PROFESSIONAL VACUUM PACKAGING MACHINES

Fit for Hospitality

ORIGINAL HENKELMAN™
VACUUM SYSTEMS

Content

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Titaniumlaan 10
5221 CK 's-Hertogenbosch
The Netherlands

+31 73 621 36 71
info@henkelman.com
www.henkelman.com

HenkelmanVacuum

Why vacuum pack food?

It's possible to extract up to 99.8% of the air from a food product, food package and vacuum chamber. This requires a professional vacuum packaging machine. Start optimizing your kitchen now.

1 EXTEND SHELF LIFE OF FOOD PRODUCTS

Vacuum packing your product reduces bacterial growth and thereby extends the shelf life of your food products. You then have the advantage of using, selling and serving your products for an extended period of time.

2 ENSURE FOOD QUALITY IMPROVE FOOD SAFETY

Hermetically sealing the bag prevents cross-contamination of your product from external influences and improves food safety. Besides preventing cross-contamination, food is also protected from atmospheric dehydration, freezer burn and mold. You then have the ability to let your products mature without mass nor aroma loss.

3 OPTIMIZE STORAGE AND PORTION CONTROL

Optimizing the use of your valuable space allows all available shelves to be used efficiently by stacking different foods together. No spoilage of your products and no cross-contamination nor odors! Extending the shelf life of your products allows you to buy in larger quantities of seasonal products for example, and thereby improve portion control.

4 PROFESSIONAL PRESENTATION HACCP COMPLIANT

From purchase and preparation to presentation. Vacuum packing always ensures the best condition of food freshness and a professional presentation. Other important aspects are the hygiene and safety standards you must comply with. Make sure you follow the latest regulatory requirements and only use quality vacuum packaging machines for your professional applications.

5 MUST FOR SOUS-VIDE COOKING

Sous-vide cooking, or low temperature cooking, offers several advantages in terms of food quality and organizational benefits. By using a Henkelman vacuum packaging machine, you ensure that your food product is vacuum packed correctly, so you can safely start and prepare food and meals sous-vide.

#extendshelflife
#qualityfood
#aromas #vitamins
#noweightloss
#nowaste
#nofreezerburn
#nodehydration
#nocrosscontamination
#haccp #foodsafety
#sousvide
#vacuumcooking

Neo

With its new Neo series, Henkelman brings vacuum packaging technology to the next level. Advanced technology with additional functionality. Smart. Full option. Extensive and intuitive. And finally, the contemporary design qualifies these models as true eyecatchers.

"Basic functionality can be operated on the machine. More advanced functions can be programmed with the VacAssist app."

Neo

NEO 42

Standard

Option

PUMP CAPACITY 21 m³/h
MACHINE CYCLE 15-35 sec
CHAMBER DIMENSIONS
370 x 420 x 180 mm
MACHINE DIMENSIONS
544 x 499 x 461 mm
SEAL BAR 420 mm
WEIGHT 64 kg
VOLTAGE 230V-1-50Hz
POWER 0,8 kW

STANDARD
TOUCH CONTROL WITH SENSOR CONTROL, DOUBLE SEAL/CUT-OFF SEAL/WIDE SEAL (8 MM), SOFT AIR, BLUETOOTH

OPTIONS
LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, 2ND SEAL BAR

NEO 42XL

Standard

Option

PUMP CAPACITY 21 m³/h
MACHINE CYCLE 20-40 sec
CHAMBER DIMENSIONS
460 x 420 x 180 mm
MACHINE DIMENSIONS
637 x 499 x 466 mm
SEAL BAR 420 mm
WEIGHT 72 kg
VOLTAGE 230V-1-50Hz
POWER 0,8 kW

STANDARD
TOUCH CONTROL WITH SENSOR CONTROL, DOUBLE SEAL/CUT-OFF SEAL/WIDE SEAL (8 MM), SOFT AIR, BLUETOOTH

OPTIONS
LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, 2ND SEAL BAR

APP

Basic functionality can be programmed on the Neo vacuum packaging machine. To be in control of all other options and functions, Henkelman developped the VacAssist app, available for free in the App Store and Google Play. Easy to use and a great support for efficiency in your everyday packaging process.

APP FUNCTIONALITY

- Define program names and labels
- Control settings
- (De)activate options and functions
- HACCP logging
- Wireless printer settings

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.

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

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 like soups and sauces, 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 quickly and accurately detects the evaporation of the liquid product. When the boiling point is detected, the machine stops extracting the air and starts the sealing of the pouch. This prevents damage to both 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

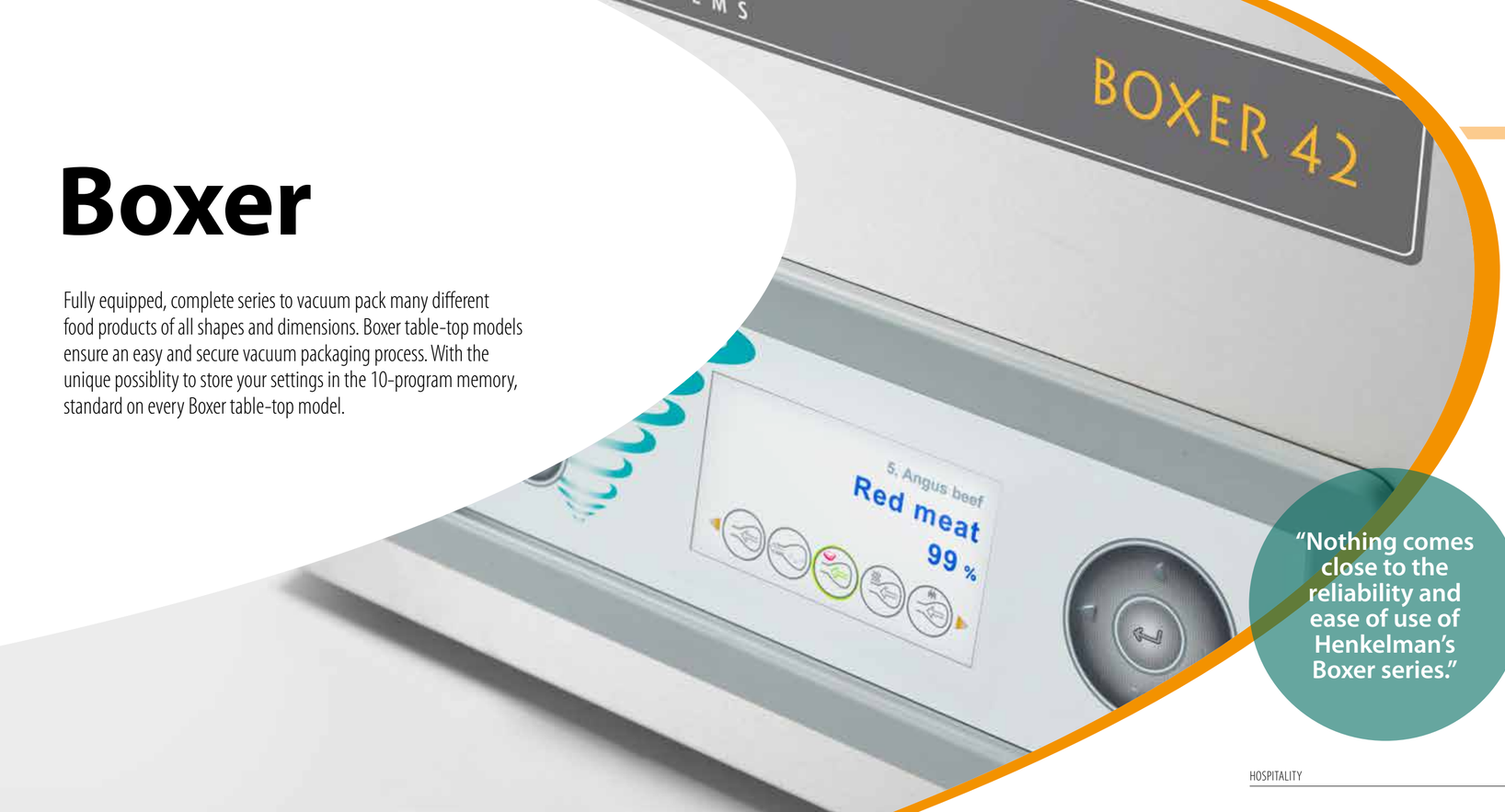
- Advanced Control System (ACS)
- 20 program memory
- Standard Sensor control
- Option: Liquid Control

TOUCH CONTROL

- 20 program memory
- Standard Sensor control
- Remote programming
- Only available on Neo

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 possiblity to store your settings in the 10-program memory, standard on every Boxer table-top model.



"Nothing comes close to the reliability and ease of use of Henkelman's Boxer series."

Boxer

BOXER 30/35

Standard

PUMP CAPACITY
8 m³/h (B30), 16 m³/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

Standard

Option

Option ACS

PUMP CAPACITY 21 m³/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 chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height).
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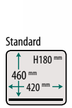
Boxer

BOXER 42XL

Standard



Option

PUMP CAPACITY 21 m³/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

Advanced Control and a label printer upgrade the performance of a Boxer in your kitchen.

BOXER 52/62

B52 Standard

B62 Standard

With ACS

PUMP CAPACITY 21 m³/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 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

Chef's choice

"In the past we often experienced a soup explosion in the vacuum chamber. With the Liquid sensor the machine accurately and timely detects the vapor that is being released just before the boiling point, and we can better control the cycle to prevent waste of product and damage to pump and machine."

Chef Jannis Brevet

IS PART OF THE CULINARY ELITE IN THE NETHERLANDS. HIS RESTAURANT INTER SCALDES RECENTLY EARNED ITS THIRD MICHELIN STAR. CHEF BREVET HAS CHOSEN THE LATEST MODEL FROM HENKELMAN, A NEO 42XL. FULL OPTION, SO WITH LIQUID CONTROL AND BLUETOOTH PRINTER. THE TOUCH PANEL, THE SENSOR CONTROL AND THE VACASSIST APP ARE STANDARD ON THE NEO SERIES. IN PARTICULAR, THE LIQUID CONTROL OPTION COMES IN HANDY.

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.

Sous-vide cooking

Sous-vide or vacuum cooking is a simple but efficiënt cooking technique that ensures every product being cooked at exactly the right, constant and low temperature in a bath or oven.

ADVANTAGES

- Consistent high-quality
- 100% natural, healthy cooking
- A true time saver
- Cost efficient cooking method
- Optimized kitchen organisation
- Suitable for small and large groups
- Optimal hygiene

#georgepralus #cookingmethod #lowtemperature #easycooking #vacuumpackaging #vacuumcooking

MAIN STEPS

Cooking vacuum packed food at a consistent low temperature. That's the basic principle of sous-vide. The main steps to take: preparation, vacuum packing, cooking and cooling down. Meat, fish, fruit and vegetables are cut, peeled and placed in a bag with extra herbs and spices, then vacuum packed, cooked, cooled, served or stored.

PREP

Start with portioning the food you wish to prepare. Cut the meat or fish, peel the fruits and vegetables and put the food in a vacuum bag. Add any herbs and spices you like. Salt, thyme, basil, lemon grass. Anything. A touch of butter will do miracles as well. Just put it in the bag and make sure the bag is properly placed in the vacuum chamber.

#meat #fish #vegetables #fruits #freshfood #lowfat #noadditions #freshherbs #tasteful #healthy

PACK

In order to vacuum pack the food properly, operate the machine by setting time control, sentrol or liquid control. In case your machine is equipped with Advanced Control System, you can also use one of the extra functions, such as Marinating, for your special application. This way your vacuum packaging machine brings more tools to your kitchen.

#marinating #redmeat #liquidcontrol #sequentialvacuum #nospoilage #HACCP #acs #portioncontrol

COOK

Put the vacuum package in a hot water bath or oven and cook it at a low temperature. Due to the low temperature, it can take up to several hours before the packed food is 'done'. Either serve your food directly or finish it by frying it shortly in a pan for example. If not served directly, make sure you cool first before storing it in the refrigerator.

#lowtemperaturecooking #thermicbaths #easycooking #vacuumcooking #sousvide

COOL

One very important stage of sous-vide cooking is the cooling down of your packed and cooked food. This can be done the natural way by leaving it outside the refrigerator. Or by using a blastchiller to speed up the cooling down process. No matter which method you choose, make sure to follow all food safety regulations.

#cooldown #blastchiller #foodsafety #HACCP

SERVE

And then, finally, dinner can be served. To all guests at the same time. Great quality, fantastic taste. Great timing. Enjoy!

#catering #portioncontrol #preparationsinadvance #greattiming

OR STORE

Your sous-vide packages are perfect for storage. Vacuum packed, portioned and fresh. Ready to use at any time!

#portioncontrol #storage #optimize #kitchenlogistics

Marlin

Perfect fit for greater packaging needs and high volumes, both for food storage and sous-vide cooking. Absolute must-have for large-sized restaurants, hotels, caterers and retailers. Standard equipped with Time control and a 10-program memory. Wide range of options available, such as the Advanced Control System and Liquid control.

Marlin

MARLIN 52

Standard

Option (no extra costs)

PUMP CAPACITY 63 m³/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/CUT-OFF/ WIDE SEAL (8 MM), SOFT AIR

OPTIONS
SENSOR CONTROL, LIQUID CONTROL, ACS, GAS FLUSH, 1-2 CUT-OFF SEAL

"Long lasting quality and a lot of options in terms of operations, size and performance."

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.

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

Standard

Option: High lid

PUMP CAPACITY
4 m³/h (MJ), 8 m³/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

Standard

PUMP CAPACITY
8 m³/h (J30), 16 m³/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 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.

Jumbo

JUMBO 42

Standard

H180 mm
370 mm
420 mm

Option

H180 mm
320 mm
420 mm

PUMP CAPACITY 16 m³/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/42XXL

Standard

H180 mm
460 mm
420 mm

Option

H180 mm
410 mm
420 mm

PUMP CAPACITY
16 m³/h (J42XL), 21 m³/h (J42XXL)
MACHINE CYCLE
20-40 sec
CHAMBER DIMENSIONS
460 x 420 x 180 mm
MACHINE DIMENSIONS
615 x 490 x 440 mm (J42XL)
615 x 490 x 470 mm (J42XXL)
SEAL BAR 420 mm
WEIGHT 65 kg (J42XL), 70 kg (J42XXL)

VOLTAGE 230V-1-50Hz
POWER 0,6 kW (J42XL)
0,8 kW (J42XXL)

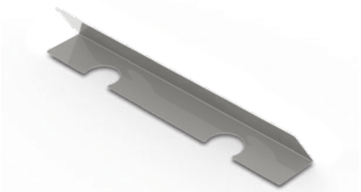
STANDARD
TIME CONTROL, DOUBLE/CUT-OFF/ WIDE SEAL (8 MM)

OPTIONS
SENSOR CONTROL, 2ND SEAL BAR

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

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.

TROLLEY WITH SHELVES. Suitable for all table-top models, except B52 and B62. Dimensions (lxwxh): 570 x 480 x 670 mm

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.

EXTERNAL ADAPTER
to vacuum pack food in gastronorm containers. Available for all table-top models and the Marlin series.

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.

Seal systems

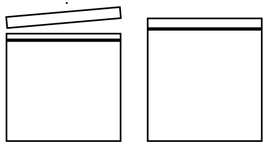
After completion of the vacuum packaging cycle and the possible adding of a gas, the bag is ready to be sealed. The right seal solution protects your food products effectively against external elements.

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.

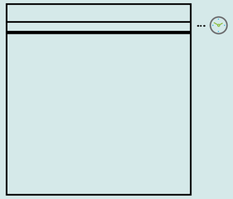
CUT-OFF SEAL

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.



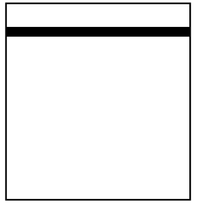
1-2 CUT-OFF SEAL

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 developped this seal system for the easy removal of the rest foil of shrink and thicker bags.

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 mm Wide seal technology is the aesthetic result.



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 proces. Flat wires, that are the standard in the worldwide market of vacuum packing technology, smash the food residu 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 residu.

Gas & Aeration

GAS FLUSH

Prior to the seal phase, adding a gas or nitrogen is a possiblity. 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 (N2) and carbon dioxide (CO2) is used. Dioxygen (O2) can also be added to this combination. The use of argon (Ar) has been increasing, as this contains the same properties as nitrogen (N2).

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 (O2) pump is available for gas mixtures of more than 20% dioxygen (O2). Please contact us with your inquiries related to Gas flush.

AIR LIQUIDE AIR PRODUCTS Linde

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 food products with sharp edges, such as saté, T-bone steaks, racks of lamb, lobsters and spare ribs.

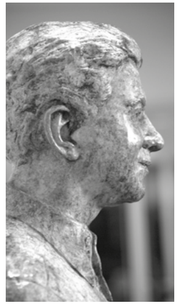
EXAMPLES
Gas flush
Soft Air

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 #salessupport #marketingsupport #professional #valueformoney

WWW.HENKELMAN.COM

PROFESSIONAL VACUUM PACKAGING MACHINES

Fit for Hospitality

ORIGINAL HENKELMAN™ VACUUM SYSTEMS

Titaniumlaan 10
5221 CK 's-Hertogenbosch
The Netherlands

+31 73 621 36 71
info@henkelman.com
www.henkelman.com

HenkelmanVacuum

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