

# KICKER SERIES

Quiware® present a range of industrial vacuum packaging machines with the aim of offering professional equipment which is highly reliable at a fair price.



## KICKER MODEL SERIES

With heavy-duty wheels, KICKER Floor Standing Vacuum Sealers are easy to operate and move within your facility. Equipped with precision digital control panel and one-touch automatic programming, these systems are extremely easy to use.



### DV500V

Machine Dimensions\* : 590 x 640 x 1100

Chamber Dimensions\* : 520 x 510 x 250

Sealing Bar Arrangement : 2 x 500

Standard Voltage : 240V - 50Hz

Machine Cycle : 20-40sec

Power Consumption(kw) : 0.75

Pump Output in m<sup>3</sup>/h : 20

### DV500

Machine Dimensions\* : 580 x 630 x 990

Chamber Dimensions\* : 525 x 530 x 125

Sealing Bar Arrangement : 2 x 500

Standard Voltage : 240V - 50Hz

Machine Cycle : 20-40sec

Power Consumption(kw) : 0.37

Pump Output in m<sup>3</sup>/h : 10



### DV600

Machine Dimensions\* : 700 x 730 x 1010

Chamber Dimensions\* : 620 x 620 x 90

Sealing Bar Arrangement : 2 x 600

Standard Voltage : 240V - 50Hz

Machine Cycle : 20-40sec

Power Consumption(kw) : 1.5

Pump Output in m<sup>3</sup>/h : 20 x 2



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Monday to Saturday  
10:00am - 6:00pm  
\*excluding public holidays



## FEATURES & BENEFITS

- Vacuum quick-stop function.
- Ten memory spaces for user programs.
- Removable Filling plates.
- Smooth operating display.
- Double seal.
- Cordless sealing bar.
- Long lifespan.
- Automatic decompression.
- Stainless steel body.
- Damped transparent lid of highly durable polycarbonate.
- Safety system with protection against vacuum failure.

## THE MULTIPLE APPLICATIONS OF VACUUM PACKING



### **Packaging of raw foods**

Vacuum packaging delays bacterial growth in raw foods, keeping their qualities intact for longer.



### **Packaging of traditionally cooked products**

The packaging of cooked products allows for rationed storage and quickness when serving.



### **Sous-vide and low temperature cooking**

Cooking using a low temperature is an increasingly popular culinary technique due to its numerous advantages.



### **Freezing of vacuum packed products**

freezing vacuum-packed products keeps the food under optimal preservation conditions.

## OPTIMUM VACUUM

### **Vacuum Optimized**

This model comes standard with filler plates that help place the package being sealed at the proper height as well as cut down the cycle time for small packages by forcing excess air out of the vacuum cavity. This function is ideal for vacuum cooking as, during cooking, there is no air inside the bag.