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Your distributor

'PURE VACUUM' STANDS FOR HENKELMAN'S CLEAR DESIGN AND HIGH PERFORMANCE **VACUUM PACKAGING TECHNOLOGY**

HENKELMAN, PURE VACUUM

Henkelman is specialised 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...













MARLIN SERIES







TITAAN SERIES

AUTOMATIC DOUBLE-CHAMBER BELT VACUUM-PACKAGING MACHINE WITH A WORLDWIDE REPUTATION

- Heavy-duty full stainless-steel automatic packaging machines with conveyor belts for industrial applications
- Smart design for easy cleaning and optimum hygiene at all times
- Extensive command parameters for specific packaging requirements
- Intelligent full-colour Control Interface
- User-friendly and low-maintenance, comes with complete service
- Well-designed solid construction and high-quality materials guarantee reliability in every environment
- High capacity with efficient cost-saving operational process

FOOD PRODUCTS

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

- No contamination or bacterial multiplication, hence an extended shelf life resulting in:
- cost savings (larger purchase orders, efficient cooking time spreading and minimising products losses)
- increased turnover (more variation and spread in product range)
- Optimum 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 flavour)
- Professional product presentation
- Optimum packaging contributes to food safety and HACCP standards

NON-FOOD PRODUCTS

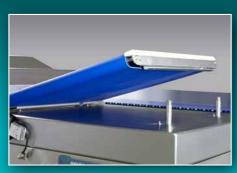
Electronics - Metal - Textiles - etc.

- Moisture-free packaging
- Air and dust-free packaging
- Volume-reducing packaging
- Scrape and scratch-free solution
- Tamper-proof packaging
- Sterile and contamination-free packaging





FULL AUTOMATIC SYSTEM



HYGIENIC DESIGN



ADVANCED CONTROL SYSTEM









- Double chamber model with automatic lid and conveyor belts
- Robust Full Stainless Construction
- Conveyor belts with quick-release attachment for easy cleaning
- Full colour wide screen
- Intuitive Graphic Interface
- 20 programs adjustable in % and mbar / hPa
- 6 languages operational mode
- Program access security
- Sealing mechanism mounted in lid
- Adjustable belt height

PACKAGING FUNCTIONS

Vacuum

Optimal final vacuum 99,9% (0,1 Mbar)

Soft-air

Controlled ventilation for protection of product and packaging

SEALING SYSTEMS

Double-soudure

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

Cut-off seal

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

OPERATIONAL CONTROL FUNCTIONS

Advanced Sensor Control

Set percentage pressure for vacuum for accurate and constant packaging results / 20 default programs / Vacuum plus time / Red meat device / Sequential vacuum / PC interface

• Liquid Sensor Control

Set percentage pressure for vacuum and detect boiling point of the product. For fast cycle and better food protection. 20 default programs / Vacuum plus time / Red meat device / Sequential vacuum / PC interface

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

- External transport conveyor
- Lid filler plates for lid for faster process
- Service kit for standard maintenance
- Preparation for external pump











