are subject to change without notice.

MC-40



TUMBLERS MACHINE DIMENSIONS

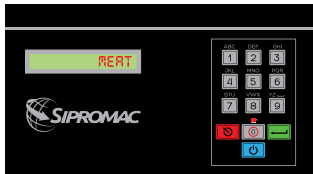


TUMBLERS AND MASSAGERS

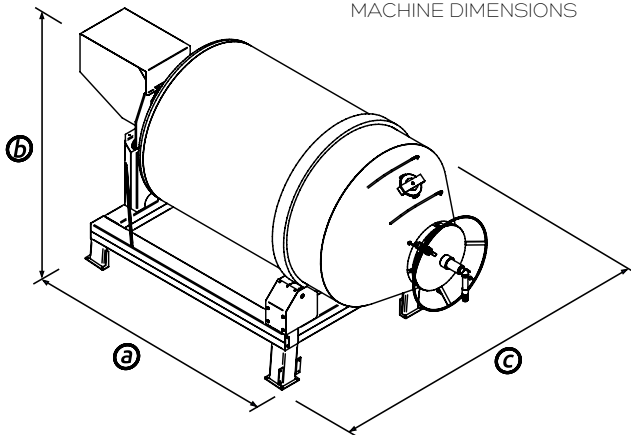
Models | ET-3 | ET-5 | ET-10 | VT-500



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)		20 m ³ 0.9 kW	
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.

SMOKEHOUSES

- COOKING/DRYING UNITS
- STEAM COOKING HOUSES

SMOKEHOUSES, COOKING/DRYING UNITS, STEAM COOKING HOUSES

Models | SC-20 | SC-40 | S-11 | S-12 | S-13

ACCURACY

Temperatures are controlled by a built-in microprocessor, recorded on paper charts or optional data recording file.

HIGH-PERFORMANCE

Together, the ventilation system and the microprocessor guarantee uniform smoking, thereby ensuring food products have the desired flavor, texture and colour.

EASY MAINTENANCE

The semi-automatic cleaning cycle and the seamless welded stainless steel cabinet allow easy cleaning and sanitizing.

WHY SHOULD YOU USE A SMOKEHOUSE ?

- 1 For steaming or dry cooking hams, prepared foods, terrines and meat loaf;
- 2 For smoking food products such as meats, fish and cheeses.



MODEL SC-20

DIMENSIONS INCLUDING CONTROL BOX	Width	A	60" (1,523 mm)
	Depth	B	47.5" (1,089 mm)
	Height	C	95" (2,414 mm)
LOADING CAPACITY (Ham, Bone-in)	450 lbs. (204 Kg)		
NB. OF TROLLEYS	1 x 5 levels		
MAX. TEMPERATURE	322 °F (160 °C)		
VENTILATION / HP MOTOR	3 HP		
POWER SUPPLY	208-220 V / 3 pH / 60 Hz		
MICROPROCESSOR	Touch screen		

SMOKEHOUSES, COOKING/DRYING UNITS, STEAM COOKING HOUSES

Models | SC-20 | SC-40 | S-11 | S-12 | S-13



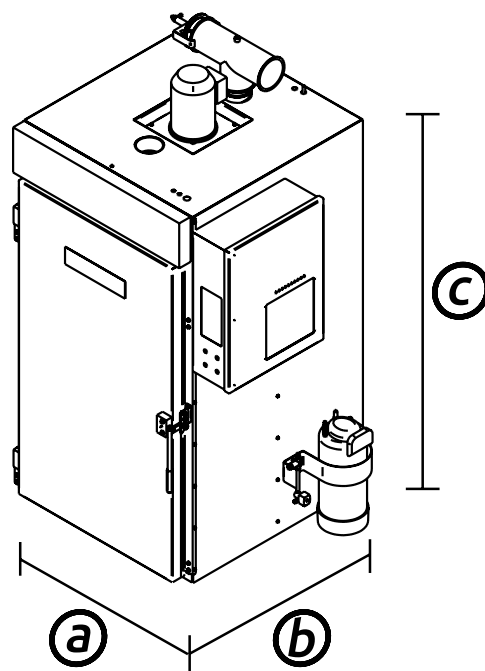
MODEL SC-40

DIMENSIONS INCLUDING CONTROL BOX	Width	A	57" (1,444 mm)
	Depth	B	48.75" (1,240 mm)
	Height	C	115" (2,922 mm)
LOADING CAPACITY (Ham, Bone-in)	700 lbs. (317 Kg)		
NB. OF TROLLEYS	1 x 8 levels		
MAX. TEMPERATURE	322 °F (160 °C)		
VENTILATION / HP MOTOR	3 HP		
POWER SUPPLY	208-220 V / 3 pH / 60 Hz		
MICROPROCESSOR	Touch screen		

MODELS S-11, S-12 AND S-13

	S-11	S-12	S-13	
DIMENSIONS INCLUDING CONTROL BOX	Width	A 57" (1,444 mm)	57" (1,444 mm)	57" (1,444 mm)
	Depth	B 48.75" (1,240 mm)	48.75" (1,240 mm)	48.75" (1,240 mm)
	Height	C 115" (2,922 mm)	115" (2,922 mm)	115" (2,922 mm)
LOADING CAPACITY (Ham, Bone-in)	1,200 lbs. (544 Kg)	2,400 lbs. (1,089 Kg)	3,600 lbs. (1,633 Kg)	
NB. OF TROLLEYS	1 x 8 levels	2 x 8 levels	3 x 8 levels	
MAX. TEMPERATURE	322 °F (160 °C)	322 °F (160 °C)	322 °F (160 °C)	
VENTILATION / HP MOTOR	5 HP	10 HP	15 HP	
POWER SUPPLY	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	
MICROPROCESSOR	Touch screen	Touch screen	Touch screen	

MACHINE DIMENSIONS



SMOKEHOUSES, COOKING/DRYING UNITS, STEAM COOKING HOUSES

Models | SC-20 | SC-40 | S-11 | S-12 | S-13

BASIC FEATURES

- Stainless-steel fabrication – door, floor, ceiling, inside & outside walls, ventilation etc.
- Welded assembly in factory
- 3" (76 mm) insulation (including the door) of high grade density rock wool
- Triple temperature controls: cabinet, humidity and inside product temperature
- Automatic damper (closing & opening system)
- Variable speed
- Semi-automatic cleaning and rinsing system for cabinet, smoke generator and piping
- Automatic water supply for probe water tank
- End of cycle alarm
- CSA Certification



OPTIONAL FEATURES

- Vertical or Horizontal Air Flow
- Industrial units welded
- Showering system
- Automatic dual temperature recorder (digital - paperless or analog - charts)
- Liquid smoke system (pressure tank, regulator, valves, nozzles)
- Automatic smoke generator (sawdust type)
- Steam generator 6 KW, 12 KW and 18 KW (selected models)
- Cooling system for cold smoking (with compressor)
- Steam heating with stainless steel exchanger coils (selected models)
- Steaming ramp for steam
- Automatic door opener
- Door (extra) for Tunnel Type
- Additional trucks
- Additional levels
- Stainless steel screens
- Stainless steel trays
- Stainless steel sticks: round or triangular
- Other voltages available
- Service kit for standard maintenance

All features are subject to change without notice.



CRYOGENIC CABINETS

CRYOGENIC CABINETS

Model | BF-40

VERSATILITY

This system uses liquid nitrogen (LN) to chill or quick-freeze different types of products of varied sizes.

EFFICIENCY

The cryogenic temperature (-320 °F / -196 °C) combined with an efficient ventilation system allows for quick chilling or freezing of food products while minimizing evaporation weight loss.

COST

EFFECTIVENESS
Ideally suited for small and medium sized productions, this quick-freezing equipment combines very high performance at surprisingly low cost.

EASY

INSTALLATION
This compact unit requires simple venting only.

EASY MAINTENANCE

The stainless steel construction and seamless welds allow easy cleaning and sanitizing in compliance with FDA, USDA and CFIA requirements.

WHY SHOULD YOU USE A CRYOGENIC CABINET ?

- 1 For preserving food product properties during chilling (appearance, texture, flavour, taste, aroma, vitamins, weight);
- 2 For quick chilling of fish and meats products, prepared foods and bakery and pastry products;
- 3 To quick-freeze your product without the heat generated by conventional refrigeration systems.



MODEL BF-40

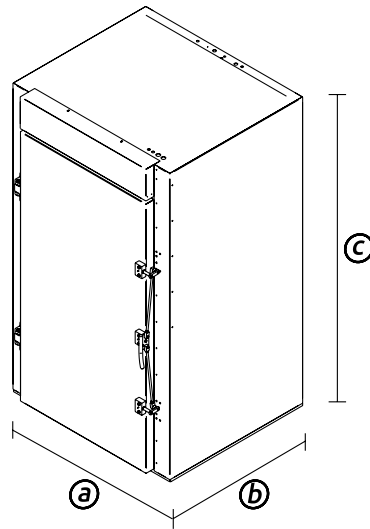
DIMENSIONS INCLUDING CONTROL BOX	Length	A	58.5" (1,477 mm)
	Depth	B	54.5" (1,385 mm)
	Height	C	79.9" (2,028 mm)
INTERNAL DIMENSIONS	Length	A	39.0" (990 mm)
	Depth	B	45.3" (1,150 mm)
	Height	C	70.9" (1,800 mm)
CAPACITY IN LBS.	700 lbs. / 317 kg (Bone-in ham)		
NUMBER OF TROLLEYS / CAPACITY IN LBS.	1 x 12 levels		
VENTILATION (HP) MOTOR (KWH)	3 x 0.5 Hp / Total 1.5 Hp		
POWER SUPPLY	208-220 V / 3 pH / 60 Hz		
MICROPROCESSOR	Touch Screen		

CRYOGENIC CABINETS

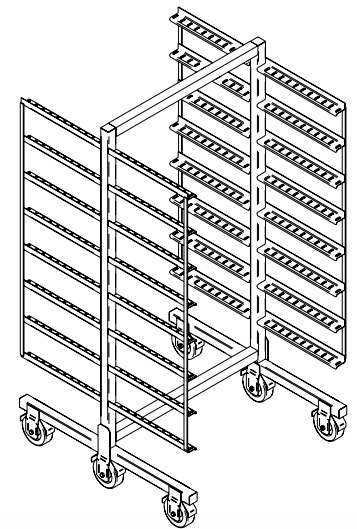
Model | BF-40



MACHINE DIMENSIONS



TROLLEY



BASIC FEATURES

- Stainless-steel fabrication – door, floor, ceiling, inside & outside walls, piping, ventilation, nozzles, etc.
- 8 ¼ stainless steel tube exhaust stack
- Welded assembly in factory
- 4" (101,6 mm) insulation (including the door) of urethane foam
- 1 smoke truck (stainless-steel) with screens or trays
- Internal axial ventilation system with 6 Motors 0.5 HP (3.0 HP total) dual flow
- Temperature controller with chamber temperature and internal product temperature probe (core)
- LIN independent injection valve solenoid and CGA 255 cryogenic transfer hose connector
- Manufactured according to B51/ASME B31.3 CSA, CGA with approved components (RCN)
- The unit and its components are designed for easy cleaning (water resistant) and comply with standards of hygiene and food industry sanitation standard
- CSA Certification

OPTIONAL FEATURES

- Automatic dual temperature recorder
- Additional trucks
- Stainless steel screens
- Stainless steel trays
- Other voltages available
- Service kit for standard maintenance

All features are subject to change without notice.



QUALITY WITHOUT COMPROMISE

WWW.SIPROMAC.COM



FOOD PACKAGING

- VACUUM TABLE TOP
- VACUUM SINGLE CHAMBER
- VACUUM DOUBLE CHAMBER
- TRAY SEALERS SEMI-AUTOMATIC
- THERMOFORMING MACHINES
- DIP TANK AND SHRINK TUNNELS

FOOD PROCESSING

- TUMBLERS AND MASSAGERS
- SMOKEHOUSES, COOKING/DRYING UNITS,
STEAM COOKING HOUSES
- CRYOGENIC CABINETS

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