

# 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!



**Pump motor**

With high-quality ball bearings\*

**Pump delivery**

At least 20 l./min. up to max. on V.500 approx. 75 l./min.

**Pump and motor**

Up to 3 motors and 3 pumps (with V.500)

**Maximum under pressure**

Up to -0.98 bar (with V.500)

**Length of the seal seams**

Up to 121 cm (on V.500)

**Number of sealing seams**

Up to triple sealing seam (with V.333 to V.500)

**Sealing device**

Indestructible teflon tape\*

**Sealing time**

Stepless, individually adjustable\*

**Sealing transformer**

Oversized design, therefore cannot over load\*

**Vacuum pressure**

**for a gentle vacuum**  
With Lava adjustable from -0.2 bar to max. under pressure thanks to L+ (as an accessory on V.100 to V.333)

**Consecutive vacuum cycles**

Up to 1000 cycles without overheating\*

**Vacuum bag**

Conventional smooth sealed edge bags (from 120 µm) can also be used\*

\*on all machines





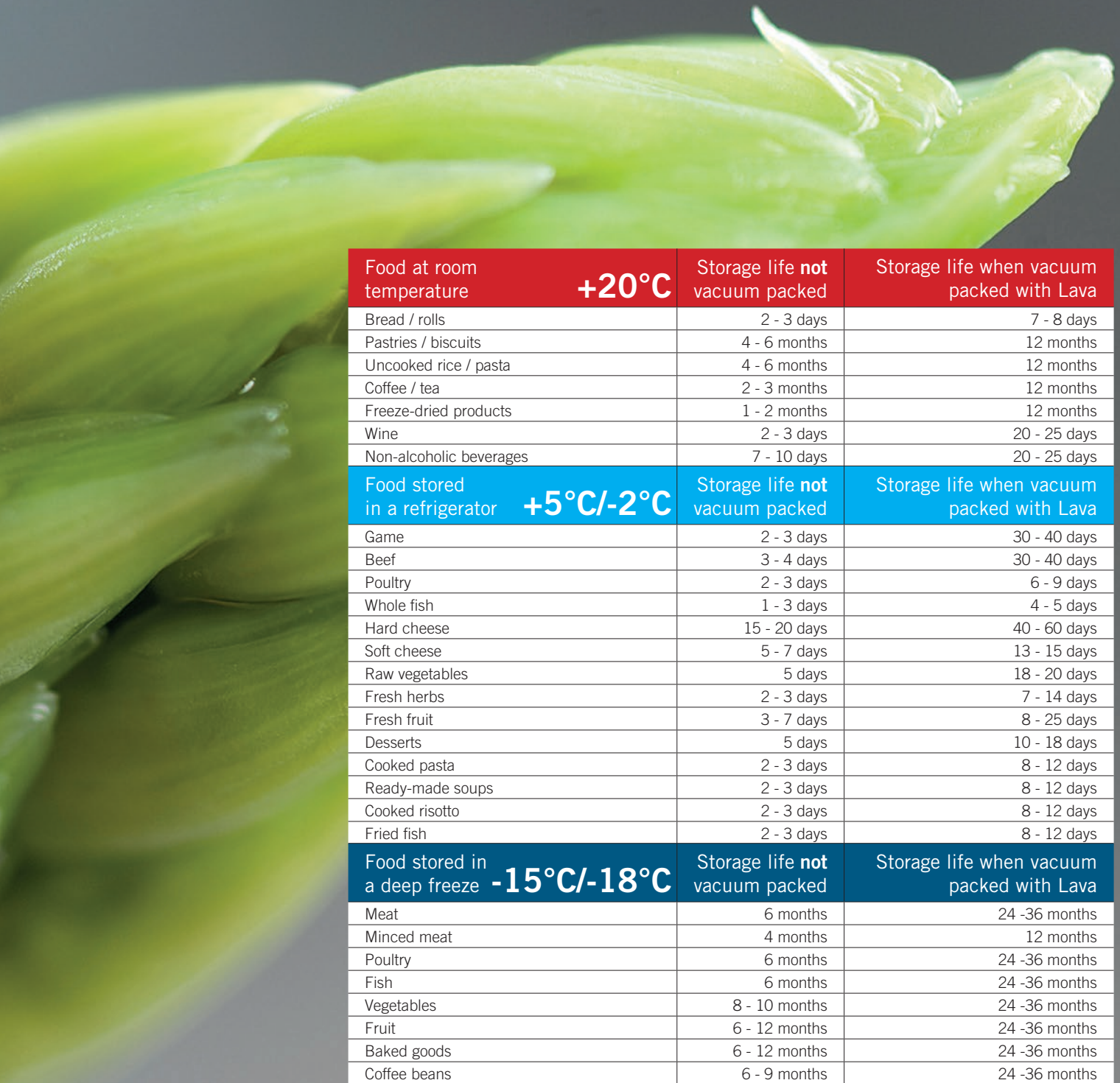
These equipment features go without saying at Lava:

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



# Lava last 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) confirm the quality of Lava vacuum packing\*.



Food at room temperature	<b>+20°C</b>	Storage life <b>not</b> 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	<b>+5°C/-2°C</b>	Storage life <b>not</b> 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	<b>-15°C/-18°C</b>	Storage life <b>not</b> 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

# 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<sup>®</sup> Premium

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



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 <sup>2</sup> (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	<b>Double</b>
Sealing strip length	340 mm
Lava Close System (LCS) <sup>®</sup>	•
Voltage	220 - 240 V (110 V on request)
Dimensions	410 x 230 x 98 mm
Housing	ABS plastic, white
Weight	4,40 kg
Warranty	2 years
Art.No.	VL0100P

## V.200<sup>®</sup> Premium

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



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 <sup>2</sup> (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	<b>Double</b>
Sealing strip length	340 mm
Lava Close System (LCS) <sup>®</sup>	•
Voltage	220 - 240 V (110 V on request)
Dimensions	410 x 230 x 98 mm
Housing	ABS plastic, white
Weight	4,40 kg
Warranty	2 years
Art.No.	VL0200P

## V.300<sup>®</sup> 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.



**Bestseller**

Working method	Fully automatic / 500 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP <sup>2</sup> (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	<b>Double</b>
Sealing strip length	340 mm
Lava Close System (LCS) <sup>®</sup>	•
Voltage	220 - 240 V (110 V on request)
Dimensions	410 x 230 x 98 mm
Housing	ABS plastic, grey
Weight	4,40 kg
Warranty	2 years
Art.No.	VL0300P

# 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<sup>®</sup> *Premium*

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.



triple  
sealing

Working method	Fully automatic / 800 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP <sup>2</sup> (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	<b>Triple</b>
Sealing strip length	350 mm
Lava Close System (LCS) <sup>®</sup>	•
Voltage	220 - 240 V (110 V on request)
Dimensions	430 x 275 x 110 mm
Housing	ABS plastic, painted silver
Weight	6,40 kg
Warranty	2 years
Art.No.	VL0333

## V.333<sup>®</sup> *Black-Chrome*

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.



triple  
sealing

Working method	Fully automatic / 800 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP <sup>2</sup> (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	<b>Triple</b>
Sealing strip length	350 mm
Lava Close System (LCS) <sup>®</sup>	•
Voltage	220 - 240 V (110 V on request)
Dimensions	430 x 275 x 110 mm
Housing	ABS plastic, painted black / chromium-plated
Weight	6,40 kg
Warranty	2 years
Art.No.	VL0333C

## V.350<sup>®</sup> *Premium*

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.



triple  
sealing

Working method	Fully automatic / 600 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP <sup>2</sup> (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	<b>Triple</b>
Sealing strip length	360 mm
Lava Close System (LCS) <sup>®</sup>	•
Voltage	220 - 240 V (110 V on request)
Dimensions	470 x 280 x 115 mm
Housing	Aluminium / Stainless steel
Weight	11,00 kg
Warranty	2 years
Art.No.	VL0350P



# Lava professional vacuum sealers

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<sup>®</sup> 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.



Working method	Fully automatic / 800 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP <sup>2</sup> (approx.)	30 l/min
Max. negative pressure	-0.97 bar
Number of sealing seams	<b>Triple</b>
Sealing strip length	460 mm
Lava Close System (LCS) <sup>®</sup>	•
Voltage	220 - 240 V (110 V on request)
Dimensions	587 x 280 x 115 mm
Housing	Aluminium / Stainless steel
Weight	12,85 kg
Warranty	2 years
Art.No.	VL0400P

## V.500<sup>®</sup> 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.



Working method	Fully automatic / 1200 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP <sup>2</sup> (approx.)	3 x pump, each 30 l/min
Max. negative pressure	-0.98 bar
Number of sealing seams	<b>Triple</b>
Sealing strip length	720 mm
Lava Close System (LCS) <sup>®</sup>	•
Voltage	220 - 240 V (110 V on request)
Dimensions	827 x 280 x 115 mm
Housing	Aluminium / Stainless steel
Weight	21,50 kg
Warranty	2 years
Art.No.	VL0500P

## V.500<sup>®</sup> 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.



Working method	Fully automatic / 2250 watts
Manual sealing process	•
Automatic sealing process	•
Vacuum display	Manometer display
L+ pressure regulation	•
Pump output with LTP <sup>2</sup> (approx.)	4 x pump, each 30 l/min
Max. negative pressure	-0.98 bar
Number of sealing seams	<b>Triple</b>
Sealing strip length	1210 mm
Lava Close System (LCS) <sup>®</sup>	•
Voltage	220 - 240 V (110 V on request)
Dimensions	1325 x 280 x 115 mm
Housing	Aluminium / Stainless steel
Weight	34,0 kg
Warranty	2 years
Art.No.	VL1200P



# Lavide Sous-Vide equipment

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 liters plus a duo tank with a total volume of 16 liters. Also available a stirred heater which can be clamped to any stock pot up to 50 liters.





## 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: **± 0.05 °C**
- Temperature adjustment range: +5 to +95 °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 Sius-Vide water bath LV.80 select with 8 liter capacity, the entry level into the professional world of sous vide cooking.

This Sius-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: **± 0.5 °C**
- Water capacity: 8 liters
- Temperature setting range: +5 to +99 °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

## Professional Sous-Vide water bath models in different sizes for Sous-Vide cooking.

Characterized by its elegant design combined with the sophisticated, cuttingedge technology that enables high-precision PID temperature control. All models have a water level sensor and stainless steel drain.

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

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

Model	Art.No.	Water Capacity	Heating Power	Inside (LxWxH) mm	Outside (LxWxH) mm
<b>LV.80®</b>	LV0080	8 liters	800 W	300 x 240 x 150	332 x 270 x 290
<b>LV.140®</b>	LV0140	14 liters	1000 W	325 x 300 x 150	361 x 332 x 290
<b>LV.280®</b>	LV0280	28 liters	1500 W	500 x 300 x 200	538 x 332 x 290
<b>LV.560®</b>	LV0560	56 liters	2500 W	620 x 500 x 200	660 x 540 x 290
<b>LV.808®</b>	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: **± 0.1 °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 °C

# Lava Accessories



## E-Vac Rolls

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



*Perfect for  
Sous-vide  
cooking.*

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



## 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.



*Perfect for  
Sous-vide  
cooking.*



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

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

# Lava Accessories



## 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	Packing Unit (PU)
<b>VL0111</b>	Vacuum-Rolls   20 cm x 6 m	12 x (PU)	2 Rolls
<b>VL0113</b>	Vacuum-Rolls   25 cm x 6 m	12 x (PU)	2 Rolls
<b>VL0112</b>	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	Packing Unit (PU)
<b>VL1805</b>	Vacuum-Bags   16 x 25 cm	5 x (PU)	100 Bags
<b>VL1810</b>	Vacuum-Bags   20 x 30 cm	5 x (PU)	100 Bags
<b>VL1815</b>	Vacuum-Bags   25 x 40 cm	8 x (PU)	50 Bags
<b>VL1820</b>	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	Packing Unit (PU)
<b>VL0035</b>	Vacuum-Bags   20 x 30 cm	10 x (PU)	100 Bags
<b>VL0036</b>	Vacuum-Bags   25 x 35 cm	5 x (PU)	100 Bags
<b>VL0037</b>	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	Packing Unit (PU)
<b>VL0705</b>	Silver Vacuum-Bags   250 ml	10 x (PU)	50 Bags
<b>VL0710</b>	Silver Vacuum-Bags   500 ml	10 x (PU)	50 Bags
<b>VL0715</b>	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	Packing Unit (PU)
<b>VL0905</b>	Vacuum-Bags   15 x 30 cm	5 x (PU)	100 Bags
<b>VL0935</b>	Vacuum-Bags   15 x 69 cm	9 x (PU)	100 Bags
<b>VL0910</b>	Vacuum-Bags   20 x 30 cm	6 x (PU)	100 Bags
<b>VL0915</b>	Vacuum-Bags   25 x 50 cm	6 x (PU)	100 Bags
<b>VL0920</b>	Vacuum-Bags   30 x 35 cm	4 x (PU)	100 Bags
<b>VL0925</b>	Vacuum-Bags   30 x 47 cm	4 x (PU)	100 Bags



# Lava Accessories

## New-Line Containers round

Acrylic Vacuum-Containers – round, perfect for tea, herbs, bread, vegetables, salads, fruit, cheese...



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

## New-Line Containers square

Acrylic Vacuum-Containers – square, perfect for tea, herbs, bread, vegetables, salads, fruit, cheese...



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

## ES-Line Bowls round

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 (Packing Unit 1x)
VL0075	Container 160 x 90 mm   1300 ml
VL0076	Container 200 x 110 mm   2500 ml
VL0077	Container 240 x 125 mm   4000 ml



## Lava-Top Lids

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



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

# Lava Accessories

## 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.

**NEW!**



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

## Genuine Accessories

Lava genuine accessories: Interesting for every customer group.



Lava Bone-Protection  
Art.No. VL0003

Lava Vacuum Glass Adapter  
Art.No. VL0193



Lava Fluid Stop  
Art.No. VL0002



SB / Stainless Steel Container  
from Art.No. VL0040

Art.No.	Article   Size (Packing Unit 1x)
VL0002	Lava Fluid Stop (New: roll with 30 cm x 12 m) for up to 600 bags
VL0003	Lava Bone-Protection (Roll with 10 cm x 5 m)
VL0090	Lava Bottle Caps (Set of 2 pieces)
VL0093	Lava Container Adapter (comes with the machine)
VL0193	Lava Vacuum Glass Adapter – <b>New!</b>
VL0056	Lava Hand-Pump „Easy-Pump“ with wall holder
VL0095	Fish- and Bone-Boards 13,8 x 35 cm (Price for 5 Piece-Set)
VL0096	Fish- and Bone-Boards 17,5 x 57 cm (Price for 5 Piece-Set)
VL0097	Fish- and Bone-Boards 21,0 x 57 cm (Price for 5 Piece-Set)
VL0094	Fish- and Bone-Boards <b>Set</b> (Price for 5 boards of every of the 3 sizes)
VL0098	Vacuum Pressure Regulator (for soft vacuum from -0,2 up to maximum)
VL0099	Roll with 100 bag-labels Content: Date, Weight, Price and Content
VL0091	Lava Marker Pen, black, waterproof, refillable
VL0040	Lava SB - Stainless Steel Gastronomic-Container, Size 1/6, H 150 mm
VL0041	Lava SB - Stainless Steel Gastronomic-Container, Size 1/3, H 150 mm
VL0042	Lava SB - Stainless Steel Gastronomic-Container, Size 1/2, H 150 mm
VL0043	Lava SB - Stainless Steel Gastronomic-Container, Size 1/1, H 100 mm
VL0044	Lava SB - Stainless Steel Gastronomic-Container, Size 1/1, H 150 mm



Lava Hand-Pump  
Art.No. VL0056



Lava Bottle Caps  
Art.No. VL0090



Lava Marker Pen  
Art.No. VL0091



Lava Container-Adapter  
Art.No. VL0093



Fish- and Bone-Boards  
from Art.No. VL0095



Lava Bag-Labels  
Art.No. VL0099



...enjoy  
freshness



Your Lava dealer:

**Landig + Lava GmbH & Co. KG**  
Valentinstraße 35-1  
D-88348 Bad Saulgau  
Tel. (0049) 07581 48 959-0  
Fax (0049) 07581 48 959-29  
info@la-va.com, www.la-va.com

Lava © 06/2013. All articles without decoration. All rights for technical modifications are reserved.  
No liability for literal mistakes. Reprints are not allowed. All rights reserved.