

PROFESSIONAL VACUUM PACKAGING MACHINES

Fit for
food
processing





Content



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HenkelmanVacuum

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Why vacuum packaging in food processing?

Vacuum packaging is a crucial part of every food process, regardless the product. From fish and meat to cheese, nuts, potatoes and other vegetables. Choosing the right vacuum packaging machine depends on the type of food, size and characteristics.

1 EXTEND SHELF LIFE WITHOUT ADDING PRESERVATIVES

Vacuum packing your food products reduces bacterial growth and thereby extends the shelf life, without the necessity of adding preservatives. You then have the advantage of processing, transporting and delivering your vacuum packed products for an extended period of time within a larger market.

2 ENSURE FOOD QUALITY IMPROVE FOOD SAFETY

Hermetically sealing the bag prevents cross-contamination and improves food safety. Furthermore, food is being protected from

atmospheric dehydration, freezer burn and mold. Products mature without mass nor aroma loss.

3 OPTIMIZE STORAGE AND TRANSPORT

Optimizing the use of your valuable storage and truck space, ensures all available shelves to be used efficiently by stacking different foods together. No spoilage of your products and no cross-contamination nor odors!

4 PROFESSIONAL PACKAGING

From processing to presentation. Vacuum packaging always ensures the best condition of food freshness and a professional presentation. Furthermore, as a food processing professional you must comply with the current hygiene and safety standards. Therefore, only use quality vacuum packaging machines for your process.

5 FLEXIBILITY IN FOOD PROCESSING

Vacuum packaging enables you to be flexible while processing your food products. Only one machine to process a wide variety of products, regardless the quantities, specifications and other requirements.

#reducebacterialgrowth
#freshness
#foodconservation
#noadditives
#nofreezerburn
#noweightloss
#aging #nomold
#nodehydration #nowaste
#nocrosscontamination
#foodsafety

Polar

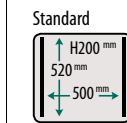
Complete range of single and double chamber equipment for MAP and vacuum packaging. Stainless steel series with a flat work plate and extensive program and option possibilities, such as automatic lid and heavy duty seal system. User friendly, low maintenance and fully HACCP compatible.

“Robust and durable series that ensure premier quality for optimal packaging efficiency.”

Polar



POLAR 52

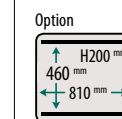
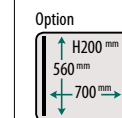
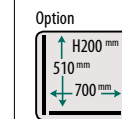
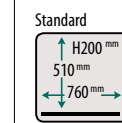


PUMP CAPACITY 63 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
 520 x 500 x 200 mm
MACHINE DIMENSIONS
 785 x 700 x 1100 mm
SEAL BARS 2 x 520 mm
WEIGHT 183 kg
VOLTAGE 400V-3-50Hz
POWER 2,4-3,5 kW

STANDARD
 TIME CONTROL, DOUBLE/CUT-OFF/
 WIDE SEAL (10 MM), SOFT AIR

OPTIONS
 SENSOR CONTROL, LIQUID
 CONTROL, ACS, GAS FLUSH
 (INCL PRESSED AIR CONNECTION),
 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL,
 PREPARATION FOR EXTERNAL PUMP

POLAR 80



PUMP CAPACITY 100 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
 510 x 760 x 200 mm
MACHINE DIMENSIONS
 790 x 900 x 1100 mm
SEAL BARS 810 mm (front),
 510 mm (right)
WEIGHT 241 kg
VOLTAGE 400V-3-50Hz
POWER 3,0-5,0 kW

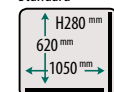
STANDARD
 TIME CONTROL, DOUBLE/CUT-OFF/
 WIDE SEAL (10 MM), SOFT AIR,
 2 SEAL BARS

OPTIONS
 SENSOR CONTROL, LIQUID CONTROL,
 ACS, GAS FLUSH, 1-2 CUT-OFF SEAL,
 BI-ACTIVE SEAL, PREPARATION FOR
 EXTERNAL PUMP, 3RD SEAL BAR,
 EXTRA HIGH CONTRA BARS

The machine dimensions listed refer to length x width x height. Other voltages available. External and printing errors reserved.

POLAR 110

Standard



Option



Option



Option



The hygienic construction ensures reliability in operation and low maintenance costs.

STANDARD

TIME CONTROL, DOUBLE/CUT-OFF/
WIDE SEAL (10 MM), SOFT AIR,
2 SEAL BARS

OPTIONS

SENSOR CONTROL, LIQUID
CONTROL, ACS, GAS FLUSH,
1-2 CUT-OFF SEAL, BI-ACTIVE SEAL,
160/300 M³ PUMP, PREPARATION
FOR EXTERNAL PUMP, 3RD SEAL
BAR, HEATING ELEMENT FOR
VACUUM VALVE

PUMP CAPACITY 160 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
620 x 1050 x 280 mm
MACHINE DIMENSIONS
990 x 1200 x 1150 mm
SEAL BARS
1100 mm (front), 620 mm (right)
WEIGHT 390 kg
VOLTAGE 400V-3-50Hz
POWER 3,0-9,0 kW

POLAR 2-40/2-50

Standard P2-40



Standard P2-50



PUMP CAPACITY

63 m³/h (P2-40) 100 m³/h (P2-50)

MACHINE CYCLE 15-40 sec

CHAMBER DIMENSIONS

400 x 620 x 240 mm (P2-40)

500 x 620 x 240 mm (P2-50)

MACHINE DIMENSIONS

820 x 1490 x 1345 mm (P2-40)

920 x 1480 x 1325 mm (P2-50)

SEAL BARS

2 x 620 mm (P2-40/P2-50)

WEIGHT 310 kg (P2-40)

345 kg (P2-50)

VOLTAGE 400V-3-50Hz

POWER 3,3-4,5 kW (P2-40)

3,5-5,3 kW (P2-50)

STANDARD

TIME CONTROL, DOUBLE/CUT-OFF/
WIDE SEAL (10 MM), SOFT AIR,
2 SEAL BARS

OPTIONS

SENSOR CONTROL, LIQUID
CONTROL, ACS, GAS FLUSH,
1-2 CUT-OFF SEAL, BI-ACTIVE
SEAL, EASY SWING, EXTRA SEAL
CAPACITY, PREPARATION FOR
EXTERNAL PUMP

The machine dimensions listed refer to length x width x height. Other voltages available. External and printing errors reserved.

POLAR 2-75

Standard



Option



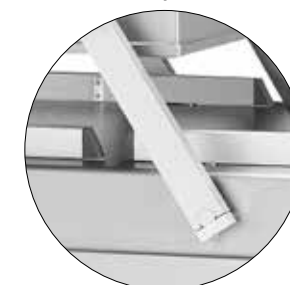
STANDARD

TIME CONTROL, DOUBLE/CUT-OFF/
WIDE SEAL (10 MM), SOFT AIR,
2 SEAL BARS

OPTIONS

SENSOR CONTROL, LIQUID
CONTROL, ACS, GAS FLUSH,
1-2 CUT-OFF SEAL, BI-ACTIVE
SEAL, EASY SWING, EXTRA
SEAL CAPACITY, 300 M³ PUMP,
PREPARATION FOR EXTERNAL
PUMP, HEATING ELEMENT FOR
VACUUM VALVE

PUMP CAPACITY 160 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
750 x 620 x 250 mm
(2 seal bars - front, back)
MACHINE DIMENSIONS
1205 x 1485 x 1340 mm
SEAL BARS 2 x 620 mm
WEIGHT 537 kg
VOLTAGE 400V-3-50Hz
POWER 5,5-9,0 kW



POLAR 2-85/2-95



STANDARD

TIME CONTROL, DOUBLE/CUT-OFF/
WIDE SEAL (10 MM), SOFT AIR,
2 SEAL BARS

OPTIONS

SENSOR CONTROL, LIQUID
CONTROL, ACS, GAS FLUSH,
1-2 CUT-OFF SEAL, BI-ACTIVE
SEAL, EASY SWING, AUTOMATIC
LID, 3RD SEAL BAR, 4TH SEAL BAR
(ONLY P2-95), EXTRA SEAL CAPACITY,
PREPARATION FOR EXTERNAL
PUMP, HEATING ELEMENT FOR
VACUUM VALVE

PUMP CAPACITY 300 m³/h
MACHINE CYCLE 10-30 sec
(P2-85) 15-40 sec (P2-95)

CHAMBER DIMENSIONS

830 x 840 x 255 (P2-85)

730 x 1100 x 280 mm (P2-95)

MACHINE DIMENSIONS

1295 x 1900 x 1450 mm

1215 x 2420 x 1595 mm

SEAL BARS 2 x 840 mm (P2-85)

2 x 1100 mm (P2-95)

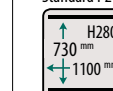
WEIGHT 685 kg (P2-85)

767 kg (P2-95)

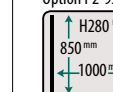
VOLTAGE 400V-3-50Hz

POWER 7,0-9,0 kW

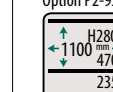
Standard P2-95



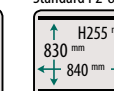
Option P2-95



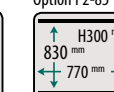
Option P2-95



Standard P2-85



Option P2-85



The machine dimensions listed refer to length x width x height. Other voltages available. External and printing errors reserved.

Vacuum packaging cycle

Vacuum packaging is an efficient way to extend the shelf life of food products and to protect both food and non-food products against external elements. The vacuum packaging cycle has 4 steps.



1 EXTRACTION OF AIR

The air is extracted from the product, the bag and the chamber up until the pre-set time or vacuum percentage has been reached or the boiling point has been detected.



2 GAS FLUSH (OPTION)

Also called Modified Atmospheric Packaging or MAP. Adding a gas offers extra protection and prevents the product from coloring. It's usually a gas mixture.



3 SEAL

The right seal system protects products effectively against external elements. Depending on the type and thickness of the vacuum pouch, and your packaging needs.



4 AERATION

Once the bag has been sealed, the air is brought back into the chamber. As soon as the pressure in the chamber equals the pressure outside, the lid opens.

#optimalendvacuum
#vacuumpackaging
#vacuumchamber

Gas & Aeration

GAS FLUSH

Prior to the seal phase, adding a gas or nitrogen is a possibility. Henkelman vacuum packaging machines can be equipped with the option Gas flush. This technique is called Modified Atmosphere Packaging, or MAP.

WHY INJECT A GAS?

Injecting a gas increases the product's shelf life, gives extra protection and prevents the product from colouring. Usually, a mixture of nitrogen (N₂) and carbon dioxide (CO₂) is used. Dioxygen (O₂) can also be added to this combination. The use of argon (Ar) has been increasing, as this contains the same properties as nitrogen (N₂).

GAS MIXTURES

It depends on the food product which gas mix is most suitable. Your supplier can inform you best which is the optimum composition for your application. A special oxygen (O₂) pump is available for gas mixtures of more than 20% dioxygen (O₂). Please contact us with your inquiries related to Gas flush.

AERATION

Once the vacuum packaging cycle has been completed and the vacuum bag has been sealed, air is let into the chamber through the aeration valve. As soon as the atmospheric pressure inside equals the pressure outside the chamber, the lid opens. This works through normal aeration and aeration with the Soft Air function.

SOFT AIR

Using Soft Air, the air is gradually and gently returned into the chamber. This gradual process is based on the pre-set time. In a controlled way, the vacuum bag envelopes the product. For optimal protection of both product and vacuum bag.

Soft Air is particularly suitable for the vacuum packing of products with sharp edges, such as seafood, meat on sticks, T-bone steaks and lamb racks.

EXAMPLES

Gas flush
Soft Air

Hamburger Buns



Seafood



Pralines



Apples



Sushi



Falcon

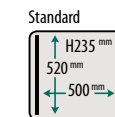
Unique series of single and double chamber floor models with a stainless steel housing, an aluminium vacuum chamber and an aluminium lid with sight glass. Optimize efficiency and operational profit with these industrial, user friendly and low maintenance vacuum packaging machines.

“Efficient vacuum packaging machines suitable for multiple applications, both food and non-food.”

Falcon



FALCON 52

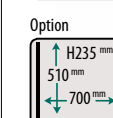
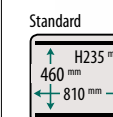
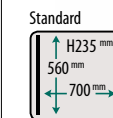
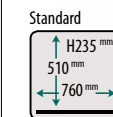


PUMP CAPACITY 63 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
 520 x 500 x 235 mm
MACHINE DIMENSIONS
 695 x 682 x 1060 mm
SEAL BARS 2 x 520 mm
WEIGHT 163 kg
VOLTAGE 400V-3-50Hz
POWER 2,4-3,5 kW

STANDARD
 TIME CONTROL, DOUBLE SEAL/
 CUT-OFF SEAL/WIDE SEAL (10 MM)

OPTIONS
 SENSOR CONTROL, LIQUID
 CONTROL, ACS, GAS FLUSH
 (INCL. PRESSED AIR CONNECTION),
 SOFT AIR, 1-2 CUT-OFF SEAL,
 BI-ACTIVE SEAL, ESD
 CONFIGURATION (IN COMBINATION
 WITH BI-ACTIVE SEAL)

FALCON 80



PUMP CAPACITY 100 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
 510 x 760 x 235 mm
MACHINE DIMENSIONS
 820 x 900 x 1050 mm
SEAL BARS 760 mm (front),
 510 mm (right)
WEIGHT 227 kg
VOLTAGE 400V-3-50Hz
POWER 3,0-5,0 kW

STANDARD
 TIME CONTROL, DOUBLE SEAL/
 CUT-OFF SEAL/WIDE SEAL (10 MM)

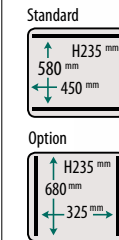
OPTIONS
 SOFT AIR, SENSOR CONTROL,
 LIQUID CONTROL, ACS, GAS FLUSH
 (INCL. PRESSED AIR CONNECTION),
 1-2 CUT-OFF SEAL, BI-ACTIVE
 SEAL, ESD CONFIGURATION (IN
 COMBINATION WITH BI-ACTIVE
 SEAL), 3RD SEAL BAR

The machine dimensions listed refer to length x width x height. Other voltages available. External and printing errors reserved.

Falcon



FALCON 2-60



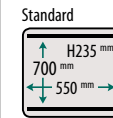
Unique feature is the high lid with a glass window for operational monitoring.

PUMP CAPACITY 63 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
 580 x 450 x 235 mm
MACHINE DIMENSIONS
 900 x 1060 x 1179 mm
SEAL BARS 2 x 450 mm
WEIGHT 236 kg
VOLTAGE 400V-3-50Hz
POWER 2,4-3,5 kW

STANDARD
 TIME CONTROL, DOUBLE SEAL/
 CUT-OFF SEAL/WIDE SEAL (10 MM)

OPTIONS
 SOFT AIR, SENSOR CONTROL,
 LIQUID CONTROL, ACS, GAS FLUSH
 (INCL. PRESSED AIR CONNECTION),
 1-2 CUT-OFF SEAL, BI-ACTIVE
 SEAL, ESD CONFIGURATION (IN
 COMBINATION WITH BI-ACTIVE SEAL)

FALCON 2-70



The machine dimensions listed refer to the usable space in the vacuum chamber (length x width x height). Other voltages available. Retail and printing errors reserved.

PUMP CAPACITY 100 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
 700 x 550 x 235 mm
MACHINE DIMENSIONS
 1020 x 1260 x 1185 mm
SEAL BARS 2 x 550 mm
WEIGHT 319 kg
VOLTAGE 400V-3-50Hz
POWER 3,0-5,0 kW

STANDARD
 TIME CONTROL, DOUBLE SEAL/
 CUT-OFF SEAL/WIDE SEAL (10 MM)

OPTIONS
 SOFT AIR, SENSOR CONTROL, LIQUID
 CONTROL, ACS, GAS FLUSH
 (INCL. PRESSED AIR CONNECTION),
 1-2 CUT-OFF SEAL, BI-ACTIVE
 SEAL, ESD CONFIGURATION (IN
 COMBINATION WITH BI-ACTIVE SEAL)

Seal systems

After completion of the vacuum packaging cycle and the possible adding of a gas, the bag is ready to be sealed. The right seal solution protects your food products effectively against external elements.



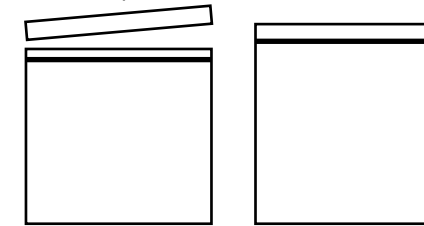
DOUBLE SEAL

Double seal is Henkelman's standard. It consists of two 3.5 mm convex seal wires, especially suitable for basic sealing needs. For every application in every branche, from hospitality to the vacuum packaging of both food and non-food.

HENKELMAN'S STANDARD

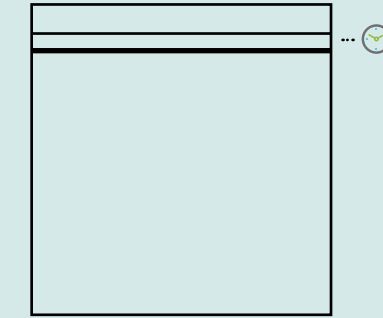
CUT-OFF SEAL

Henkelman's Cut-off seal system consists of one 3.5 mm convex seal wire and one 1.1 mm round cutting wire. So you can easily tear off the residual plastic bag. Henkelman's Cut-off seal technology is available for free on all models.



BI-ACTIVE SEAL

Bi-active seal is used when vacuum packing aluminium or thicker bags. This seal system has seal bars on both the inside of the lid and on the front of the vacuum chamber, so the vacuum bag is sealed from both sides of the bag.



WIDE SEAL

Certain types of vacuum bags have been pre-sealed on three sides. For a more professional result, the seal on the remaining side, to be sealed by the vacuum packaging machine, equals the width of the other three pre-seals. The main advantage of this 8 or 10 mm Wide seal technology is the aesthetic result.



1-2 CUT-OFF SEAL

This seal system has one 3.5 mm convex seal wire and one 1.1 mm round cutting wire. The only difference with Cut-off seal is the possibility to adjust the time settings of the seal and cutting wire separately.

#Shrinkbags
 Shrink bags in general and some vacuum pouches are made of very resistant but thin foil. Henkelman specifically developed this seal system for the easy removal of the rest foil of shrink and thicker bags.

CONVEX SEAL WIRES

Henkelman works with convex seal for its Double seal, Cut-off seal and 1-2 Cut-off seal. This ensures the food residue being pressed out from between the foils of the bag during the sealing process. Flat wires, that are the standard in the worldwide market of vacuum packing technology, smash the food residue between the foils of the bags. This increases the risk of leakage. Henkelman's convex seal wire technology empowers a much stronger seal resistance thanks to the easy separation of the food residue.

Marlin

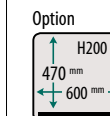
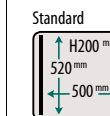
Perfect fit for greater packaging needs and high volumes of food products. Absolute must-have for large-sized, companies that process food products such as meat, fish, fruit, vegetables and nuts. Wide range of options available, such as Sensor control, Advanced Control System and Liquid control.

“Marlin offers long lasting quality and a lot of options in terms of size and performance. An essential, everyday tool.”

Marlin



MARLIN 52

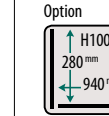
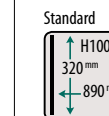


PUMP CAPACITY 63 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS 520 x 500 x 200 mm
MACHINE DIMENSIONS 710 x 700 x 1025 mm
SEAL BAR 2 X 520 MM
WEIGHT 165 kg
VOLTAGE 400V-3-50Hz
POWER 2,4-3,5 kW

STANDARD
 TIME CONTROL, DOUBLE SEAL/
 CUT-OFF SEAL/WIDE SEAL (8 MM),
 SOFT AIR

OPTIONS
 SENSOR CONTROL,
 LIQUID CONTROL, ACS, GAS FLUSH,
 1-2 CUT-OFF SEAL

MARLIN 90



PUMP CAPACITY 63 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS 320 x 890 x 100 mm
MACHINE DIMENSIONS 480 x 1066 x 970 mm
SEAL BAR 2 x 320 mm
WEIGHT 219 kg
VOLTAGE 400V-3-50Hz
POWER 2,4-3,5 kW

STANDARD
 TIME CONTROL, DOUBLE SEAL/
 CUT-OFF SEAL/WIDE SEAL
 (10 MM), SOFT AIR

OPTIONS
 SENSOR CONTROL,
 LIQUID CONTROL, ACS, GAS FLUSH

The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

Advanced Control System (ACS)

It's advanced. It's next generation. It's the future of control. Henkelman's ACS is more than a control system. The Advanced Control System includes unique features, special options and intelligent functions that bring more tools to your professional kitchen.

STANDARD FEATURES

1 LCD PANEL

- Full color 4.7 inch LCD screen
- Alphanumeric display
- Standard in 5 languages, more languages optional
- Animated packaging cycle
- Current time/date

2 20 PROGRAMS

- Personalized and programmable on a computer
- Product name entry
- Import and export of data

3 STANDARD SENSOR CONTROL

- Detection of the pre-set vacuum percentage in the chamber, listed in mbar, hPa or %

4 SECURE ACCESS

- Multilevel access (distributor, owner, operator) with different user rights
- For safety and security

5 CUSTOM DESIGNED SOFTWARE

- Possibility to integrate a corporate distributor's logo

6 USB CONNECTION

- Upload programs through a USB stick

7 PRINTER COMPATIBILITY

- Direct thermal label printer compatibility to print product name, packing and shelf life date, storage temperature, gas mix

8 HACCP COMPLIANCE

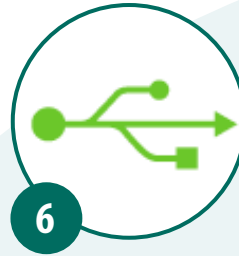
- Possibility to log and export maintenance activities and machine maintenance history
- Accessible on dealer level
- Service data storage

9 SERVICE AND MAINTENANCE

- Detailed oil warning indicator (possibility to shut down, reactivation by distributor is needed)
- Clean pump program with maintenance alarm

10 GATE CHECK/MAINTENANCE ALARM

- Easy diagnostics service tool called Gate Check (at distributor access level). In the control panel you can direct the machine to perform only one of the stages of the vacuum cycle.



FUNCTIONS



SEQUENTIAL VACUUM

To make sure all trapped air is extracted from the food product, use Sequential vacuum. This function extracts the air, pauses the cycle, extracts the air again, pauses again and so on. Up to a maximum of 5 steps. Especially suitable for products that contain a lot of air, like pate, cheese and chocolate mousse.



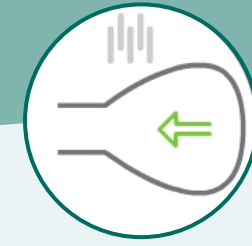
RED MEAT

By means of small and fast injections of air, the Red meat function stops the degassing of the meat moisture during the seal phase. This prevents the formation of air chambers in the vacuum package. The Red meat function generates a significant improvement of the quality and the shelf life of red meat.



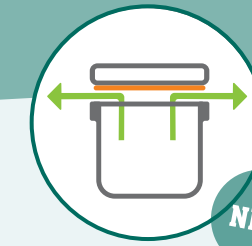
MARINATING

Marinating is a function that is used to create better marinated food products. Just put the marinated product in the chamber and start the vacuum packaging cycle. Thanks to smart software that generates a pulsating movement of extracting air, the structure of the meat is opened. This enables the marinade to maximally penetrate the product's structure. Opening cell structure enables the product to fully absorb the marinade within minutes instead of hours.



TENDERIZING

With the Tenderizing function you can keep the vacuum chamber under a certain level of vacuum for a period of time, with a maximum of 30 minutes. The continuous pressure difference between the cells of the product and the pressure in the chamber will cause lacerate of the cell structure. Breaking down the cell structure creates a more tender product.



JARS

The Jars function is used to vacuum seal jars or food containers in seconds with only a single push of a button. Place the jars or food containers with loose lid in the vacuum chamber, select the Jars function and close the lid of the machine. With this function, each jar is vacuumed and sealed airtight at a maximum final vacuum of 99.8%. Because the steps of heating the seal bars and the Soft Air function are disabled, the cycle is extra short.

NEW

OPTIONS



LIQUID CONTROL

Prevent liquid or wet products from boiling during the vacuum packaging cycle. As soon as the boiling point is detected, the machine stops extracting the air and starts the sealing of the vacuum bag. Main advantages: no loss of moisture, weight nor flavours, protection of both product, pump and vacuum chamber, no dehydration don't dry out due to the boiling, optimal cycle time.



HIGH TEMP

High Temp is an option that is only available on Lynx models. It enables you to vacuum pack food products at high temperature, as from 65 °C and higher in the vacuum pouch. For more food quality, better hygiene, a more efficient process and more control.



Titaan

Heavy duty, fully automatic vacuum packaging machines with removable conveyor belts. The smart design of the solid stainless steel construction and high quality materials ensure reliability during every vacuum packaging process, in every environment. Enjoy these high capacity models and optimize your operational processes to the max.

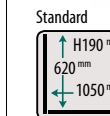
“The internal conveyor belts, the external transport conveyor and the hygienic design are the most characteristic features of the Titaan 2-90.”

Titaan



TITAAN 110

NEW



PUMP CAPACITY 160 m³/h
MACHINE CYCLE 15-45 sec
CHAMBER DIMENSIONS 620 x 1050 x 190 mm
MACHINE DIMENSIONS 947 x 1200 x 1150 mm
SEAL BARS 1050 mm (front), 620 mm (left)
WEIGHT 511 kg
VOLTAGE 400V-3-50Hz
POWER 5,5-9,0 kW

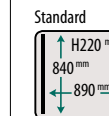
STANDARD

ADVANCED CONTROL SYSTEM, SENSOR CONTROL, DOUBLE SEAL/CUT-OFF SEAL/WIDE SEAL (10 MM), SOFT AIR, STOP BUTTON FOR PARTIAL OR FULL CYCLE INTERRUPTION, CONVEYOR BELT, FOOTSWITCH

OPTIONS

1-2 CUT-OFF/300 M³/H BUSCH PUMP, LIQUID CONTROL, PREPARATION FOR EXTERNAL PUMP, HEATING ELEMENT FOR VACUUM VALVE, MANUAL ROLLER CONVEYOR

TITAAN 2-90



PUMP CAPACITY 300 m³/h
MACHINE CYCLE 30-50 sec
CHAMBER DIMENSIONS 840 x 890 x 220 mm
MACHINE DIMENSIONS 1061 x 2420 x 1150 mm
SEAL BARS 2 x 840 mm
WEIGHT 850 kg
VOLTAGE 400V-3-50Hz
POWER 7,0-9,0 kW

STANDARD

ADVANCED CONTROL SYSTEM, SENSOR CONTROL, DOUBLE SEAL/CUT-OFF SEAL/WIDE SEAL (10 MM), SOFT AIR, STOP BUTTON FOR PARTIAL OR FULL CYCLE INTERRUPTION, 2 CONVEYOR BELTS, FOOTSWITCH

OPTIONS

LIQUID CONTROL, 1-2 CUT-OFF SEAL, TRANSPORT CONVEYOR (400 x 3000 MM OR 600 x 3000 MM), PREPARATION FOR EXTERNAL PUMP, HEATING ELEMENT FOR VACUUM VALVE

The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). Other voltages available. External and printing errors reserved.

Diptank



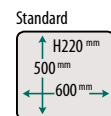
Shrink technology protects your food product like a second skin. Combined with a vacuum packing machine, Henkelman's Diptanks offer the perfect possibility of creating optimum packages for an aesthetic presentation of your food product.

Use an automatic Diptank 200 in combination with the Titaan 110 or Titaan 2-90 to create an automatic line.

DIPTANK 60



MACHINE DIMENSIONS
770 x 790 x 1320 mm
CHAMBER DIMENSIONS
500 x 600 x 220 mm
DIPPING DEPTH
220 mm
CYCLE TIME 3-5 sec
MAXIMAL LOADING CAPACITY 60 kg
WEIGHT 120 kg
VOLTAGE 400V-3-50Hz
POWER 15,0 kW



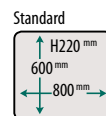
STANDARD
DIGITAL TIME CONTROL,
HYDRAULIC DRIVE

INCLUDING
ISOLATION BALLS
AGAINST EVAPORATION

DIPTANK 100



MACHINE DIMENSIONS
880 x 1000 x 1320 mm
CHAMBER DIMENSIONS
600 x 800 x 220 mm
DIPPING DEPTH
220 mm
CYCLE TIME 3-5 sec
MAXIMAL LOADING CAPACITY 60 kg
WEIGHT 120 kg
VOLTAGE 400V-3-50Hz
POWER 9,0 kW



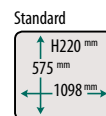
STANDARD
DIGITAL TIME CONTROL,
HYDRAULIC DRIVE

INCLUDING
ISOLATION BALLS AGAINST
EVAPORATION

DIPTANK 200A



MACHINE DIMENSIONS
1170 x 1700 x 1350 mm
CHAMBER DIMENSIONS
575 x 1098 x 200 mm
DIPPING DEPTH
200 mm
CYCLE TIME 3-5 sec
MAXIMAL LOADING CAPACITY 30 kg
WEIGHT 310 kg
VOLTAGE 400V-3-50Hz
POWER 23,0 kW



STANDARD
DIGITAL TIME CONTROL,
AUTOMATIC PLATFORM
WITH CONVEYOR BELT,
VAPOR EXHAUST
Ø125 MM WITH BUILT-IN
FAN, AUTOMATIC WATER
LEVEL CONTROL, BUILT-IN
LIME SCALE PROTECTION

The machine dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The chamber dimensions listed refer to length x width x height. Other voltages available, equal and printing errors reserved.

NEW: Automatic lines

With the launch of two new industrial heavyweights Henkelman extends its automatic lines even further to for-fill the growing needs in the industry of optimal packaging processes. Use an automatic Diptank 200 in combination with the Titaan 110 or Titaan 2-90 to create an automatic line.

IMPROVED ERGONOMICS

Operators experience a huge ergonomic advantage. Less weight has to be lifted, which improves the working conditions of individual operators and reduces sick leave.

OPERATIONAL ADVANTAGE

From an operational perspective, preset packaging cycle times guarantee a constant and high production output. The automatic line contributes to a more productive workforce.

PROFESSIONAL PRODUCT PRESENTATION

Shrink packaging offers protection and gives the professional presentation of your product a significant boost.

GUARANTEED SAFETY

The automatic lines are equipped with sensors that activate the emergency stop in case of entrapment. This guarantees the highest protection levels during the complete vacuum packaging process.

The automatic line significantly improves every packaging process. Operators work faster and with less effort.



Atmoz

Henkelman's Atmoz series represent a full range of single and double chamber models to optimize every vacuum packaging process. Suitable for food and non-food applications. The most distinguishing feature of this new line of machines is the construction of both the work plate and the lid. In general, the Atmoz series offer more machine for less money.

Atmoz



ATMOZ 90

Standard



Option



PUMP CAPACITY 100 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
660 x 760 x 280 mm
MACHINE DIMENSIONS
1030 x 980 x 1114 mm
SEAL BARS 2 x 660 mm
WEIGHT 345 kg
VOLTAGE 400V-3-50Hz
POWER 1,85-3,6 kW

STANDARD
TIME CONTROL, DOUBLE SEAL/
CUT-OFF SEAL/WIDE SEAL (10 MM)

OPTIONS
SENSOR CONTROL,
LIQUID CONTROL, ACS, GAS FLUSH
(INCL PRESSED AIR CONNECTION),
SOFT AIR, 1-2 CUT-OFF SEAL

“Thanks to the construction of both the lid and the work plate, Atmoz has longer seal bars compared to other series. One of the most important sales arguments.”

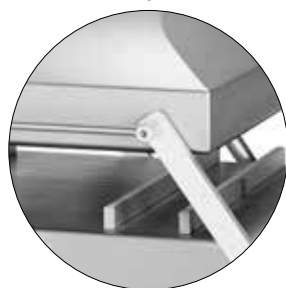
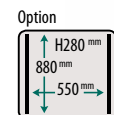
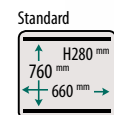


The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

Atmoz



ATMOZ 2-75

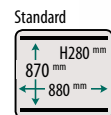


PUMP CAPACITY 160 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
 880 x 550 x 280 mm
MACHINE DIMENSIONS
 1210 x 1545 x 1105 mm
SEAL BARS 2 x 660 mm
WEIGHT 462 kg
VOLTAGE 400V-3-50Hz
POWER 2,2-4,8 kW

STANDARD
 TIME CONTROL, DOUBLE SEAL/
 CUT-OFF SEAL/WIDE SEAL (10 MM)

OPTIONS
 SENSOR CONTROL,
 LIQUID CONTROL, ACS, GAS FLUSH
 (INCL. PRESSED AIR CONNECTION),
 SOFT AIR, 1-2 CUT-OFF SEAL

ATMOZ 2-90



PUMP CAPACITY 300 m³/h
MACHINE CYCLE 15-40 sec
CHAMBER DIMENSIONS
 870 x 880 x 280 mm
MACHINE DIMENSIONS
 1320 x 1965 x 1105 mm
SEAL BARS 2 x 880 mm
WEIGHT 770 kg
VOLTAGE 400V-3-50Hz
POWER 4,0-5,5 kW

STANDARD
 TIME CONTROL, DOUBLE SEAL/
 CUT-OFF SEAL/WIDE SEAL
 (10 MM)

OPTIONS
 SENSOR CONTROL, LIQUID
 CONTROL, ACS, GAS FLUSH
 (INCL. PRESSED AIR CONNECTION),
 SOFT AIR, 1-2 CUT-OFF SEAL,
 160 M³ PUMP

The machine dimensions listed refer to length x width x height. Other voltages available. Expiry and printing errors reserved.

Control systems

Control of the vacuum packaging cycle is crucial to obtain an optimal and deep end vacuum. Henkelman technology enables you to control the vacuum packaging cycle in three different ways.



TIME CONTROL

Set the time of the vacuum packaging cycle and the machine stops extracting air as soon as the pre-set time has been reached. Perfect for your basic but professional packaging needs.



SENSOR CONTROL

Do you prefer the machine detecting a certain level of end vacuum in the chamber? With sensor control the cycle ends as soon as the pre-set vacuum percentage has been reached.



LIQUID CONTROL

Wet and liquid products quickly reach their boiling point during the vacuum packaging cycle. Reducing the container pressure below atmospheric pressure causes fluids to boil at room temperature and cooks products when cold. The Liquid control sensor detects the evaporation of the liquid product. The machine stops extracting the air and starts the sealing of the pouch to prevent damage to product and machine.



1 PROGRAM PANEL

- 1 program
- Standard Time control



DIGITAL CONTROL

- 10 program memory
- Standard Time control
- Options: Sensor control, Liquid control



ADVANCED CONTROL

- Advanced Control System (ACS)
- 20 program memory
- Standard Sensor control
- Option: Liquid Control



TOUCH CONTROL

- 20 program memory
- Standard Sensor control
- Remote programming
- Only available on Neo

Neo

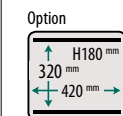
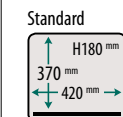
With its new Neo series, Henkelman brings vacuum packaging technology to the next level. Advanced technology with additional functionality. Smart. Full option. Extensive and intuitive. And finally, the contemporary design qualifies these models as true eyecatchers.

“Basic functionality can be operated on the machine. More advanced functions can be programmed with the VacAssist app.”

Neo



NEO 42

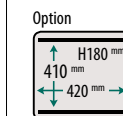
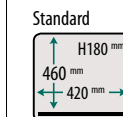


PUMP CAPACITY 21 m³/h
MACHINE CYCLE 15-35 sec
CHAMBER DIMENSIONS 370 x 420 x 180 mm
MACHINE DIMENSIONS 544 x 499 x 461 mm
SEAL BAR 420 mm
WEIGHT 64 kg
VOLTAGE 230V-1-50Hz
POWER 0,75-1,0 kW

STANDARD
 TOUCH CONTROL WITH SENSOR CONTROL, DOUBLE SEAL/ CUT-OFF SEAL/WIDE SEAL (8 MM), SOFT AIR, BLUETOOTH

OPTIONS
 LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, 2ND SEAL BAR

NEO 42XL



PUMP CAPACITY 21 m³/h
MACHINE CYCLE 20-40 sec
CHAMBER DIMENSIONS 460 x 420 x 180 mm
MACHINE DIMENSIONS 637 x 499 x 466 mm
SEAL BAR 420 mm
WEIGHT 72 kg
VOLTAGE 230V-1-50Hz
POWER 0,75-1,0 kW

STANDARD
 TOUCH CONTROL WITH SENSOR CONTROL, DOUBLE SEAL/ CUT-OFF SEAL/WIDE SEAL (8 MM), SOFT AIR, BLUETOOTH

OPTIONS
 LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, 2ND SEAL BAR

APP

Basic functionality can be programmed on the Neo vacuum packaging machine. To be in control of all other options and functions, Henkelman developed the VacAssist app, available for free in the App Store and Google Play. Easy to use and a great support for efficiency in your everyday packaging process.

APP FUNCTIONALITY

- Define program names and labels
- Control settings
- (De)activate options and functions
- HACCP logging
- Wireless printer settings



The machine dimensions listed refer to length x width x height. Other voltages available. External and printing errors reserved.

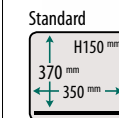
Boxer

Fully equipped, complete series to vacuum pack many different food products of all shapes and dimensions. Boxer table-top models ensure an easy and secure vacuum packaging process. With the unique possibility to store your settings in the 10-program memory, standard on every Boxer table-top model.

BOXER 42

“Nothing comes close to the reliability and ease of use of Henkelman’s Boxer series.”

BOXER 30/35



PUMP CAPACITY

8 m³/h (B30), 16 m³/h (B35)

MACHINE CYCLE

25–45 sec (B30), 15–35 sec (B35)

CHAMBER DIMENSIONS

370 x 350 x 150 mm

MACHINE DIMENSIONS

551 x 450 x 367 mm (B30)

550 x 450 x 405 mm (B35)

SEAL BAR

350 mm

WEIGHT

46 kg (B30), 52 kg (B35)

VOLTAGE

230V–1–50Hz

POWER

0,40 kW (B30), 0,55 kW (B35)

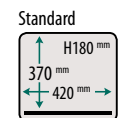
STANDARD

TIME CONTROL, DOUBLE/CUT-OFF/
WIDE SEAL (8 MM), SOFT AIR

OPTIONS

SENSOR CONTROL,
LIQUID CONTROL, ACS,
GAS FLUSH, 1-2 CUT-OFF SEAL

BOXER 42



Optional: ACS
with label printer

PUMP CAPACITY

21 m³/h

MACHINE CYCLE

15–35 sec

CHAMBER DIMENSIONS

370 x 420 x 180 mm

MACHINE DIMENSIONS

530 x 490 x 440 mm

SEAL BAR

420 mm

WEIGHT

64 kg

VOLTAGE

230V–1–50Hz

POWER

0,75 – 1,0 KW

STANDARD

TIME CONTROL, DOUBLE/CUT-OFF/
WIDE SEAL (8 MM), SOFT AIR

OPTIONS

SENSOR CONTROL, LIQUID
CONTROL, ACS, GAS FLUSH,
1-2 CUT-OFF SEAL, 2ND SEAL BAR

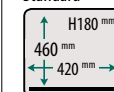


Boxer



BOXER 42XL

Standard



Option



PUMP CAPACITY 21 m³/h
MACHINE CYCLE 15-35 sec
CHAMBER DIMENSIONS
 460 x 420 x 180 mm
MACHINE DIMENSIONS
 615 x 490 x 440 mm
SEAL BAR 420 mm
WEIGHT 72 kg
VOLTAGE 230V-1-50Hz
POWER 0,75 - 1,0 kW

STANDARD

TIME CONTROL, DOUBLE/CUT-OFF/
 WIDE SEAL (8 MM), SOFT AIR

OPTIONS

SENSOR CONTROL, LIQUID
 CONTROL, ACS, GAS FLUSH,
 1-2 CUT-OFF SEAL, 2ND SEAL BAR

BOXER 42XL BI-ACTIVE

Standard



PUMP CAPACITY 21 m³/h
MACHINE CYCLE 15-35 sec
CHAMBER DIMENSIONS
 460 x 420 x 120 mm
MACHINE DIMENSIONS
 620 x 490 x 450 mm
SEAL BAR 420 mm
WEIGHT 72 kg
VOLTAGE 230V-1-50Hz
POWER 0,75 - 1,0 kW

STANDARD

TIME CONTROL, BI-ACTIVE SEAL,
 SOFT AIR

OPTIONS

SENSOR CONTROL, LIQUID
 CONTROL, GAS FLUSH, ACS, ESD
 (ONLY FOR NON-FOOD)

BOXER 52/62

B52 Standard



B62 Standard



With ACS

PUMP CAPACITY 21 m³/h
MACHINE CYCLE 15-35 sec
CHAMBER DIMENSIONS
 410 x 520 x 180 mm (B52)
 360 x 620 x 180 mm (B62)
MACHINE DIMENSIONS
 530 x 700 x 440 mm
SEAL BAR 410 mm (B52),
 620 mm (B62)
WEIGHT 81 kg
VOLTAGE 230V-1-50Hz
POWER 0,75 - 1,0 kW

STANDARD

TIME CONTROL, DOUBLE/CUT-OFF/
 WIDE SEAL (8 MM), SOFT AIR

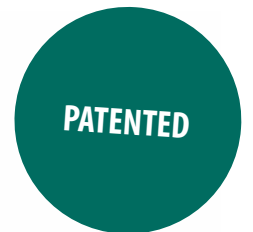
OPTIONS

SENSOR CONTROL, LIQUID
 CONTROL, ACS, GAS FLUSH,
 1-2 CUT-OFF SEAL

The machine dimensions listed refer to length x width x height. Other voltages available. External and printing errors reserved.

Heavy duty technology

Henkelman provides specific solutions for heavy duty food processes. These solutions enable operators to work up to 20 hours a day in different shifts with high quality materials, the best available in the field of vacuum packaging technology.



HEAVY DUTY SEAL BAR WITH ALUMINIUM END BLOCKS

The smart construction and robust materials of these heavy duty seal bar with aluminium end blocks ensure an efficient vacuum packaging process under the most extreme conditions.

DOUBLE SEAL CAPACITY

Double seal capacity involves extra transformer capacity for a constant operational output during a longer period of time. Because heavy duty processing requires heavy duty solutions...

NEW BUSCH VACUUM PUMP

This innovation belongs to the Busch product family of proven R 5 rotary vane vacuum pumps, specifically designed for use in Heavy duty vacuum packaging machines and fast packaging cycles. Main advantages: energy-efficiency, reduction of heat emission, optimized heat direction, easy cleaning, robust construction and a proven performance.



Jumbo

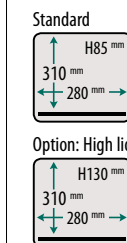
Basic series of table-top models equipped for professional usage, at the best available price. Perfect fit for first time vacuum packaging experiences. Cover your packaging needs. Let Jumbo convince you!

“Compact machine, ‘Jumbo’ results. Easy to use, easy to clean.”

Jumbo



MINI JUMBO/JUMBO PLUS



PUMP CAPACITY
4 m³/h (MJ), 8 m³/h (JP)

MACHINE CYCLE
25-60 sec (MJ), 15-35 sec (JP)

CHAMBER DIMENSIONS
310 x 280 x 85 mm

MACHINE DIMENSIONS
450 x 335 x 305 mm

SEAL BAR 280 mm

WEIGHT 26 kg (MJ), 32 kg (JP)

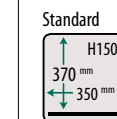
VOLTAGE 230V-1-50Hz

POWER 0,30 kW (MJ), 0,40 kW (JP)

STANDARD
TIME CONTROL, DOUBLE/
CUT-OFF SEAL

OPTIONS
SENSOR CONTROL,
HIGH LID (H 130 MM)

JUMBO 30/35



PUMP CAPACITY
8 m³/h (J30), 16 m³/h (J35)

MACHINE CYCLE
20-40 sec (J30), 15-30 sec (J35)

CHAMBER DIMENSIONS
370 x 350 x 150 mm

MACHINE DIMENSIONS
555 x 450 x 365 mm (J30)
555 x 450 x 405 mm (J35)

SEAL BAR 350 mm

WEIGHT 44 kg (J30), 51 kg (J35)

VOLTAGE 230V-1-50Hz

POWER 0,40 kW (J30), 0,55 kW (J35)

STANDARD
TIME CONTROL, DOUBLE/
CUT-OFF/WIDE SEAL (8 MM)

OPTIONS
SENSOR CONTROL

The machine dimensions listed refer to length x width x height. Other voltages available. External and printing errors reserved.

Jumbo



JUMBO 42

Standard



Option



PUMP CAPACITY 16 m³/h
MACHINE CYCLE 20-40 sec
CHAMBER DIMENSIONS
 370 x 420 x 180 mm
MACHINE DIMENSIONS
 530 x 490 x 440 mm
SEAL BAR 420 mm
WEIGHT 58 kg
VOLTAGE 230V-1-50Hz
POWER 0,55 kW

STANDARD
 TIME CONTROL, DOUBLE/CUT-OFF/
 WIDE SEAL (8 MM)

OPTIONS
 SENSOR CONTROL, 2ND SEAL BAR



Standard with
Double seal.
Cut-off and Wide
seal are options,
available for free.

JUMBO 42XL/42XXL

Standard



Option



PUMP CAPACITY
 16 m³/h (J42XL), 21 m³/h (J42XXL)
MACHINE CYCLE
 20-40 sec
CHAMBER DIMENSIONS
 460 x 420 x 180 mm
MACHINE DIMENSIONS
 615 x 490 x 440 mm (J42XL)
 615 x 490 x 470 mm (J42XXL)
SEAL BAR 420 mm
WEIGHT 65 kg (J42XL),
 70 kg (J42XXL)
VOLTAGE 230V-1-50Hz
POWER 0,55 kW (J42XL)
 0,75 - 1,0 kW (J42XXL)
STANDARD
 TIME CONTROL, DOUBLE/CUT-OFF/
 WIDE SEAL (8 MM)
OPTIONS
 SENSOR CONTROL, 2ND SEAL BAR

The machine dimensions listed refer to length x width x height. Other voltages available. External and printing errors reserved.

Accessories

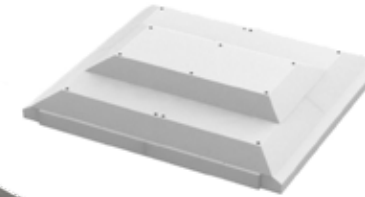
THERMAL LABEL PRINTER,
 including label dispenser,
 1 roll of labels, cables
 and configuration. Only
 available for machines
 equipped with ACS or
 touch panel (Neo).



INCLINED INSERT PLATE
 for vacuum packing
 liquids or powders.
 Available in different
 sizes and suitable for
 all models.



LID FILLER PLATES reduce
 cycle time and gas
 consumption, because
 the nett volume of
 the chamber is being
 decreased. Available for
 Polar models 2-75, 2-85
 and 2-95.



TROLLEY WITH SHELVES. Suitable for all table-top
 models, except B52 and B62. Dimensions (lxwxh):
 570 x 480 x 670 mm



EXTERNAL ADAPTER
 to vacuum pack
 food in gastronorm
 containers.
 Available for
 all table-top
 models and the
 Marlin series.



SERVICE KIT
 For primary
 maintenance. Service
 kits include seal wires,
 teflon tape and teflon
 band, lid gasket, oil
 for the pump and a
 silicone profile for the
 contra bar. Available
 as an after-sales part
 or in combination
 with machines.



POLYETHYLENE INSERT PLATES come standard with
 all machines. Different sizes available. For a faster
 vacuum packaging cycle. In case of gas flush, less gas
 necessary.



About Henkelman



HENKELMAN IS A SPECIALIST when it comes to the development, production and distribution of professional chamber vacuum packaging machines. Our leading position in vacuum packaging technology sets us apart from the competition with the largest and most diverse range of solutions to vacuum pack both food and non-food. From the smallest table-top vacuum packer up to the largest heavy duty double chamber industrial model. For that reason, companies in all types of sectors across the world rely on Henkelman.

HENKELMAN IS A FAMILY OWNED COMPANY, located in 's-Hertogenbosch, the Netherlands, and Illinois, United States. With 50 employees, we produce more than 14.000 vacuum packaging machines a year. For that we use premium parts from the Netherlands and Germany. Our most valuable asset is our extensive network of approximately 300 exclusive and authorised distributors in more than 80 countries.

HENKELMAN IS A PREMIER QUALITY BRAND OF ADVANCED VACUUM PACKAGING EQUIPMENT. Our machines are 'Made in Holland'. And you can tell. They combine a tightly crafted and functional design with optimum ease of operation and a long life span. Installation is just a matter of 'plug & pack', and the smart design ensures that hygiene standards are maintained at all times.

**#fastestdelivery #greatservice #technicalsupport
#salessupport #marketingsupport
#professional #valueformoney**



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HenkelmanVacuum

Fit for
food
processing