

# PROFESSIONAL VACUUM PACKAGING MACHINES

Fit for  
food  
processing



ORIGINAL  
**HENKELMAN**  
VACUUM SYSTEMS





# Content

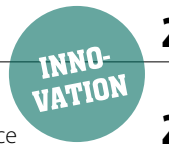


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HenkelmanVacuum

Why vacuum packaging in food processing?	<b>04</b>	Marlin series	<b>24</b>
Polar series	<b>06</b>	Advanced Control System (ACS)	<b>26</b>
Vacuum packaging cycle Gas flush	<b>10</b>	New series: Aero With easy control interface	<b>28</b>
Titaan series	<b>12</b>	Boxer series Control systems	<b>30</b>
Diptank series New: Automatic lines	<b>14</b>	Jumbo series	<b>34</b>
Atmoz series Heavy duty technology	<b>16</b>	Accessories	<b>37</b>
Falcon series	<b>20</b>	About Henkelman	<b>38</b>
Seal systems	<b>23</b>		



# 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

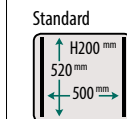
Complete range of single and double chamber equipment for MAP and vacuum packaging. Stainless steel series with a flat work plate and extensive program and option possibilities, such as automatic lid and heavy duty seal system. User friendly, low maintenance and fully HACCP compatible.

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

# Polar



## POLAR 52

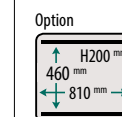
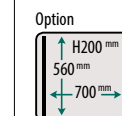
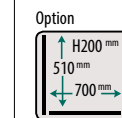
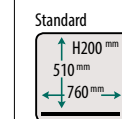


**PUMP CAPACITY** 63 m<sup>3</sup>/h  
**MACHINE CYCLE** 15-40 sec  
**CHAMBER DIMENSIONS**  
 520 x 500 x 200 mm  
**MACHINE DIMENSIONS**  
 785 x 700 x 1100 mm  
**SEAL BARS** 2 x 520 mm  
**WEIGHT** 183 kg  
**VOLTAGE** 400V-3-50Hz  
**POWER** 0,8 kW

**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



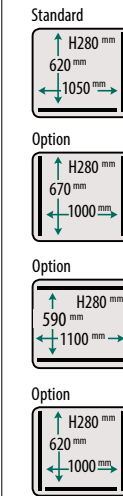
**PUMP CAPACITY** 100 m<sup>3</sup>/h  
**MACHINE CYCLE** 15-40 sec  
**CHAMBER DIMENSIONS**  
 510 x 760 x 200 mm  
**MACHINE DIMENSIONS**  
 790 x 900 x 1100 mm  
**SEAL BARS** 810 mm (front), 510 mm (right)  
**WEIGHT** 241 kg  
**VOLTAGE** 400V-3-50Hz  
**POWER** 2,3-2,7 kW

**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



Option ACS

**PUMP CAPACITY** 160 m<sup>3</sup>/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** 2,3-5,6 kW

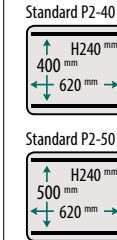
**STANDARD**  
 TIME CONTROL, DOUBLE/CUT-OFF/  
 WIDE SEAL (10 MM), SOFT AIR,  
 2 SEAL BARS

**OPTIONS**  
 SENSOR CONTROL, LIQUID  
 CONTROL, ACS, GAS FLUSH,  
 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL,  
 300 M<sup>3</sup> PUMP, PREPARATION FOR  
 EXTERNAL PUMP, 3RD SEAL BAR

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



## POLAR 2-40/2-50



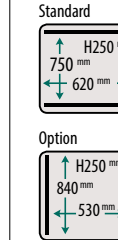
**PUMP CAPACITY**  
 63 m<sup>3</sup>/h (P2-40) 100 m<sup>3</sup>/h (P2-50)  
**MACHINE CYCLE** 15-40 sec  
**CHAMBER DIMENSIONS**  
 400 x 620 x 240 mm (P2-40)  
 500 x 620 x 240 mm (P2-50)  
**MACHINE DIMENSIONS**  
 820 x 1490 x 1345 mm (P2-40)  
 920 x 1480 x 1325 mm (P2-50)  
**SEAL BARS**  
 2 x 620 mm (P2-40/P2-50)  
**WEIGHT** 310 kg (P2-40)  
 345 kg (P2-50)  
**VOLTAGE** 400V-3-50Hz  
**POWER** 2,1-3,0 kW (P2-40)  
 2,6-3,5 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, 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

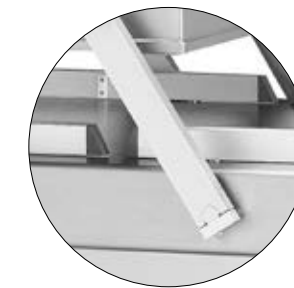


Option ACS

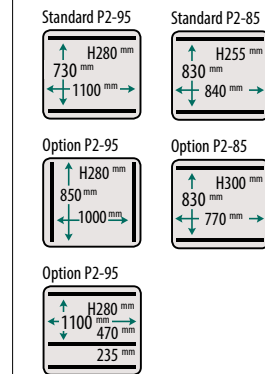
**PUMP CAPACITY** 160 m<sup>3</sup>/h  
**MACHINE CYCLE** 15-40 sec  
**CHAMBER DIMENSIONS**  
 750 x 620 x 250 mm  
 (2 seal bars - front, back)  
**MACHINE DIMENSIONS**  
 1205 x 1485 x 1340 mm  
**SEAL BARS** 2 x 620 mm  
**WEIGHT** 537 kg  
**VOLTAGE** 400V-3-50Hz  
**POWER** 4,0-4,4 kW

**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, EXTRA SEAL CAPACITY,  
 300 M<sup>3</sup> PUMP, PREPARATION FOR  
 EXTERNAL PUMP



## POLAR 2-85/2-95



**PUMP CAPACITY** 300 m<sup>3</sup>/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** 5,5-6,0 kW (P2-85)  
 5,5-7,8 kW (P2-95)

**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, AUTOMATIC LID,  
 EXTRA HIGH LID (P2-85), 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.

# 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 (N<sub>2</sub>) and carbon dioxide (CO<sub>2</sub>) is used. Dioxygen (O<sub>2</sub>) can also be added to this combination. The use of argon (Ar) has been increasing, as this contains the same properties as nitrogen (N<sub>2</sub>).

## 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 (O<sub>2</sub>) pump is available for gas mixtures of more than 20% dioxygen (O<sub>2</sub>). 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



# Titaan

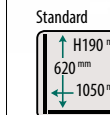
Heavy duty, fully automatic vacuum packaging machines with removable conveyor belts. The smart design of the solid stainless steel construction and high quality materials ensure reliability during every vacuum packaging process, in every environment. Enjoy these high capacity models and optimize your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



**PUMP CAPACITY** 160 m<sup>3</sup>/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** 4,0-4,2 kW

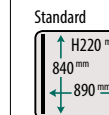
### STANDARD

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 M<sup>3</sup>/H  
BUSCH PUMP, LIQUID CONTROL,  
PREPARATION FOR EXTERNAL PUMP,  
MANUAL ROLLER CONVEYOR

## TITAAN 2-90



**PUMP CAPACITY** 300 m<sup>3</sup>/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** 5,5 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 (600 x 3000 MM), PREPARATION FOR EXTERNAL PUMP

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

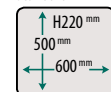
**MAXIMAL LOADING CAPACITY** 60 kg

**WEIGHT** 120 kg

**VOLTAGE** 400V-3-50Hz

**POWER** 9,0 kW

Standard



### 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** 155 kg

**VOLTAGE** 400V-3-50Hz

**POWER** 15,0 kW

Standard



### 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

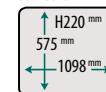
**MAXIMAL LOADING CAPACITY** 30 kg

**WEIGHT** 310 kg

**VOLTAGE** 400V-3-50Hz

**POWER** 23,0 kW

Standard



### 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 length x width x height. Other voltages available. Equal and printing errors reserved.

# 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 double chamber models to optimize every vacuum packaging process. Suitable for food and non-food applications. The most distinguishing feature of this 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 2-75

Standard



Option



**PUMP CAPACITY** 160 m<sup>3</sup>/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** 4,0-4,8 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



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.

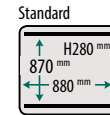
# Atmoz



“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.”



## ATMOZ 2-90



**PUMP CAPACITY** 300 m<sup>3</sup>/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** 4,0-4,8 kW

### STANDARD

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

### OPTIONS

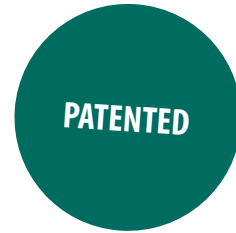
SENSOR CONTROL, LIQUID  
 CONTROL, ACS, GAS FLUSH  
 (INCL. PRESSED AIR CONNECTION),  
 SOFT AIR, 1-2 CUT-OFF SEAL,  
 160 M<sup>3</sup> PUMP



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.



# Falcon

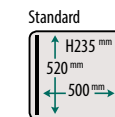
Unique series of single and double chamber floor models with a stainless steel housing, an aluminium vacuum chamber and an aluminium lid with sight glass. Optimize efficiency and operational profit with these industrial, user friendly and low maintenance vacuum packaging machines.

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

# Falcon



## FALCON 52

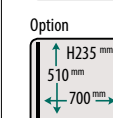
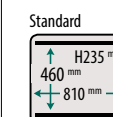
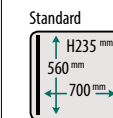
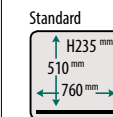


**PUMP CAPACITY** 63 m<sup>3</sup>/h  
**MACHINE CYCLE** 15-40 sec  
**CHAMBER DIMENSIONS**  
 520 x 500 x 235 mm  
**MACHINE DIMENSIONS**  
 695 x 682 x 1060 mm  
**SEAL BARS** 2 x 520 mm  
**WEIGHT** 163 kg  
**VOLTAGE** 400V-3-50Hz  
**POWER** 1,8 kW

**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, BI-ACTIVE SEAL, ESD CONFIGURATION (IN COMBINATION WITH BI-ACTIVE SEAL)

## FALCON 80



**PUMP CAPACITY** 100 m<sup>3</sup>/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** 2,3-2,6 kW

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

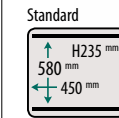
**OPTIONS**  
 SOFT AIR, SENSOR CONTROL, LIQUID CONTROL, ACS, GAS FLUSH (INCL. PRESSED AIR CONNECTION), 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, ESD CONFIGURATION (IN COMBINATION WITH BI-ACTIVE SEAL), 3RD SEAL BAR

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

# Falcon



## FALCON 2-60



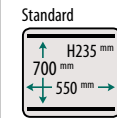
Unique feature is the high lid with a glass window for operational monitoring.

**PUMP CAPACITY** 63 m<sup>3</sup>/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** 1,6-2,1 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

## FALCON 2-70



**PUMP CAPACITY** 100 m<sup>3</sup>/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** 2,3-2,9 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

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.

# 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.



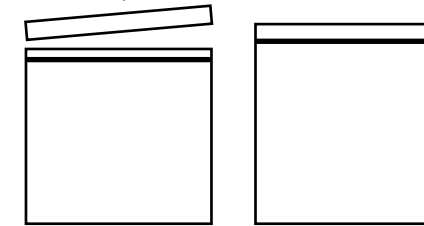
## DOUBLE SEAL

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

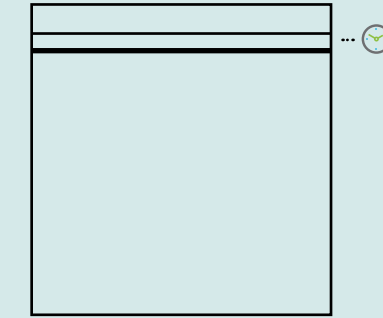
## CUT-OFF SEAL

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

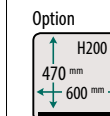
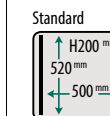
Perfect fit for greater packaging needs and high volumes of food products. Absolute must-have for large-sized, companies that process food products such as meat, fish, fruit, vegetables and nuts. Wide range of options available, such as Sensor control, Advanced Control System and Liquid control.

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

# Marlin



## MARLIN 52

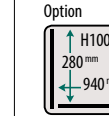
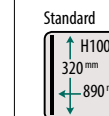


**PUMP CAPACITY** 63 m<sup>3</sup>/h  
**MACHINE CYCLE** 15-40 sec  
**CHAMBER DIMENSIONS** 520 x 500 x 200 mm  
**MACHINE DIMENSIONS** 710 x 700 x 1025 mm  
**SEAL BAR** 2 X 520 MM  
**WEIGHT** 165 kg  
**VOLTAGE** 400V-3-50Hz  
**POWER** 1,8 kW

**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 m<sup>3</sup>/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** 1,8 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). 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

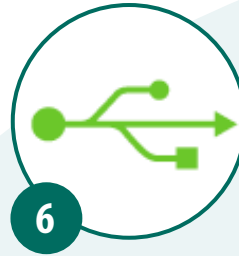
- Possibility to log and export maintenance activities and machine maintenance history
- Accessible on dealer level
- Service data storage

### 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.



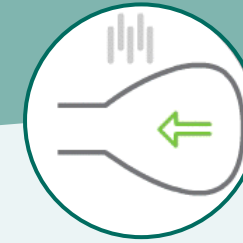
### RED MEAT

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.



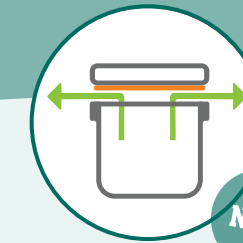
### MARINATING

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.



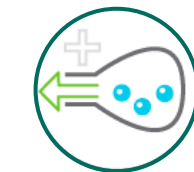
### TENDERIZING

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.



## 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.



# Aero

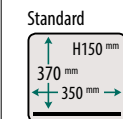
With its new Aero line Henkelman brings innovative, robust machines with a slick design. Easy control interface. 3 adjustable setting programs. Precise vacuum settings with sensor pressure control. Standard soft-air. Faster Packing Cycle and a Service alarm.

“The Easy control interface with 3 adjustable setting programs is standard equipped with sensor control. Liquid control is available as an option.”



## Aero

### AERO 35/AERO 35+



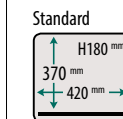
**PUMP CAPACITY** 8 m<sup>3</sup>/h (A35), 16 m<sup>3</sup>/h (A35+)  
**MACHINE CYCLE** 20-40 sec (A35), 15-35 sec (A35+)  
**CHAMBER DIMENSIONS** 370 x 350 x 150 mm  
**MACHINE DIMENSIONS** 543 x 451 x 454 mm  
**SEAL BAR** 350 mm  
**WEIGHT** 36 kg (A35), 41 kg (A35+)  
**VOLTAGE** 230V-1-50Hz

**POWER** 0,4 kW (A35), 0,6 kW (A35+)

**STANDARD**  
 EASY INTERFACE WITH SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (8MM), SOFT AIR

**OPTIONS**  
 LIQUID CONTROL

### AERO 42/AERO 42+



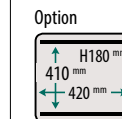
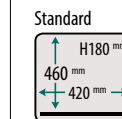
**PUMP CAPACITY** 16 m<sup>3</sup>/h (A42), 21 m<sup>3</sup>/h (A42+)  
**MACHINE CYCLE** 20-40 sec (A42), 15-35 sec (A42+)  
**CHAMBER DIMENSIONS** 370 x 420 x 180 mm  
**MACHINE DIMENSIONS** 523 x 491 x 454 mm  
**SEAL BAR** 420 mm  
**WEIGHT** 57 kg (A42), 61 kg (A42+)  
**VOLTAGE** 230V-1-50Hz

**POWER** 0,6 kW (A42), 0,8 kW (A42+)

**STANDARD**  
 EASY INTERFACE WITH SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (8MM), SOFT AIR

**OPTIONS**  
 LIQUID CONTROL

### AERO 42XL/AERO XL+



Option 2nd seal bar

**PUMP CAPACITY** 16 m<sup>3</sup>/h (A42XL), 21 m<sup>3</sup>/h (A42XL+)  
**MACHINE CYCLE** 20-40 sec (A42XL), 15-35 sec (A42XL+)  
**CHAMBER DIMENSIONS** 460 x 420 x 180 mm  
**MACHINE DIMENSIONS** 613 x 491 x 469 mm  
**SEAL BAR** 420 mm  
**WEIGHT** 68 kg (A42XL), 72 kg (A42XL+)  
**VOLTAGE** 230V-1-50Hz

**POWER** 0,6 kW (A42XL), 0,8 kW (A42XL+)

**STANDARD**  
 EASY INTERFACE WITH SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (8MM), SOFT AIR

**OPTIONS**  
 LIQUID CONTROL, 2ND SEAL BAR

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.

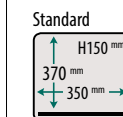
# Boxer

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 m<sup>3</sup>/h (B30), 16 m<sup>3</sup>/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

0,4 kW (B30), 0,6 kW (B35)

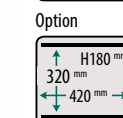
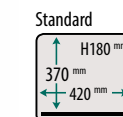
#### STANDARD

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



#### PUMP CAPACITY

21 m<sup>3</sup>/h

#### MACHINE CYCLE

15–35 sec

#### CHAMBER DIMENSIONS

370 x 420 x 180 mm

#### MACHINE DIMENSIONS

530 x 490 x 440 mm (B42)

530 x 490 x 470 mm (B42 II)

#### SEAL BAR

420 mm

#### WEIGHT

64 kg

#### VOLTAGE

230V-1-50Hz

#### POWER

0,8 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



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

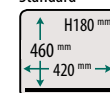


# Boxer



## BOXER 42XL

Standard



Option



**PUMP CAPACITY** 21 m<sup>3</sup>/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** 0,8 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 m<sup>3</sup>/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** 0,8 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 m<sup>3</sup>/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** 0,8 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.

# 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



### EASY INTERFACE

- 3 program memory
- Standard Sensor control
- Service alarm
- Standard soft air and red meat program
- Option: Liquid control
- Only available on Aero

# Jumbo

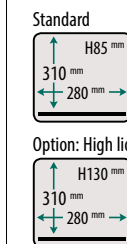
Basic series of table-top models equipped for professional usage, at the best available price. Perfect fit for first time vacuum packaging experiences. Cover your packaging needs. Let Jumbo convince you!

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

## Jumbo



### MINI JUMBO/JUMBO PLUS



**PUMP CAPACITY**  
4 m<sup>3</sup>/h (MJ), 8 m<sup>3</sup>/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)

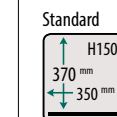
**VOLTAGE** 230V-1-50Hz

**POWER** 0,1 kW (MJ), 0,4 kW (JP)

**STANDARD**  
TIME CONTROL, DOUBLE/  
CUT-OFF SEAL

**OPTIONS**  
SENSOR CONTROL,  
HIGH LID (H 130 MM)

### JUMBO 30/35



**PUMP CAPACITY**  
8 m<sup>3</sup>/h (J30), 16 m<sup>3</sup>/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** 0,4 kW (J30), 0,6 kW (J35)

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

**OPTIONS**  
SENSOR CONTROL

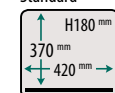
The machine dimensions listed refer to length x width x height. Other voltages available. External and printing errors reserved.

# Jumbo



## JUMBO 42

Standard



Option



**PUMP CAPACITY** 16 m<sup>3</sup>/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** 0,6 kW

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

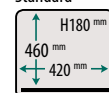
**OPTIONS**  
 SENSOR CONTROL, 2ND SEAL BAR



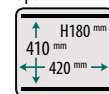
Standard with  
**Double seal.**  
**Cut-off and Wide**  
**seal are options,**  
**available for free.**

## JUMBO 42XL

Standard



Option



**PUMP CAPACITY** 16 m<sup>3</sup>/h  
**MACHINE CYCLE** 20-40 sec  
**CHAMBER DIMENSIONS**  
 460 x 420 x 180 mm  
**MACHINE DIMENSIONS**  
 615 x 490 x 440 mm  
**SEAL BAR** 420 mm  
**WEIGHT** 65 kg  
**VOLTAGE** 230V-1-50Hz  
**POWER** 0,6 kW

**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

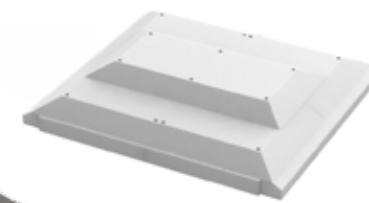
**THERMAL LABEL PRINTER,**  
 including label dispenser,  
 1 roll of labels, cables  
 and configuration. Only  
 available for machines  
 equipped with ACS or  
 touch panel (Neo).



**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. 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  
#salesupport #marketingsupport  
#professional #valueformoney**



[WWW.HENKELMAN.COM](http://WWW.HENKELMAN.COM)

# PROFESSIONAL VACUUM PACKAGING MACHINES



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HenkelmanVacuum

**Fit for  
food  
processing**