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'PURE VACUUM' STANDS FOR HENKELMAN 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.

ards are maintained at all times.

You can be sure that your machine will be delivered guickly, ised service and a rapid, efficient response to any questions you may have.



















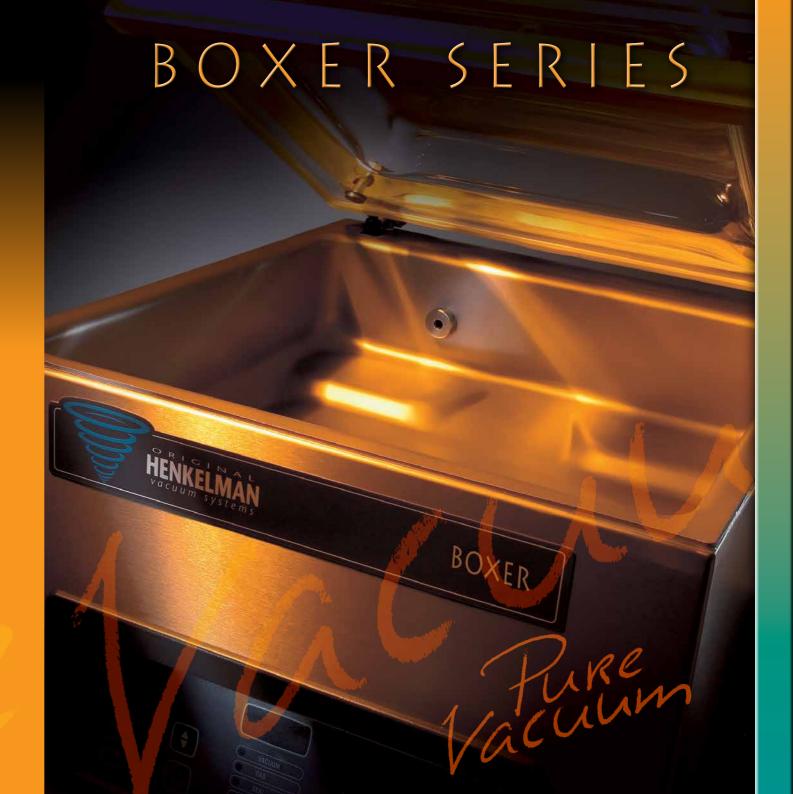














BOXER 35



- Machine cycle 15-30 sec.
- 550 X 440 X 420 mm
- Weight 49 kg
- Voltage 230V-1-50Hz (Other voltages available)
- Power 0,55 kW





• Capacity pump o16 m3/h

- Dimensions (l x w x h)





PENDENIA FORES

- Dimensions (l x w x h) 670 x 480 x 610 mm
- Swivel castors lock & brake
- Extended mobility
- Printer, labels and pouches storage
- Optimal use of space

BOXER 42 XL

- Capacity pump o21 m3/h
- Dimensions (l x w x h) 610 x 480 x 470 mm
- Voltage 230V-1-50Hz

↑ H 180 mm Standard 460 mm 420 mm



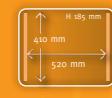
BOXER 42 XL BI-ACTIVE **BOXER 42 XL ESD**







BOXER 52





BOXER SERIES

FAST AND ROBUST VACUUMPACKAGING MACHINES WITH WORLD WIDE REPUTATION

- Durable and efficient high quality table models
- Complete range for vacuum and MAP packaging solutions
- Extensive program choices for specific packaging requirements
- Fully HACCP compatible with optional labelling device
- Hygienic and Intelligent Design
- User friendly and low maintenance, supplied with complete service program

FOOD PRODUCTS

Retail Trade - Restaurants - Catering - Supermarkets (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
- Ideal for Sous-vide Cuisine applications

NON-FOOD PRODUCTS

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

- Moisture free packaging
- Air and dust free packaging
- Volume reducing packaging Scrapes and scratches free solution
- Fraud resistant packaging
- Sterile and contamination free packaging
- Antistatic packaging (ESD)







SPECIFICATIONS

- Table model
- Stainless steel housing
- Stainless steel deep-drawn vacuum chamber for optimal hygiene
- Transparent lid
- Easily removable wireless sealing bars in vacuum chamber
- Insert plates for adjusting vacuum chamber height

PACKAGING FUNCTIONS

- Vacuum
- Optimal final vacuum 99.80% (2 Mbar)
- Gas-flush
- Injecting food-gas for product protection and longer shelf life

Soft-air

Controlled ventilation for protection of product and packaging

SEALING SYSTEMS

Double Seal

2 x 3,5 mm convex sealing wires for product remains elimination and strong hermetic seals.

- 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 Cut-off seal
- 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) (only applicable to the Boxer 42 XL Bi-active and ESD models)

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

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

OPTIONAL FUNCTIONS / ACCESSORIES

- Inclined insert plate for packaging liquid products Compact label printer (Zebra Technologies)
- Connector for external vacuuming of food containers







BOXER 42

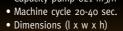












Weight 67 kg

(Other voltages available) • Power 0,75 - 1,0 kW















