



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 CLEAR DESIGN AND HIGH PERFORMANCE VACUUM PACKAGING TECHNOLOGY

HENKELMAN SERIES имво Henkelman, pure Vacuum SERIES

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.

'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 service and a rapid, efficient response to any questions you may have.

Henkelman, pure for an optimum packaging process...





BOXER

BOXER SERIES





FRIES

ARLIN



ALCON SERIES











BOXER 35



- Capacity pump 016 m3/h
- Machine cycle 15-30 sec.
- Dimensions (l x w x h)
- 550 x 440 x 420 mm
- Weight 49 kg
- Voltage 230V-1-50Hz (Other voltages available)
- Power 0,55 kW



BOXER 42





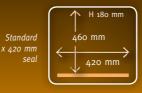


UNIVERSAL TROLLEY

- 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



- Capacity pump o21 m3/h
- Machine cycle 20-40 sec.
- Dimensions (l x w x h) 610 x 480 x 470 mm
- Weight 67 kg
- Voltage 230V-1-50Hz (Other voltages available)
- Power 0,75 1,0 kW





BOXER 42 XL BI-ACTIVE

BOXER 42 XL ESD

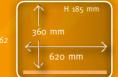






- Machine cycle 20-40 sec.









Picture: Boxer 42XL with options ACS and printer

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

GENERAL

- 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.

- 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

• 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

- 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 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
- Service kit for standard maintenance
- Trolley with shelves and castors









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Rost frei

Sensor Control