

Vacuum Sealers and accessories for home and commercial use



*...enjoy
freshness*





Company profile



The German, Landig & Lava GmbH & Co. KG Company, based in Bad Saulgau (Baden Württemberg) has been developing, producing and distributing premium products in the vacuum packaging, meat processing and cooling technology sectors for almost 30 years.

Highly efficient production methods and the use of the finest materials guarantee high performance products with a trend setting manufacturing quality. All Lava & Landig branded products are manufactured for their longevity and should give the users a great deal of pleasure for many decades. **Quality from Germany!**

Lava vacuum packing - wide range of uses



Home & Kitchen



Enjoy fresh vegetables from your own garden and **save a lot of money** by buying economically in bulk and, therefore, taking advantage of special offers. The weekly shopping can then be vacuum packed into portions.

Save time and cook meals in advance. Food can be directly heated up in the microwave in a container. Strong vacuum bags can be simply heated up in boiling water or cook using a **sous-vide water bath**. Lava guarantees 100 % protection against freezer burn, extended shelf life by **5 - 10 times** and full preservation of flavour, appearance and all vitamins, minerals and nutrients.



Hunting & Fishing



The original from Lava for professional vacuum packing of game and fish. Vacuum pack a leg or saddle of venison in seconds with a gold/silver board as a base.

Allow game to mature for **up to 6 weeks** in the refrigerator so that it melts on your tongue. Freeze fish or fish fillets for up to 36 months, preserving all the quality and still dream about the fishing holiday years later. With Lava you can enjoy wonderfully fresh, vacuum packed food all year round.



Restaurant & Catering



The original from Lava for professional vacuum packing of meat, fish, vegetables and lots more besides. Vacuum pack in seconds, in a vacuum bag or vacuum container (ideal for sauces).

The advantages of a Lava are clearly obvious: Excellent cost benefit ratio, professional technical components with maintenance-free design and therefore very low follow-up costs. All product sizes can be vacuum packed, as there is no limit to the size of one chamber. Little space required in the kitchen due to compact size. Non textured bags can also be vacuum sealed.



Industry



In **industry** and **trade**, Lava vacuum packing machines are successfully used for the packing of metal components, electronic articles and other metallic and non-metallic materials.

The advantages of vacuum packing are clearly obvious here: **Protection** against moisture and oxidation as well as **preservation** of the surface properties of all products. **Surface damage** during transportation is prevented. Dust and dirt no longer have a chance. A Lava creates a permanent, virtually air-free environment.

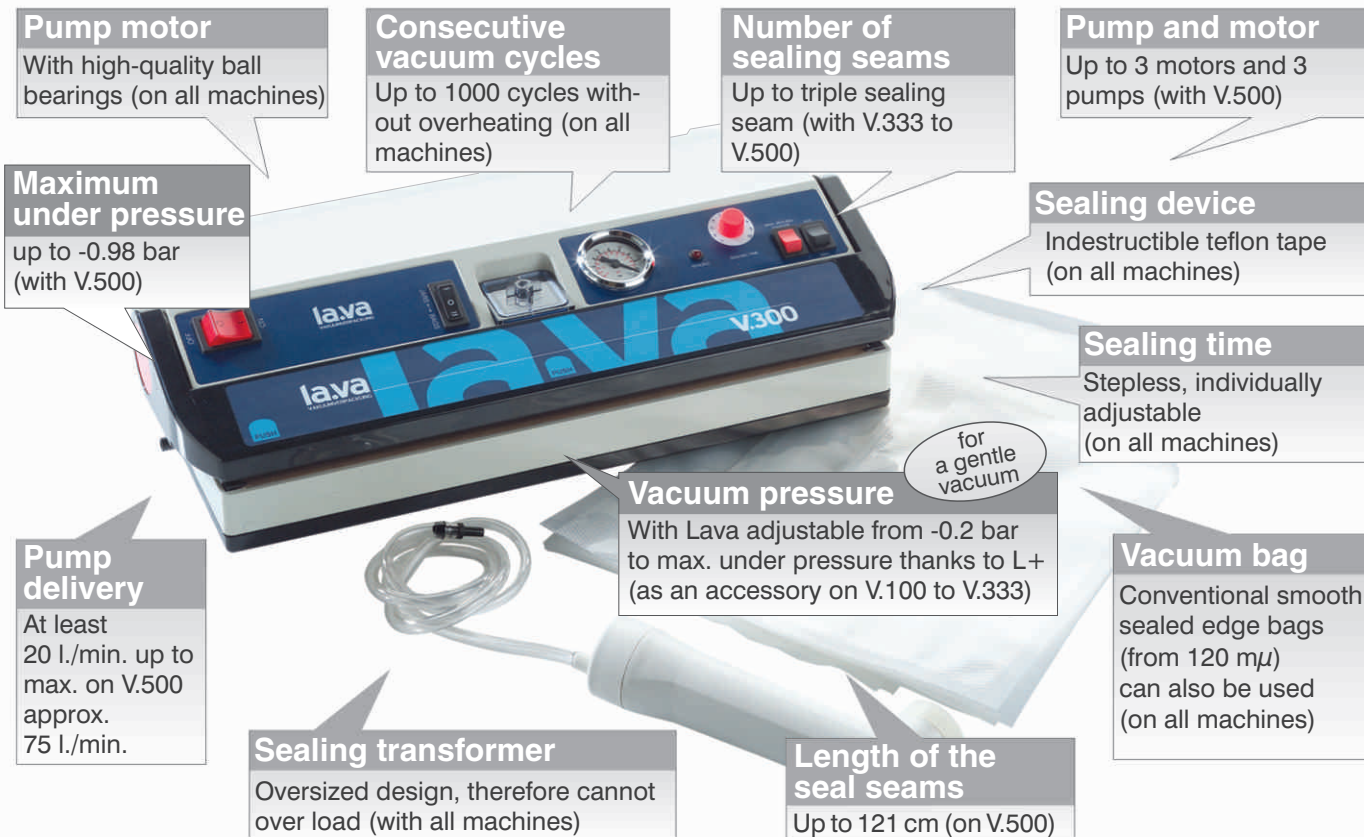


Lava simply offers more



There are many suppliers of vacuum packing on the market - here we describe the basic technical advantages of a professional **Lava** vacuum packing machine.

Simply compare the main features!



These equipment features go without saying at Lava:

Self-lubricating vacuum pump	As standard	✓
2 Liquid traps	As standard	✓
The ability to vacuum containers	As standard	✓
Lava vacuum pump attachment	As standard	✓
Conversion to manual operation	As standard	✓
Manual and automatic vacuuming & sealing process	As standard (from V.200)	✓
Pressure gauge display	As standard (from V.300)	✓
Maintenance-free design	As standard	✓
Pump motors with high-quality ball bearings	As standard	✓



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Lava professional vacuum sealers



The V.100 Premium, V.200 Premium and V.300 Premium with double-seal are the most popular machines in the Lava range. The compact size is perfect for use in kitchen, camping, hunting, fishing and outdoor pursuits as well as in the catering sector. Each machine is supplied with a pump attachment for use with vacuum containers and bowls.

V.100[®] Premium

Professional semi automatic vacuum sealer, the sealing process is initiated at the touch of a button.



New 2013 series!

Working method	Semi automatic / 500 watts
Manual sealing process	•
Automatic sealing process	—
Vacuum display	Bar display
L+ pressure regulation	• (additional price)
Pump output with LTP ² (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	Double
Sealing strip length	340 mm
Lava Close System (LCS) [®]	•
Voltage	220 - 240 V (110 V on request)
Dimensions	410 x 230 x 98 mm
Housing	ABS plastic, white
Weight	5.10 kg
Warranty	5 years
Art.No.	VL0100P
• = as standard	

V.200[®] Premium

Professional fully automatic vacuum sealer, the device seals automatically using the maximum negative pressure, you save yourself a procedure.



New 2013 series!

Working method	Fully automatic / 500 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	LED display
L+ pressure regulation	• (additional price)
Pump output with LTP ² (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	Double
Sealing strip length	340 mm
Lava Close System (LCS) [®]	•
Voltage	220 - 240 V (110 V on request)
Dimensions	410 x 230 x 98 mm
Housing	ABS plastic, white
Weight	5.10 kg
Warranty	5 years
Art.No.	VL0200P
• = as standard	

V.300[®] Premium

The best selling, fully automatic Lava professional vacuum sealer with manometer pressure display. The device seals automatically using the maximum negative pressure, you save yourself a procedure.



New 2013 series!

Working method	Fully automatic / 500 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP ² (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	Double
Sealing strip length	340 mm
Lava Close System (LCS) [®]	•
Voltage	220 - 240 V (110 V on request)
Dimensions	410 x 230 x 98 mm
Housing	ABS plastic, grey
Weight	5.10 kg
Warranty	5 years
Art.No.	VL0300P
• = as standard	

Best-seller!



Lava professional vacuum sealers



Lava design incorporates high class technology. The V.333 in silver and black and the new V.350 Premium in stainless steel housing, are super compact vacuum packers that can be used for many applications. Each device is supplied with a pump attachment for use with vacuum containers and bowls.

V.333[®] Premium

New 2013 series!

Fully automatic vacuum sealer in a premium design housing complete with manometer pressure display. The device seals automatically using the maximum negative pressure, you save yourself a procedure.



Working method	Fully automatic / 800 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP ² (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	Triple
Sealing strip length	350 mm
Lava Close System (LCS) [®]	•
Voltage	220 - 240 V (110 V on request)
Dimensions	430 x 275 x 110 mm
Housing	ABS plastic, painted silver
Weight	6.90 kg
Warranty	5 years
Art.No.	VL0333
• = as standard	

V.333[®] Black-Chrome

New 2013 series!

Unique - design meets technology. Fully automatic Lava professional vacuum sealer with manometer pressure display in chromium housing with black piano finish. The device seals automatically using the maximum negative pressure, you save yourself a procedure.



Working method	Fully automatic / 800 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP ² (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	Triple
Sealing strip length	350 mm
Lava Close System (LCS) [®]	•
Voltage	220 - 240 V (110 V on request)
Dimensions	430 x 275 x 110 mm
Housing	ABS plastic, painted black / chromium-plated
Weight	6.90 kg
Warranty	5 years
Art.No.	VL0333C
• = as standard	

V.350[®] Premium

New 2013 series!

A fully automatic compact vacuum sealer with stainless steel body has a 36 cm sealing width and accurate pressure gauge display. The machine will seal automatically when reaching maximum negative pressure, a time saving feature.



Working method	Fully automatic / 600 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP ² (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	Triple
Sealing strip length	360 mm
Lava Close System (LCS) [®]	•
Voltage	220 - 240 V (110 V on request)
Dimensions	470 x 280 x 115 mm
Housing	Aluminium / Stainless steel
Weight	11.70 kg
Warranty	5 years
Art.No.	VL0350P
• = as standard	



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Welcome to the high end world of vacuum packing. Lava offers triple-sealing professional machines with stainless steel construction. The V.500 Premium XL with 1210 mm sealing strip length is the biggest non-chamber machine (in serial production) in the world. These machines are also supplied with pump attachment for use with vacuum containers and bowls.

V.400[®] Premium

Fully automatic vacuum sealer in a stainless steel housing with a 46 cm sealing width and manometer pressure display. The device seals automatically using the maximum negative pressure, you save yourself a procedure.



New 2013 series!

Working method	Fully automatic / 800 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP ² (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	Triple
Sealing strip length	460 mm
Lava Close System (LCS) [®]	•
Voltage	220 - 240 V (110 V on request)
Dimensions	587 x 280 x 115 mm
Housing	Aluminium / Stainless steel
Weight	13.50 kg
Warranty	5 years
Art.No.	VL0400P
• = as standard	

triple
sealing

V.500[®] Premium

Popular Lava vacuum sealer in a stainless steel housing with 3 pumps. In standard with a 72 cm sealing width, fully automatic design and with manometer pressure display. The device seals automatically using the maximum negative pressure, you save yourself a procedure.



New 2013 series!

Working method	Fully automatic 1200 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP ² (approx.)	3 x pump, each 30 l/min
Max. negative pressure	-0.98 bar
Number of sealing seams	Triple
Sealing strip length	720 mm
Lava Close System (LCS) [®]	•
Voltage	220 - 240 V (110 V on request)
Dimensions	827 x 280 x 115 mm
Housing	Aluminium / Stainless steel
Weight	23.60 kg
Warranty	5 years
Art.No.	VL0500P
• = as standard	

triple
sealing

V.500[®] Premium XL

The largest Lava vacuum sealer in a stainless steel housing with **4 pumps**. In standard with a **121 cm** sealing width, fully automatic design and with manometer pressure display. The device seals automatically using the maximum negative pressure, you save yourself a procedure.



New 2013 series!

Working method	Fully automatic 2250 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation [®]	•
Pump output with LTP ² (approx.)	4 x pump, each 30 l/min
Max. negative pressure	-0.98 bar
Number of sealing seams	Triple
Sealing strip length	1210 mm
Lava Close System (LCS) [®]	•
Voltage	220 - 240 V (110 V on request)
Dimensions	1325 x 280 x 115 mm
Housing	Aluminium / Stainless steel
Weight	37.50 kg
Warranty	5 years
Art.No.	VL1200P
• = as standard	

triple
sealing

Lavide Sous Vide water baths (Made by Lava) create an ideal way of controlled cooking. The constant water temperature allows produce to be perfectly prepared, without wastage. Designed to the highest specification. Here are just some of the many Lavide water bath features: Seamless stainless

steel design, easy to use digital display, automatic safety switch-off, digital temperature control of water propelled by convection. Available capacities; 8, 14, 28, 56 litres plus a duo tank with a total volume of 16 litres. Also available a stirred heater which can be clamped to any stock pot up to 50 litres.



LV.50[®] - Stirred Heater

The Sous-Vide immersion model LV.50 is the top product for the mobile professional Sous-Vide cooking in a high-quality stainless-steel housing. The Lavide LV.50 can be used in water and oil for direct cooking. The device is characterized by its elegant design combined with the sophisticated, cutting-edge technology that enables high-precision temperature control.

The LV.50 uses no pump like almost all other providers but a high-quality stainless steel propeller that is maintenance free.

- Temperature accuracy with PID-Regler: $\pm 0.05^{\circ}\text{C}$
- Temperature adjustment range: $+5$ to $+95^{\circ}\text{C}$
- Strong heating (especially rapid heating of the bath): 1250 W
- Water content: up to **50 liters** and up to a diameter of 40 cm

Compact size: (LxWxH)
191 x 122 x 349 mm

Art-No. LV0050



LV.80[®] select - Water Bath

The sous-vide water bath LV.80 select with 8 liter capacity, the entry level into the professional world of sous vide cooking. This sous-vide bath is constructed from a high quality stainless steel enclosure with sophisticated professional technology with a high-precision PID temperature controller.

The very compact design allows the installation of the LV.80 select even in smallest of kitchens.

- Home model, for use in kitchen
- For water & direct-cooking with oil
- Temperature accuracy with PID controller: $\pm 0.5^{\circ}\text{C}$
- Water capacity: 8 liters
- Temperature setting range: $+5$ to $+99^{\circ}\text{C}$
- Strong heating (particularly rapid heating of the bath): 800 W

Compact size: (LxWxH)
(inside: 300 x 240 x 150 mm)
(outside: 320 x 260 x 240 mm)

Art-No. LV0060



LV.50[®] | LV.140[®] | LV.280[®] | LV.560[®] | LV.808[®]

Professional Sous-Vide **Water bath models** in different sizes for Sous-Vide cooking. Characterized by its elegant design combined with the sophisti-

cated, cuttingedge technology that enables highprecision PID temperature control. All models have a water level sensor and stainless steel drain.

Model Art.No.	Water Capacity	Heating Power	Inside (LxWxH) mm	Outside (LxWxH) mm
LV.80 [®] LV0080	8 liters	800 W	300 x 240 x 150	332 x 270 x 290
LV.140 [®] LV0140	14 liters	1000 W	325 x 300 x 150	361 x 332 x 290
LV.280 [®] LV0280	28 liters	1500 W	500 x 300 x 200	538 x 332 x 290
LV.560 [®] LV0560	56 liters	2500 W	620 x 500 x 200	660 x 540 x 290
LV.808 [®] LV0808	2 x 8 liters	1600 W	2 x 240 x 300 x 150	600 x 332 x 290

- High quality Sous-Vide technology for outstanding value for money
- Developed for the star cuisine, now finally affordable for the household and catering
- Perfect for Sous-Vide with water and also for direct-cooking with oil
- Temperature accuracy with PID-Regler: $\pm 0.1^{\circ}\text{C}$
- Complete stainless steel design
- water level sensor, automatic switch-off when the water level drops too much
- stainless steel drain on the side
- Temperature adjustment range: $+5$ to $+99^{\circ}\text{C}$

A big range of Sous-Vide accessories like containers, tape and partition grids available on request



E-Vac - Rolls

Strong embossed / textured Vacuum-Rolls. Rolls are perfect for a flexible use, make your own bags! 100 % free of softeners. Lava guarantees best foil-quality for your products.

Art.No.	Article / Size	Content/ Carton	PU Packing Unit
VL0010	Vacuum-Rolls 15 cm x 6 m	15 x (PU)	4 Rolls
VL0011	Vacuum-Rolls 20 cm x 6 m	15 x (PU)	2 Rolls
VL0013	Vacuum-Rolls 25 cm x 6 m	18 x (PU)	2 Rolls
VL0012	Vacuum-Rolls 30 cm x 6 m	12 x (PU)	2 Rolls
VL0014	Vacuum-Rolls 45 cm x 6 m	25 x (PU)	2 Rolls
VL0114	Vacuum-Rolls 60 cm x 6 m	12 x (PU)	2 Rolls

All vacuum-foils
are **100 %**
free of softeners



R-Vac - Bags

Strong embossed / textured Vacuum-Bags. The most popular bags in our range! 100 % free of softeners. Lava guarantees best foil-quality for your products.

Art.No.	Article / Size	Content/ Carton	PU Packing Unit
VL0117	Vacuum-Bags 10 x 10 cm	10 x (PU)	100 Bags
VL0017	Vacuum-Bags 10 x 15 cm	10 x (PU)	100 Bags
VL0115	Vacuum-Bags 10 x 40 cm	10 x (PU)	100 Bags
VL0015	Vacuum-Bags 10 x 80 cm	16 x (PU)	50 Bags
VL0018	Vacuum-Bags 13 x 22 cm	10 x (PU)	100 Bags
VL0020	Vacuum-Bags 13 x 55 cm	10 x (PU)	100 Bags
VL0021	Vacuum-Bags 16 x 25 cm	10 x (PU)	100 Bags
VL0016	Vacuum-Bags 15 x 30 cm	10 x (PU)	100 Bags
VL0022	Vacuum-Bags 15 x 45 cm	10 x (PU)	100 Bags
VL0121	Vacuum-Bags 20 x 20 cm	10 x (PU)	100 Bags
VL0023	Vacuum-Bags 20 x 30 cm	5 x (PU)	100 Bags
VL0124	Vacuum-Bags 20 x 40 cm	12 x (PU)	50 Bags
VL0024	Vacuum-Bags 20 x 50 cm	12 x (PU)	50 Bags
VL0025	Vacuum-Bags 20 x 60 cm	10 x (PU)	50 Bags
VL0032	Vacuum-Bags 25 x 35 cm	8 x (PU)	50 Bags
VL0026	Vacuum-Bags 25 x 40 cm	10 x (PU)	50 Bags
VL0125	Vacuum-Bags 25 x 60 cm	8 x (PU)	50 Bags
VL0132	Vacuum-Bags 30 x 30 cm	10 x (PU)	50 Bags
VL0033	Vacuum-Bags 30 x 40 cm	8 x (PU)	50 Bags
VL0027	Vacuum-Bags 30 x 50 cm	8 x (PU)	50 Bags
VL0127	Vacuum-Bags 34 x 50 cm	8 x (PU)	50 Bags
VL0028	Vacuum-Bags 35 x 50 cm	8 x (PU)	50 Bags
VL0128	Vacuum-Bags 34 x 60 cm	8 x (PU)	50 Bags
VL0030	Vacuum-Bags 35 x 60 cm	8 x (PU)	50 Bags
VL0029	Vacuum-Bags 40 x 60 cm	6 x (PU)	50 Bags
VL0130	Vacuum-Bags 45 x 70 cm	6 x (PU)	50 Bags
VL0031	Vacuum-Bags 60 x 80 cm	4 x (PU)	50 Bags
VL0131	Vacuum-Bags 70 x 100 cm	3 x (PU)	50 Bags



**All bags and rolls
on page 8 are perfect
for Sous-Vide cooking.**

Any other size available on request - minimum quantity is 3.000 bags!

ES-Vac - Rolls

Extra strong textured vacuum sealer rolls with **160 µm** thickness. Perfect for sharp products like bones or metal parts found in the industrial sector. The extra thickness of these rolls will also increase storage-time in the freezer.

Art.No.	Article / Size	Content/ Carton	PU Packing Unit
VL0111	Vacuum-Rolls 20 cm x 6 m	12 x (PU)	2 Rolls
VL0113	Vacuum-Rolls 25 cm x 6 m	12 x (PU)	2 Rolls
VL0112	Vacuum-Rolls 30 cm x 6 m	10 x (PU)	2 Rolls



RS-Vac - Bags

Extra strong textured vacuum sealer bags with **160 µm** thickness. Perfect for sharp products like bones or metal parts found in the industrial sector. The extra thickness of these bags will also increase storage-time in the freezer.

Art.No.	Article / Size	Content/ Carton	PU Packing Unit
VL1805	Vacuum-Bags 16 x 25 cm	5 x (PU)	100 Bags
VL1810	Vacuum-Bags 20 x 30 cm	5 x (PU)	100 Bags
VL1815	Vacuum-Bags 25 x 40 cm	8 x (PU)	50 Bags
VL1820	Vacuum-Bags 30 x 50 cm	6 x (PU)	50 Bags



G-Vac - Bags

Normal Sealed Vacuum-Bags in 120 µm quality. Use these bags in a special way (folding-technique).

Art.No.	Article / Size	Content/ Carton	PU Packing Unit
VL0035	Vacuum-Bags 20 x 30 cm	10 x (PU)	100 Bags
VL0036	Vacuum-Bags 25 x 35 cm	5 x (PU)	100 Bags
VL0037	Vacuum-Bags 30 x 40 cm	5 x (PU)	100 Bags



K-Vac - Bags

Silver foil pouches, ideal for vacuum packing any products which are sensitive to light degradation, for example; coffee, hops or other parts in a commercial application.

Art.No.	Article / Size	Content/ Carton	PU Packing Unit
VL0705	Silver Vacuum-Bags 250 ml	10 x (PU)	50 Bags
VL0710	Silver Vacuum-Bags 500 ml	10 x (PU)	50 Bags
VL0715	Silver Vacuum-Bags 1000 ml	10 x (PU)	50 Bags



i-Vac - Bags

EMI-Shielding - Silver ESD Vacuum-Bags. For electronic-parts or mainboards - bags with electrical charging protection.

Art.No.	Article / Size	Content/ Carton	PU Packing Unit
VL0905	Vakuumbbeutel 15 x 30 cm	5 x (PU)	100 Bags
VL0935	Vakuumbbeutel 15 x 69 cm	9 x (PU)	100 Bags
VL0910	Vakuumbbeutel 20 x 30 cm	6 x (PU)	100 Bags
VL0915	Vakuumbbeutel 25 x 50 cm	6 x (PU)	100 Bags
VL0920	Vakuumbbeutel 30 x 35 cm	4 x (PU)	100 Bags
VL0925	Vakuumbbeutel 30 x 47 cm	4 x (PU)	100 Bags



New-line - Containers

Acrylic Vacuum-Containers - **round**

Perfect for tea, herbs, bread, vegetables, salads, fruit, cheese...

Art.No.	Article / W x H / Content	PU Packing Unit
VL0046	Container 100 x 100 mm / 340 ml	1 x
VL0054	Container 100 x 145 mm / 600 ml	1 x
VL0057	Container 130 x 100 mm / 640 ml	1 x
VL0163	Container 130 x 145 mm / 1000 ml	1 x
VL0164	Container 160 x 100 mm / 1100 ml	1 x
VL0064	Container 160 x 145 mm / 1800 ml	1 x
VL0068	Container 175 x 205 mm / 3400 ml	1 x
VL0069	Extra big Cake and Cheese Container 270 x 170 mm / 4500 ml	1 x



**Containers are
perfect for fast and
efficient marinating**

New-line - Containers

Acrylic Vacuum-Containers - **square**

Perfect for tea, herbs, bread, vegetables, salads, fruit, cheese...

Art.No.	Article / L x W x H / Content	PU Packing Unit
VL0060	Container 120 x 130 x 105 mm / 650 ml	1 x
VL0063	Container 120 x 130 x 145 mm / 1000 ml	1 x
VL0062	Container 205 x 125 x 75 mm / 1100 ml	1 x
VL0065	Container 155 x 150 x 110 mm / 1200 ml	1 x
VL0066	Container 205 x 125 x 105 mm / 1650 ml	1 x
VL0058	Container 155 x 150 x 155 mm / 2000 ml	1 x
VL0059	Container 185 x 185 x 105 mm / 2100 ml	1 x
VL0067	Container 185 x 185 x 155 mm / 3200 ml	1 x
VL0009	Container-Set (4-parts) (600 / 1650 / 2000 ml) including handpump	1 x



ES-line - Bowls

High-quality stainless-steel vacuum-bowls - **round**

Including flexible and re-usable acrylic lid for other bowls and containers.

Art.No.	Article / W x H / Content	PU Packing Unit
VL0075	Container / 160 x 90 mm / 1300 ml	1 x
VL0076	Container / 200 x 110 mm / 2500 ml	1 x
VL0077	Container / 240 x 125 mm / 4000 ml	1 x



Lava-Top - Lid

Flexible and re-usable acrylic vacuum-lids for round bowls and containers.

Art.No.	Article / Size / Diameter	PU Packing Unit
VL0180	Acrylic lid 6 (4,7 - 11,2 cm)	1 x
VL0181	Acrylic lid 8 (7,6 - 14,3 cm)	1 x
VL0083	Acrylic lid 20 (16,0 - 20,3 cm)	1 x
VL0084	Acrylic lid 23 (20,4 - 23,7 cm)	1 x
VL0085	Acrylic lid 27 (23,8 - 28,0 cm)	1 x



A-Vac Vacuum Dry Aging Bags

Now at home in the refrigerator (at about 3 °C) with the Lava Dry-Aging-Bags within 2 - 3 weeks turn normal meat by maturing in perfect dry-aged beef.

Art.No.	Article / Size	PU Packing Unit
VL0555	2 x Size S (200 x 300 mm) + 2 x Size M (250 x 550 mm)	1 x
VL0556	4 x Size M (250 x 550 mm)	1 x
VL0557	4 x Size L (300 x 600 mm)	1 x



More accessories

Lava genuine accessories: Interesting for every customer group.

Art.No.	Article / Size	PU Packing Unit
VL0002	Lava Fluid Stop (Roll with 30 cm x 10 m) for up to 500 bags	1 x
VL0003	Lava Bone-Protection (Roll with 10 cm x 5 m)	1 x
VL0090	Lava Bottle Caps (Set of 2 pieces)	1 x
VL0093	Lava Container Adapter (comes with the machine)	1 x
VL0193	Lava Glass Adapter (New!)	1 x
VL0056	Lava Hand-Pump „Easy-Pump“ with wall holder	1 x
VL0095	Fish- and Bone-Boards 13,8 x 35 cm (Price for 5 Piece-Set)	1 x
VL0096	Fish- and Bone-Boards 17,5 x 57 cm (Price for 5 Piece-Set)	1 x
VL0097	Fish- and Bone-Boards 21,0 x 57 cm (Price for 5 Piece-Set)	1 x
VL0094	Fish- and Bone-Boards Set (Price for 5 boards of every of the 3 sizes)	1 x
VL0098	Vacuum Pressure Regulator (for soft vacuum from -0,2 up to maximum)	1 x
VL0099	Roll with 100 bag-labels - Content: Date, Weight, Price and Content	1 x
VL0091	Lava Marker Pen, black, waterproof, refillable	1 x
VL0040	Lava SB - Stainless Steel Gastronomic-Container, Size 1/6, H 150 mm	1 x
VL0041	Lava SB - Stainless Steel Gastronomic-Container, Size 1/3, H 150 mm	1 x
VL0042	Lava SB - Stainless Steel Gastronomic-Container, Size 1/2, H 150 mm	1 x
VL0043	Lava SB - Stainless Steel Gastronomic-Container, Size 1/1, H 100 mm	1 x
VL0044	Lava SB - Stainless Steel Gastronomic-Container, Size 1/1, H 150 mm	1 x





*...enjoy
freshness*

Lava lasts longer...

From extension of storage life by 5 to 10 times in the food sector to 100% humidity protection and virtually air-free packing in industrial applications, Lava machines are used worldwide in all conceivable areas. The longterm food tests (fresh food) on the right confirm the quality of Lava vacuum packing*.

Your Lava dealer

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Food at room temperature	+20°C	Storage life not vacuum packed	Storage life when vacuum packed with Lava
Bread / rolls		2 - 3 days	7 - 8 days
Pastries / biscuits		4 - 6 months	12 months
Uncooked rice / pasta		4 - 6 months	12 months
Coffee / tea		2 - 3 months	12 months
Freeze-dried products		1 - 2 months	12 months
Wine		2 - 3 days	20 - 25 days
Non-alcoholic beverages		7 - 10 days	20 - 25 days

Food stored in a refrigerator	+5°C/-2°C	Storage life not vacuum packed	Storage life when vacuum packed with Lava
Game		2 - 3 days	30 - 40 days
Beef		3 - 4 days	30 - 40 days
Poultry		2 - 3 days	6 - 9 days
Whole fish		1 - 3 days	4 - 5 days
Hard cheese		15 - 20 days	40 - 60 days
Soft cheese		5 - 7 days	13 - 15 days
Raw vegetables		5 days	18 - 20 days
Fresh herbs		2 - 3 days	7 - 14 days
Fresh fruit		3 - 7 days	8 - 25 days
Desserts		5 days	10 - 18 days
Cooked pasta		2 - 3 days	8 - 12 days
Ready-made soups		2 - 3 days	8 - 12 days
Cooked risotto		2 - 3 days	8 - 12 days
Fried fish		2 - 3 days	8 - 12 days

Food stored in a deep freeze	-15°C/-18°C	Storage life not vacuum packed	Storage life when vacuum packed with Lava
Meat		6 months	24 -36 months
Minced meat		4 months	12 months
Poultry		6 months	24 -36 months
Fish		6 months	24 -36 months
Vegetables		8 - 10 months	24 -36 months
Fruit		6 - 12 months	24 -36 months
Baked goods		6 - 12 months	24 -36 months
Coffee beans		6 - 9 months	24 -36 months

*On observance of corresponding hygiene directives during packing. Read more at www.la-va.com