

THE BEST VACUUM TECHNOLOGY APPLIED TO THE FOOD PACKAGING



MADE IN ITALY


SIRMAN

AMAZING DESIGN



Exclusive and modern design

adapts to any location

Perfect ergonomics

for an easy positioning of the products

Optimum visibility on the chamber

Absolute easy cleaning

A chef in a white uniform is shown from the side, working at a counter. To the right of the chef is a compact, silver SIRMAN machine with a clear lid and a control panel. The machine is placed on a dark, rectangular base. The background is a blurred kitchen setting with a spool of colorful thread on the counter.

COMPACT

Maximum relationship between **usable surface** and counterspace need.

The low profile design **adapts to any working table** without the need of dedicated space demanding carts.

WIFI

All the **W8 EASY TOUCH** and **W8 TOP** models incorporate a WiFi chip to connect the machine to the cloud and to manage the unit through a simple but very complete **APP**. Multiple control sensors combined with the pressure and temperature sensors (only TOP models) are integrated with an intelligent software that helps to get the best from the machine during use and maintenance.



DOME

The high volume dome is designed to give all the space you need and get the best comfort, same as if you could lift even the sides of your chamber.



Domes are supported by rubber **bumpers** to avoid stress to the joints while under pressure.

SEALING BAR




SINGLE SEALING BAR



DOUBLE SEALING BAR W8 50 DB



TRIPLE SEALING BAR W8 70 TB



Sealing bar easily removable for cleaning and sanitizing procedure.



Perfect 5 mm thick sealing system thanks to grain oriented 100VA powerful transformers.



Optional sealing bar with cut-off wire

DISPLAY AND CONTROLS

Intuitive and easy controls, both on the **EASY TOUCH** and on the **TOP** version

The capacitive touch control ensures **perfect durability and functionality through the years.**

Simple but immediate the bright display offers great visibility during any use and working phase.

The proprietary internal software helps to perfectly manage any **maintenance procedure** to get always the best performance from the pump.

The **integrated WiFi** chip allows an easy and total control from a free available APP.

DEDICATED PROGRAMS

AUTOMATIC SENSOR
000% 0.0 Off



A choice of different programs to get the best from vacuum technology:

- Automatic Sensor Vacuum usable both for bags and external containers
- Adjustable vacuum **sensor accuracy** (10-5-1Mb) for an extreme vacuum precision
- Dedicated program for **liquids**
- Dedicated program for **marinating**
- **10 programs** savable to preference
- **Oil Cleaning/Heating** program
- **Gas flush option** (MAP) to gently pack any delicate food

AOR[®]

AUTOMATIC OIL REPLACEMENT

PATENTED

Unique patented system by Sirman ensures perfect pump maintenance through the years.



SIRMAN



OPTION

SAN₀³

AUTOMATIC OZONE SANITIZATION

Patented Ozone based self sanitizing cycle

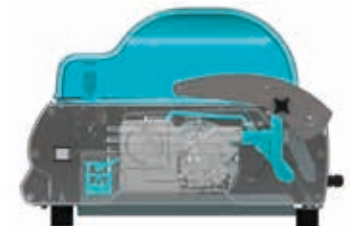
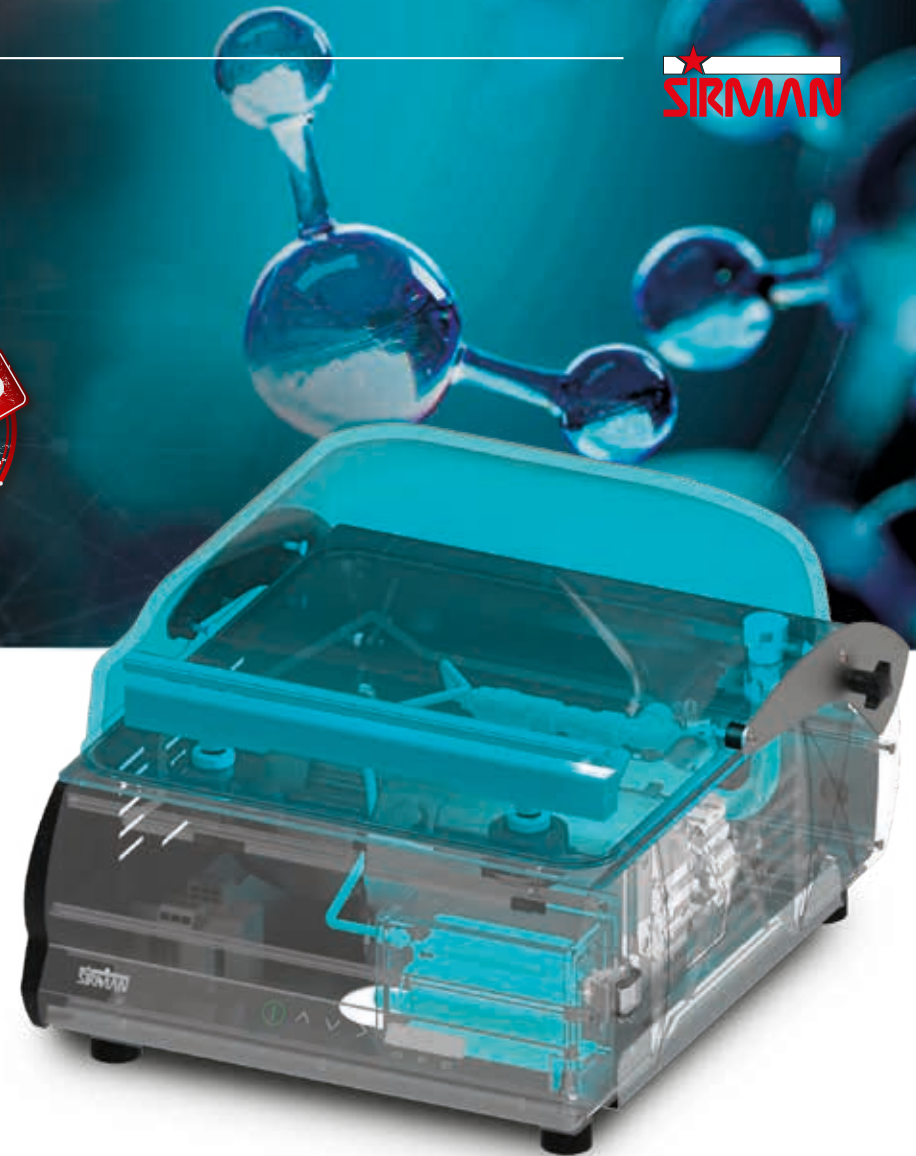


Ozone is a natural gas with great oxidizing properties that kills germs, bacteria and viruses and thanks to this property can sanitize and beat bad smells and mold.

The patented program **SanO₃** automatically sanitizes and deodorizes the chamber, and every single pipe involved in the vacuum process, ensuring the best hygiene on the machine and therefore on the processed food.

A powerful 28g/h ozone module converts oxygen into ozone in a few seconds with a concentration which perfectly sterilizes without compromising the machine components. At the end of the program the ozone naturally converts back into oxygen.

A perfect treatment: efficient, economic, effective and non residual.



SAT

system

Satellite units for W8 Top



W8 SAT 40

Sat System is an optional function of the TOP control board that allows you to quickly connect a second satellite machine to the main machine to be used instead of or simultaneously with the main machine.

Ideal for:

- all health and hygiene situations where the use of different machines for different products is required
- those who want to be faster in preparing their vacuum workload
- those who want to exploit the maximum capacity of the bags with liquid products (using Vertigo SAT 30)
- It is recommended to use satellite units of the same size as the main machine or smaller



VERTIGO SAT 30

MAINTENANCE

*Extremely easy access to all components for a **fast and economic maintenance** (car hood system).*

*The proprietary internal **software** advises about all the **ordinary and extraordinary maintenance** procedures in order to avoid any problems and reduce the cost of ownership.*



VACUUM BAGS

// OPTIONAL

SIRMAN



Thanks to the high capacity transformer, **more overlapped bags** can be sealed at once to speed intense work load.



Embossed bags can be used to seal bigger products holding them outside the lid.

VACUUM ACCESSORIES



Standard **support** for bags with liquid.



Gas flush (MAP) option available on TOP models.



Optional printer available on TOP models.

STANDARD

OPTION

OPTION



Optional plexiglass support for thin products.



Anodized aluminium trolleys, with or without wheels, available for all models h.757 + h.110 mm with wheels.



OPTION

OPTION

EXTERNAL VACUUM GN CONTAINERS

// OPTIONAL



Optional containers
GN 1/1 - 1/2
(h.100/150/200)
with s/steel cover

**0-100%
VACUUM**



Optional containers
GN 1/1 - 1/2 - 1/3
(h.100/150/200)
with cover in Tritan

**0-80%
VACUUM**



All machines models as
standard may use
external vacuum
containers with dedicated
programs.

OPTION

THE RANGE

EASYVAC TOUCH



VACUUM HAS NEVER BEEN SO EASY

- The compact, affordable and reliable solution
- Practical and intuitive EASY TOUCH control with multilanguage display
- Especially dedicated to single portions packing referred to Sous Vide Cooking
- Using oil pumps to get the best vacuum up to 2 Mb (99,9%)



EASYVAC TOUCH 25

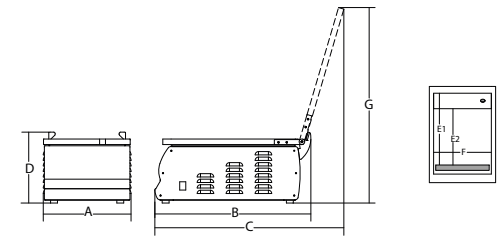


EASYVAC TOUCH 30



EASYVAC TOUCH 40

	Electrical	Seal bar	Pump	Chamber dimensions	A	B	C	D	E1	E2	F	G	Net weight	Shipping	Gross weight
	kw	inch.	m3/h	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Easyvac Touch 25 BX	0.15	10 ¹⁵ / ₆₄ "	5	10 ⁹ / ₈ "x13 ²⁵ / ₃₂ " h.2 ⁶¹ / ₆₄ "	13 ⁵ / ₁₆ "	22 ¹ / ₄ "	26 ³¹ / ₃₂ "	10 ¹ / ₈ "	13 ²⁵ / ₆₄ "	9 ²⁷ / ₃₂ "	10 ⁵ / ₈ "	27 ⁷ / ₈ "	66	25 ⁶³ / ₆₄ "x16 ¹⁷ / ₃₂ "x12 ¹³ / ₆₄ "	71
Easyvac Touch 30 BX	0.15	12 ¹ / ₄ "	5	13 ¹⁵ / ₆₄ "x14 ⁷ / ₈ " h.2 ⁶¹ / ₆₄ "	15 ⁶³ / ₆₄ "	22 ⁵³ / ₆₄ "	26 ³¹ / ₃₂ "	12 ¹³ / ₃₂ "	13 ³ / ₁₆ "	9 ¹¹ / ₁₆ "	13 ¹⁵ / ₆₄ "	28 ²⁵ / ₃₂ "	82	25 ⁶³ / ₆₄ "x 29 ⁹ / ₆₄ "x24 ¹ / ₆₄ "	101
Easyvac Touch 40 BX	0.35	16 ¹ / ₈ "	9	16 ⁴⁹ / ₆₄ "x17 ¹ / ₄ " h.2 ⁶¹ / ₆₄ "	19 ²⁹ / ₆₄ "	25 ⁵ / ₆₄ "	29 ²³ / ₃₂ "	12 ¹³ / ₃₂ "	15 ³⁵ / ₆₄ "	12 ¹ / ₈ "	16 ⁴⁹ / ₆₄ "	31 ⁵⁷ / ₆₄ "	95	25 ⁶³ / ₆₄ "x 29 ⁹ / ₆₄ "x24 ¹ / ₆₄ "	115
Easyvac Touch 40 DX	0.35	16 ¹ / ₈ "	9	16 ⁴⁹ / ₆₄ "x17 ¹ / ₄ " h.2 ⁶¹ / ₆₄ "	19 ²⁹ / ₆₄ "	25 ⁵ / ₆₄ "	29 ²³ / ₃₂ "	12 ¹³ / ₃₂ "	15 ³⁵ / ₆₄ "	12 ¹ / ₈ "	16 ⁴⁹ / ₆₄ "	31 ⁵⁷ / ₆₄ "	95	25 ⁶³ / ₆₄ "x 29 ⁹ / ₆₄ "x24 ¹ / ₆₄ "	115



THE RANGE

W8 EASY TOUCH

**A NO COMPROMISE
QUALITY SOLUTION**

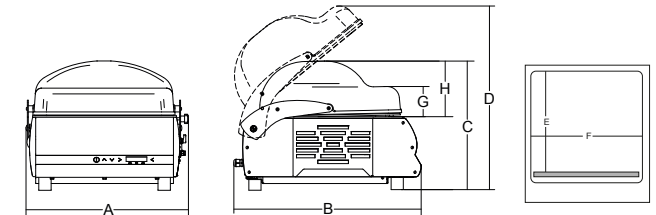
	Electrical	Seal bar	Pump	Chamber dimensions	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
		inch.	m3/h	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
W8 30 Easy Touch DX	120V/5A/700W	12 ¹ / ₄ "	9	13 ³ / ₈ "x14 ³ / ₁₆ "x6 ³ / ₄ "	16"	20 ³ / ₄ "	16"	23 ¹ / ₈ "	13 ¹ / ₈ "	13 ¹ / ₈ "	3 ⁴⁷ / ₆₄ "	6 ¹¹ / ₁₆ "	83	29"x23"x31"	105
W8 30 Easy Touch BX	120V/5A/700W	12 ¹ / ₄ "	9	13 ³ / ₈ "x14 ³ / ₁₆ "x6 ³ / ₄ "	16"	20 ³ / ₄ "	16"	23 ¹ / ₈ "	13 ¹ / ₈ "	13 ¹ / ₈ "	3 ⁴⁷ / ₆₄ "	6 ¹¹ / ₁₆ "	83	29"x23"x31"	105
W8 30 Easy Touch DX 12	120V/5A/700W	12 ¹ / ₄ "	14	13 ³ / ₈ "x14 ³ / ₁₆ "x6 ³ / ₄ "	16"	20 ³ / ₄ "	16"	23 ¹ / ₈ "	13 ¹ / ₈ "	13 ¹ / ₈ "	3 ⁴⁷ / ₆₄ "	6 ¹¹ / ₁₆ "	83	29"x23"x31"	105
W8 40 Easy Touch DX	120V/11.3A/960W	16 ¹ / ₈ "	24	17"x16 ¹ / ₈ "x7 ¹ / ₈ "	19 ¹ / ₂ "	23"	16 ⁵ / ₈ "	24 ³ / ₄ "	15 ³ / ₈ "	17"	3 ⁴⁷ / ₆₄ "	7 ³ / ₃₂ "	123	30"x26"x31"	145
W8 40 Easy Touch BX	120V/11.3A/960W	16 ¹ / ₈ "	24	17"x16 ¹ / ₈ "x7 ¹ / ₈ "	19 ¹ / ₂ "	23"	16 ⁵ / ₈ "	24 ³ / ₄ "	15 ³ / ₈ "	17"	3 ⁴⁷ / ₆₄ "	7 ³ / ₃₂ "	123	30"x26"x31"	145
W8 40 Easy Touch DX 12	120V/9A/1150W	16 ¹ / ₈ "	14	17"x16 ¹ / ₈ "x7 ¹ / ₈ "	19 ¹ / ₂ "	23"	16 ⁵ / ₈ "	24 ³ / ₄ "	15 ³ / ₈ "	17"	3 ⁴⁷ / ₆₄ "	7 ³ / ₃₂ "	123	30"x26"x31"	145
W8 50 Easy Touch DX	120V/13.8A/1000W	20 ¹ / ₁₆ "	24	21 ¹ / ₂ "x18 ¹ / ₈ "x8 ¹ / ₄ "	24"	25 ¹ / ₂ "	16 ⁵ / ₈ "	23 ⁷ / ₈ "	16 ⁷ / ₈ "	21 ¹ / ₄ "	3 ³⁵ / ₆₄ "	8 ¹⁷ / ₆₄ "	155	34"x34"x30"	190
W8 50 Easy Touch BX	120V/13.8A/1000W	20 ¹ / ₁₆ "	24	21 ¹ / ₂ "x18 ¹ / ₈ "x8 ¹ / ₄ "	24"	25 ¹ / ₂ "	16 ⁵ / ₈ "	23 ⁷ / ₈ "	16 ⁷ / ₈ "	21 ¹ / ₄ "	3 ³⁵ / ₆₄ "	8 ¹⁷ / ₆₄ "	155	34"x34"x30"	190



W8 50 EASY TOUCH



W8 40 EASY TOUCH



W8 30 EASY TOUCH

THE RANGE

W8 TOP

THE BENCHMARK IN INNOVATION AND PERFORMANCE

- Practical and intuitive touch screen display
- Electronic control system with pressure sensor for fast and precise processing
- Adjustable automatic vacuum percentage: 50-100%
- Dedicated programs for liquids and marinating
- 10 different settings savable to preference
- 6 selectable languages
- Set up sealing, vacuum, and gas time on a 1-10 sec scale
- Display of vacuum percentage and time to countdown
- Scheduled management of maintenance operations to ensure longer-lasting life oil and filter change warning light
- Thermal pump guard
- Oil preheat and cleaning cycle
- Total rev counter
- Pump meter
- Built-in Wi-Fi card which allows careful management of after-sales service at a distance
- 3-year pump warranty (for machines connected via Wi-Fi)
- Fully manageable via APP that is easy and intuitive and can be downloaded free-of-charge from official stores




Certified to UL Standard 963
and NSF Standard 169
Certified to CSA Standard C22.2

W8 TOP 50

W8 TOP 40

THE RANGE W8 TOP

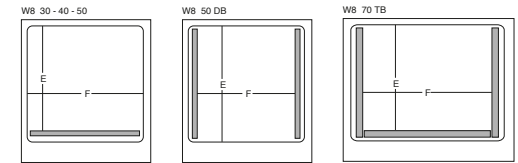
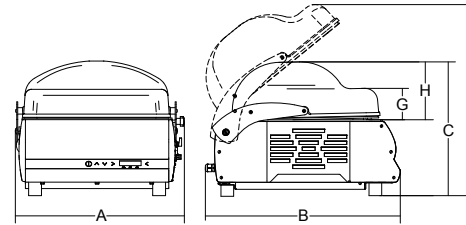


YouTube



W8 TOP 70 TB P

	Electrical	Seal bar	Pump	Chamber dimensions	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
		inch.	m3/h	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
W8 Top 30 DX	120V/5A/700W	12 ¹ / ₄ "	9	13 ³ / ₈ "x14 ³ / ₁₆ "x6 ³ / ₄ "	16"	20 ³ / ₄ "	16"	23 ¹ / ₈ "	13 ¹ / ₈ "	13 ¹ / ₈ "	3 ⁴ / ₇ "	6 ¹ / ₁₆ "	83	29"x23"x31"	105
W8 Top 40 DX	120V/9A/1150W	16 ¹ / ₈ "	14	17"x16 ¹ / ₈ "x7 ¹ / ₈ "	19 ¹ / ₂ "	23"	16 ⁵ / ₈ "	24 ³ / ₄ "	15 ³ / ₈ "	17"	3 ⁴ / ₇ "	7 ³ / ₃₂ "	123	30"x26"x31"	145
W8 Top 40 DX	120V/11.3A/960W	16 ¹ / ₈ "	24	17"x16 ¹ / ₈ "x7 ¹ / ₈ "	19 ¹ / ₂ "	23"	16 ⁵ / ₈ "	24 ³ / ₄ "	15 ³ / ₈ "	17"	3 ⁴ / ₇ "	7 ³ / ₃₂ "	123	30"x26"x31"	145
W8 Top 50 DX	120V/13.8A/1000W	20 ¹ / ₁₆ "	24	21 ¹ / ₂ "x18 ¹ / ₈ "x8 ¹ / ₄ "	24"	25 ¹ / ₂ "	16 ⁵ / ₈ "	23 ⁷ / ₈ "	16 ⁷ / ₈ "	21 ¹ / ₄ "	3 ³⁵ / ₆₄ "	8 ¹⁷ / ₆₄ "	155	34"x34"x30"	190
W8 Top 50 DX DB (1 LEFT 1 RIGHT SEAL BARS)	120V/20A/1000W	2x16 ¹ / ₈ "	24	21 ¹ / ₂ "x18 ¹ / ₈ "x8 ¹ / ₄ "	24"	25 ¹ / ₂ "	16 ⁵ / ₈ "	23 ⁷ / ₈ "	16 ⁷ / ₈ "	21 ¹ / ₄ "	3 ³⁵ / ₆₄ "	8 ¹⁷ / ₆₄ "	165	34"x34"x30"	195
W8 Top 70 DX TB (3 SEAL BARS)	220V/7.3A/1750W	1x25 ¹ / ₄ " 2x16 ¹ / ₈ "	48	30 ³ / ₄ "x19 ¹ / ₃ "x8 ¹ / ₄ "	34 ¹ / ₂ "	26 ¹ / ₂ "	44 ⁵ / ₈ "	53 ⁷ / ₈ "	16 ³ / ₄ "	26"	3 ⁴ / ₇ "	7 ⁷ / ₈ "	370	32"x48"x53"	282



W8 TOP 30



W8 TOP 50 DB



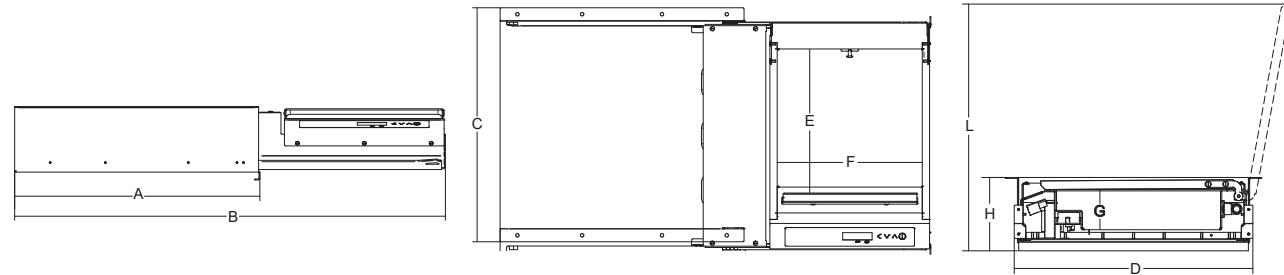
THE RANGE

GHOST 30

SIRMAN

- Built-in vacuum packaging machine for drawers
- Compact 4 mc DVP pump
- EASY TOUCH control with Wifi
- Easily removable 12^{1/4}" sealing bar
- Sealing bar activated by pneumatic pistons
- Reinforced AISI 304 stainless steel bowl
- Shatterproof plexiglass lid
- Surface for liquid bags
- Available in two versions:
 - drawer built in (no front panel included)
 - undercounter, supplied with front panel

	Electrical	Seal bar	Pump	Chamber dimensions	A	B	C	D	E	F	G	H	L	Net weight	Shipping	Gross weight
		inch.	m ³ /h	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Ghost 30 BI / UC	110V, 60Hz 10 Amp/1100W	12 ^{1/4} "	5	13 ^{15/64} "x13 ^{7/64} "h.3 ^{35/64} "	22 ^{23/64} "	39 ^{19/64} "	23 ^{25/64} "	21 ^{49/64} "	13 ^{7/64} "	13 ^{15/64} "	3 ^{35/64} "	6 ^{11/16} "	22 ^{33/64} "	84	28 ^{11/32} "x22 ^{7/16} "x30 ^{5/16} "	106



GHOST 30 BI
drawer built-in



GHOST 30 UC
undercounter

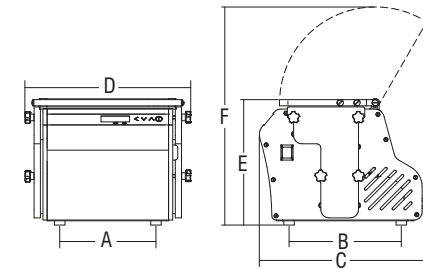
THE RANGE

VERTIGO 30



- Vertical compact vacuum packaging machine ideal for liquids, granulates and powders best for bars or as a second machine.
- Max bag size 1113/16"x1325/32" which can easily hold 102 oz.
- EASY TOUCH controls
- Lid without pistons
- Practical niches on the profile to move the unit
- Extraordinary patented solution for internal cleaning:
- Transparent sides of the tank offer perfect visibility inside the tank
- Side panels can be easily and completely disassembled without tools for easy and thorough cleaning inside the tank

	Electrical	Seal bar	Pump	Chamber dimensions	A	B	C	D	E	F	Net weight	Shipping	Gross weight
		inch.	m3/h	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
VERTIGO 30	110V, 60Hz/10 Amp/1100W	12 ^{1/4} "	5	12 ^{53/64} "x2 ^{23/64} "x9 ^{27/32} "	9 ^{1/16} "	10 ^{35/64} "	16 ^{3/8} "	15 ^{19/32} "	11 ^{13/16} "	20 ^{33/64} "	49	20"x17"x16"	53



THE RANGE

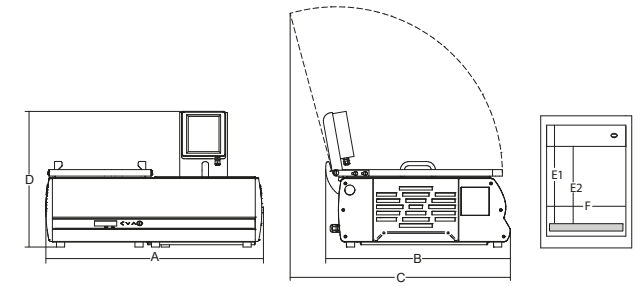
EASYSOFT TOUCH



THE ALL-IN-ONE SOLUTION FOR THE MOST INNOVATIVE COOKING SYSTEM: THE SOUS VIDE

- Space saving solution for one of the most disruptive cooking technologies in the history of human kind
- Easy, compact and fast solution to get immediately all the advantages of the SousVide Cooking system
- EASY TOUCH control with Wifi

	Electrical	Seal bar	Pump	Vacuum chamber dimensions	Sous vide chamber dimensions	Sous vide bowl capacity	Sous vide bowl filling level	A	B	C	D	E1	E2	F	G	Net weight	Shipping	Gross weight
	watt	inch.	m3/h	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
Easysoft Touch	100 1.700	10 ^{15/64"}	5	10 ^{3/8"} x13 ^{25/32"} h.2 ^{81/64"}	11 ^{1/32"} x 15 ^{3/4"} h. 7 ^{3/32"}	21	16	27 ^{23/64"}	22 ^{3/64"}	26 ^{31/32"}	16 ^{11/32"}	13 ^{25/64"}	10 ^{23/64"}	102 ^{5/64"}	277 ^{8"}	99	29 ^{9/64"} x28 ^{11/32"} x12 ^{19/32"}	106



MADE IN ITALY



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