







Henkelman BV PO Box 2117 5202 CC 's-Hertogenbosch The Netherlands Tel +31 (0)73 - 621 36 71 Fax +31 (0)73 - 622 13 18 info@henkelman.com www.henkelman.com

Your distributor

'Pure Vacuum' STANDS FOR HENKELMAN'S CLEAR DESIGN AND HIGH PERFORMANCE VACUUM PACKAGING TECHNOLOGY

HENKELMAN SERIES

HENKELMAN, PURE VACUUM

Henkelman specialises in the development, production and distribution of state-of-the-art vacuum packaging machines. Our leading position in the field of vacuum technology sets us apart from the competition with the largest and most varied range of solutions for the vacuum packaging of food and other products. This is why companies in all types of sectors across the world choose the reliability of Henkelman.

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.

You can be sure that your machine will be delivered quickly, thanks to Henkelman's extensive international network of authorised dealers. This network guarantees a high-quality, personalised service and a rapid, efficient response to any questions you may have.

Henkelman, pure for an optimum packaging process...











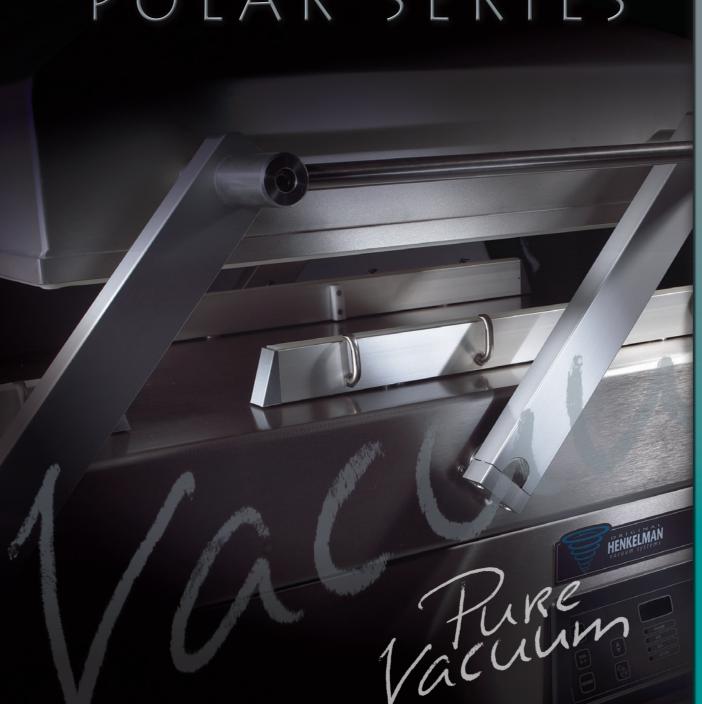








POLAR SERIES



POLAR FEATURES

- The POLAR series is the top of the range from Henkelman and offers a complete range of industrial stainless steel vacuum packaging machines
- The POLAR machines have a well-designed, solid construction that guarantees efficient, long-term use while achieving an optimal packaging result
- The systems have been developed for industrial applications in a variety of food and non-food production areas. Clear choices for premium stainless steel materials and robust constructions as well as protection against moisture (IP 65) ensure that the machines operate optimally in every environment
- The revolutionary technical design by Henkelman B.V. makes the POLAR machines extremely user friendly
- The unique POLAR spring system ensures that the lids of the large double chamber models are light to operate
- The digital machine programs are easy to run. Program values can be set standard with default programs for quicker and constant operation
- The standard high pump capacities ensure a swift and optimal final vacuum
- The low maintenance hygienic constructions and extensive service program guarantee reliability in operation and low maintenance costs





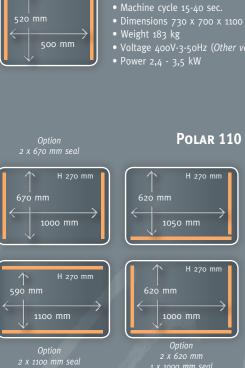








Polar 52 Option 2 x 670 mm seal



Polar 80 2 x 810 mm seal Option 2 x 560 mm seal POLAR SO Option 2 x 510 mm seal 1 x 700 mm seal



Weight 241 kg

MALAIM

• Power 3,0 - 5,0 kW

Capacity pump 100 / 160 m₃/h

Weight 390/460 kg

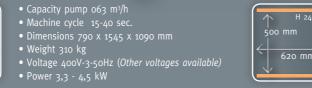
Voltage 400V-3-50Hz

• Power 3,0 - 9,0 KW

• Dimensions 880 x 1200 x 1125 mm

POLAR 2-40







• Machine cycle 15-40 sec.

nsions 900 x 1545 x 1175 mm

Weight 345 kg

• Voltage 400V-3-50Hz (Other voltages available)

• Power 3,5 - 5,3 kW

POLAR 2-75

POLAR 2-50



 Capacity pump 160 m3/h • Machine cycle 15-40 sec.

• Dimensions 1150 x 1545 x 1180 mm

Weight 537 kg

Voltage 400V-3-50Hz (Other voltages available)

POLAR SERIES

POLAR 2-85

PENENIN

POLAR 2-95

• Weight 767 kg

Capacity pump 300 m3/h

ower 7,0 - 9,0 kW

830 mm

840 mm

• Capacity pump 300 m3/h

• Machine cycle 10-30 sec.

• Weight 685 kg

• Power 7,0 - 9,0 kW

• Dimensions 1230 x 1980 x 1180 mm

• Voltage 400V-3-50Hz (Other voltages available)

Option

extra high lid

(H 300 mm)

2 x 770 mm seal

830 mm

2 x 850 mm seal

↑ H 300 mm

FAST AND ROBUST VACUUMPACKAGING MACHINES WITH WORLD WIDE REPUTATION

- Renowned series of stainless steel packaging machines for industrial applications
- Complete range for vacuum and MAP packaging solutions
- Extensive program choices for specific packaging requirements PACKAGING FUNCTIONS
- User friendly and low maintenance supplied with complete service program
- Hygienic and Intelligent Design
- Fully HACCP compatible

FOOD PRODUCTS

Industrial Production - Wholesale - Export Packaging (meat, poultry, fish, cheese, vegetables etc.)

- No contamination or bacteria's multiplication, hence an extended shelf life resulting in:
- cost savings (larger purchasing orders, efficient cooking time spreading and diminution of products losses)
- turnover increase (more variation and spread in product range)
- Optimal product and storage hygiene (hermetically sealed)
- No loss of product (prevents drying out, moulds and freeze burn)
- Improved product quality
- (product maturing in packaging, no loss of aroma)
- Professional product presentation
- Optimal packaging contributes to food safety and HACCP standards

NON-FOOD PRODUCTS

Electronics - Semi-conductors - Metal - Pharmaceutical Products -Textiles - Laboratories etc.

- Moisture free anti-corrosive packaging
- Air and dust-free antistatic packaging
- Volume reducing packaging
- Product protecting and fraud resisting packaging











SPECIFICATIONS

- Single and double chamber floor models
- Stainless steel housing
- Stainless steel flat working plate
- Stainless steel lid
- Easily removable silicon holders for cleaning working plate
- Sealing mechanism mounted in lid
- Insert plates for adjusting vacuum chamber height

Vacuum

Optimal final vacuum 99,99% (0,1 Mbar)

- Gas-flush
- Injecting food-gas for product protection and longer shelf life
- Controlled ventilation for protection of product and packaging

SEALING SYSTEMS

Double Seal

2 x 3.5 mm convex sealing wire for optimal moisture elimination (double protection)

- Trennseal
- 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / One time setting (cut off remaining flap)
- 1-2 Trennseal
- 1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / Independent time setting (shrink bags)
- Wide Seal
- 1 x 8.0 mm flat sealing wire
- Bi-Active Seal

Upper and lower sealing bars with 1 x 5.0 mm flat sealing wire (thick and aluminium vacuum bags)

OPERATIONAL CONTROL FUNCTIONS

Digital Control

Time control / Automatic programming / 10 default programs Sensor Control

Set percentage pressure for vacuum and gas functions for accurate and constant packaging results / Automatic

programming / 10 default programs / Vacuum plus time Liquid Control

Set percentage pressure for vacuum and detect boiling point of the product. For fast cycle and better food protection

 Advanced Control System Set percentage pressure or mbar/hPa for vacuum and gas

function for accurate and constant packaging results / 20 default alphanumeric programs / Vacuum plus time / Sequential vacuum / Secured Operator Access / HACCP track and trace function / LCD full color screen / PC interface / Compatible with label printer

SUPPORT CONTROL FUNCTIONS

STOP button for partial/full cycle interrupt

 Digital maintenance program for pump / Operating hours counter / Service indicator programs / Sleeper function etc.

OPTIONAL FUNCTIONS / ACCESSORIES

- Service kit for standard maintenance
- Special control options for specific applications





Standard Sentence and printing