

# COMBIVAC

## VACUUM SEALERS

Fit for  
food  
service





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HenkelmanVacuum

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# Why use a vacuum sealer in food service?

Up to 99.8% of the air can be extracted from food products. Extend the shelf life of your products, optimize the workflow, reduce waste and cut the costs of your commercial or commissary kitchen.

## 1 STORAGE CONTROL

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. This allows you to purchase larger quantities of (seasonal) products, reduce food waste and be flexible in creating your menus.

## 2 QUALITY

Vacuum packing ensures the preservation of freshness, savor, flavor, aromas and nutritional value. This way, products could age in a vacuum bag. Furthermore, less weight is lost and no freezer burn, dehydration nor mold will occur.

## 3 WORKFLOW

A vacuum sealer is beneficial for your kitchen logistics. Prepacking and portioning during quiet hours takes away all stress, allows you to serve more customers and large groups, and manage the unexpected. All you get is a more productive kitchen and an optimized workflow, with only one machine.

## 4 HYGIENE

Working with Henkelman vacuum sealers allows you to meet the mandatory safety regulations and HACCP standards. All models are ETL certified and comply with UL, CSA, NSF and CE standards.

Get your HACCP  
plan now!  
[www.henkelman.com/  
us/haccp](http://www.henkelman.com/us/haccp)



# Boxer

Fully equipped, complete CombiVac series to vacuum seal many different food products of all shapes and dimensions. Boxer table-top models ensure an easy and secure vacuum packaging process. Standard equipped with Sensor control for a guaranteed and optimum end vacuum, and CombiVac panel, including the added value of Marinating and Tenderizing functions.

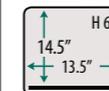
“Henkelman’s CombiVac Boxer table-top models add value to every kitchen.”

## Boxer



### BOXER 35

Standard



#### PUMP CAPACITY

678 cf/h (19 m<sup>3</sup>/h)

**MACHINE CYCLE** 15-30 sec

**CHAMBER DIMENSIONS**

14.5" x 13.5" x 6"

**MACHINE DIMENSIONS**

21.8" x 17.7" x 15.9"

**SEAL BAR** 13.5"

**WEIGHT** 115 lbs

**VOLTAGE** 110/120V-1-60 Hz

**POWER** 0,74 HP

**AMPS** 9.5

#### STANDARD

COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, SOFT AIR, SERVICE KIT

#### OPTIONS

LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL

### OPTION: LIQUID CONTROL

All CombiVac Boxer models can be equipped with Liquid control as an option. Soups, sauces and other liquid or moist products, boil quickly during the vacuum packaging cycle. The Liquid control sensor accurately detects the evaporation of moist and automatically alters the packaging process to protect both the product and the machine.

**Liquid control is standard combined with an inclined insert plate for perfect positioning of the product.**

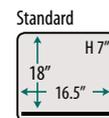


The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

# Boxer



## BOXER 42XL



### PUMP CAPACITY

889 cf/h (25 m<sup>3</sup>/h)

**MACHINE CYCLE** 20-40 sec

### CHAMBER DIMENSIONS

18" x 16.5" x 7"

### MACHINE DIMENSIONS

24.2" x 19.4" x 17.3"

**SEAL BAR** 16.5"

**WEIGHT** 159 lbs

**VOLTAGE** 110/120V-1-60 Hz

**POWER** 1.34 HP

**AMPS** 13

### STANDARD

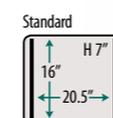
COMBIVAC PANEL,  
SENSOR CONTROL,  
DOUBLE SEAL, OTHER SEAL  
OPTIONS ON REQUEST,  
SOFT AIR, SERVICE KIT

### OPTIONS

LIQUID CONTROL, GAS FLUSH,  
1-2 CUT-OFF SEAL

All CombiVac Boxer models are HACCP compliant and standard equipped with advanced functionality like Marinating, Tenderizing, Red meat, Sequential vacuum and more.

## BOXER 52



### PUMP CAPACITY

889 cf/h (25 m<sup>3</sup>/h)

**MACHINE CYCLE** 20-40 sec

### CHAMBER DIMENSIONS

16" x 20.5" x 7"

### MACHINE DIMENSIONS

20.8" x 27.5" x 17.3"

**SEAL BAR** 2 x 16"

**WEIGHT** 179 lbs

**VOLTAGE** 110/120V-1-60 Hz

**POWER** 1.34 HP

**AMPS** 16

### STANDARD

COMBIVAC PANEL,  
SENSOR CONTROL,  
DOUBLE SEAL, OTHER SEAL  
OPTIONS ON REQUEST,  
SOFT AIR, SERVICE KIT

### OPTIONS

LIQUID CONTROL, 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). Other voltages available. Textual and printing errors reserved.

## Chef's choice

"My CombiVac Boxer 35 allows me to elevate one of my signature dishes. I really understood the capability of the machine when I started using it. You see the products expanding and compressing, and pulling the juice into it. You see, feel, taste the difference. Both the texture and flavor of the sealed products are better, and the machine really makes a difference thanks to the special CombiVac programming and settings."

**Bradley Kilgore**

**CHEF/OWNER KILGORE CULINARY**

**@ALTERMIAMI**

**@KAIDOMIAMI AND**

**@BRAVABYBRADKILGORE**

**@EMBER**

**Winner of the  
International Sous Vide  
Day contest 2020**

# CombiVac control

It's advanced. It's next generation. It's the future of control. Henkelman's CombiVac technology is more than a control system. It includes unique features, special options and intelligent functions that bring more tools to your commercial or commissary 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 PROGRAM MEMORY

- 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)
- Clean pump program with maintenance alarm

### 10 GATE CHECK/ MAINTENANCE ALARM

- Easy diagnostics service tool called Gate Check (at distributor access level).

## STANDARD COMBIVAC FUNCTIONALITY



### 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.

**NEW FUNCTIONALITY AND AN EXTRA OPTION**  
Jars function and option liquid control  
See page 12



### 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 product 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 function

New an standard on all Henkelman machines with Combivac panel, the jars function! This ecological packaging solution protects your product, extends the shelf life and is very easy to operate!

## 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.



- No plastic bags
- Fast and reliable
- Easy to re-use
- Protects delicate products



## OPTION LIQUID CONTROL

Liquid or wet products quickly reach their boiling point during the vacuum cycle. Reducing the pressure below atmospheric pressure causes fluids to boil at room temperature. Prevent your soups, sauces and marinades from boiling with Henkelman's Liquid control option. 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 flavors, protection of both product, pump and vacuum chamber, no dehydration due to the boiling and an optimal cycle time. Always combine Liquid control with an inclined insert plate for perfect product positioning and the ability to fill the bag.

# 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 is standard, the other seal options are on request.

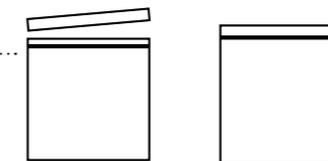


## DOUBLE SEAL

Double seal is Henkelman's standard. It consists of two 0.14" convex seal wires, especially suitable for basic sealing needs. For every application in every branche, from food service to the vacuum packaging of both food and non-food.

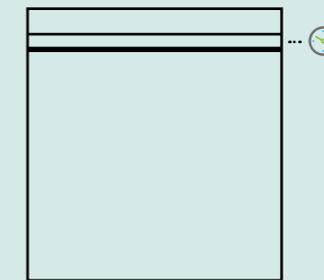
## CUT-OFF SEAL

Henkelman's Cut-off seal system consists of one 0.14" convex seal wire and one 0.04" 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 0.14" convex seal wire and one 0.04" 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

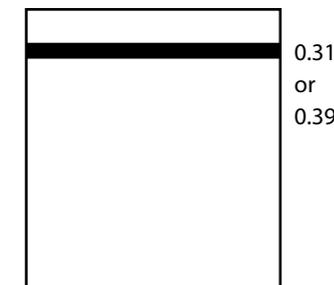
Shrink bags in general and some vacuum pouches are made of very resistant but thin foil. Henkelman specifically developed this seal system for the easy removal of the rest foil of shrink and thicker bags.

## 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 proces. Flat wires smash the food residu between the foils of the bags. This increases the risk of leakage. Henkelman's convex seal wire empowers a stronger and safer seal.

## WIDE SEAL

Certain types of vacuum bags have been pre-sealed on three sides. For a professional and aesthetic result, the seal on the remaining side, to be sealed by the vacuum packaging machine, equals the width of the other three pre-seals. Henkelman uses 0.31" Wide seal on all table-top models and the Marlin 52, the Polar models all have a 0.39" Wide seal.



# Polar

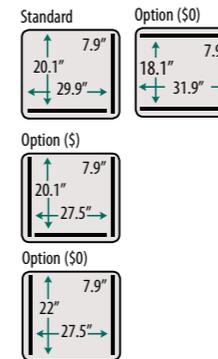
Complete range of single and double chamber equipment for MAP and vacuum packaging. Stainless steel series with a flat work plate and extensive program and option possibilities, such as the automatic lid. User friendly, low maintenance and fully HACCP and cold room compatible.

Perfect fit for commissary kitchens in schools, casinos, elderly care, catering companies and hospitals.

## Polar



### POLAR 80



#### PUMP CAPACITY

4,237 cf/h (120 m<sup>3</sup>/h)

#### MACHINE CYCLE

15-40 sec

#### CHAMBER DIMENSIONS

20.1" x 29.9" x 7.9"

#### MACHINE DIMENSIONS

31.1" x 35.4" x 43.3"

#### SEAL BARS

30" front, 20" right

#### WEIGHT

547 lbs

#### VOLTAGE

208/220V-3-60 Hz

#### POWER

4.6 HP

#### AMPS

21/22 C

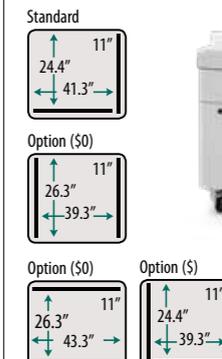
#### STANDARD

COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, SOFT AIR, 2 SEAL BARS, HEAVY DUTY, SERVICE KIT

#### OPTIONS

LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, PREPARATION FOR EXTERNAL PUMP, 3RD SEAL BAR, EXTRA HIGH CONTRA BARS

### POLAR 110



#### PUMP CAPACITY

6,709 cf/h (190 m<sup>3</sup>/h)

#### MACHINE CYCLE

15-40 sec

#### CHAMBER DIMENSIONS

24.4" x 41.3" x 11"

#### MACHINE DIMENSIONS

37.3" x 47.2" x 45.3"

#### SEAL BARS

41" front, 24" right

#### WEIGHT

1024 lbs

#### VOLTAGE

208/220V-3-60 Hz

#### POWER

5.7 HP

#### AMPS

29/29 C

#### STANDARD

COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, 2 SEAL BARS, EXTRA HIGH CONTRA BARS, HEAVY DUTY, SERVICE KIT

#### OPTIONS

LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, 6709 CF/H (190 M<sup>3</sup>/H) OR 12,713 CF/H (360 M<sup>3</sup>/H) PUMP, PREPARATION FOR EXTERNAL PUMP, 3RD SEAL BAR

The machine dimensions listed refer to the usable space in the vacuum chamber (length x width x height). 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.

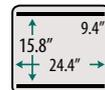
# Polar



## POLAR 2-40



Standard P2-40



### PUMP CAPACITY

2,780 cf/h (75 m<sup>3</sup>/h)

### MACHINE CYCLE

15-40 sec

### CHAMBER DIMENSIONS

15.8" x 24.4" x 9.4"

### MACHINE DIMENSIONS

32.3" x 58.7" x 52.4"

### SEAL BARS

2 x 24.4"

### WEIGHT

684 LBS

### VOLTAGE

208/220V-3-60 HZ

### POWER

3.2 HP

### AMPS

20/20 C

### STANDARD

COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, SOFT AIR, 2 SEAL BARS, HEAVY DUTY, SERVICE KIT

### OPTIONS

LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, EXTRA SEAL CAPACITY, PREPARATION FOR EXTERNAL PUMP

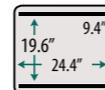
The smart design and hygienic construction ensure reliability in operation and low maintenance costs.



## POLAR 2-50



Standard P2-50



### PUMP CAPACITY

4,237 cf/h (120 m<sup>3</sup>/h)

### MACHINE CYCLE

15-40 sec

### CHAMBER DIMENSIONS

19.6" x 24.4" x 9.4"

### MACHINE DIMENSIONS

36.2" x 58.2" x 52.1"

### SEAL BARS

2 x 24.4"

### WEIGHT

761 LBS

### VOLTAGE

208/220V-3-60 HZ

### POWER

4.6 HP

### AMPS

24/24 C

### STANDARD

COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, SOFT AIR, 2 SEAL BARS, HEAVY DUTY, SERVICE KIT

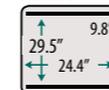
### OPTIONS

LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, EXTRA SEAL CAPACITY, PREPARATION FOR EXTERNAL PUMP

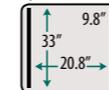
The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

## POLAR 2-75

Standard



Option (S0)



### PUMP CAPACITY

6,709 cf/h (190 m<sup>3</sup>/h)

### MACHINE CYCLE

15-40 sec

### CHAMBER DIMENSIONS

29.5" x 24.4" x 9.8"

### MACHINE DIMENSIONS

47.4" x 58.4" x 52.8"

### SEAL BARS

2 x 24.4"

### WEIGHT

1,183 lbs

### VOLTAGE

208/220V-3-60 HZ

### POWER

5.7 HP

### AMPS

26/26 C

### STANDARD

COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, SOFT AIR, 2 SEAL BARS, HEAVY DUTY, SERVICE KIT

### OPTIONS

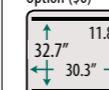
LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, EXTRA SEAL CAPACITY, 12,713 CF/H (360 M<sup>3</sup>/H) PUMP, PREPARATION FOR EXTERNAL PUMP

## POLAR 2-85

Standard



Option (S0)



### PUMP CAPACITY

12,713 cf/h (360 m<sup>3</sup>/h)

### MACHINE CYCLE

10-30 sec

### CHAMBER DIMENSIONS

32.7" x 33.1" x 10"

### MACHINE DIMENSIONS

51" x 74.8" x 57"

### SEAL BARS

2 x 33.1"

### WEIGHT

1,510 lbs

### VOLTAGE

208/220V-3-60 HZ

### POWER

8.9 HP

### AMPS

37/44 C

**NEW OPTION**  
Automatic lid

### STANDARD

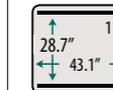
COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, SOFT AIR, 2 SEAL BARS, HEAVY DUTY, SERVICE KIT

### OPTIONS

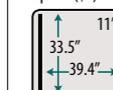
LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, AUTOMATIC LID OR EXTRA HIGH LID, EXTRA SEAL CAPACITY, PREPARATION FOR EXTERNAL PUMP

## POLAR 2-95

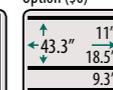
Standard



Option (S0)



Option (S0)



### PUMP CAPACITY

12,713 cf/h (360 m<sup>3</sup>/h)

### MACHINE CYCLE

15-40 sec

### CHAMBER DIMENSIONS

28.7" x 43.3" x 11"

### MACHINE DIMENSIONS

47.7" x 95.3" x 62.8"

### SEAL BARS

2 x 43.3"

### WEIGHT

1,510 lbs

### VOLTAGE

208/220V-3-60 HZ

### POWER

8.8 HP

### AMPS

37/44 C

### STANDARD

COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, SOFT AIR, 2 SEAL BARS, HEAVY DUTY, SERVICE KIT

### OPTIONS

LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, 3RD SEAL BAR, AUTOMATIC LID, EXTRA SEAL CAPACITY, PREPARATION FOR EXTERNAL PUMP

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.

# NEW: Automatic lid

Henkelman has integrated its automatic lid in the Polar double chamber models 2-85 & 2-95. This advanced option includes a foot pedal to enable semi-automatic operation. Perfect for the industrial packaging of food products. The automatic lid is only available on new models.

## IMPROVED ERGONOMICS

Operators experience a huge ergonomic advantage with the automatic lid. 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 lid contributes to a more productive workforce.

## GUARANTEED SAFETY

The automatic lid is equipped with a sensor that activates the emergency stop in case of entrapment. This guarantees the highest protection levels during the complete vacuum packaging process.



# Heavy duty technology

Henkelman provides specific solutions for heavy duty industrial packaging 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. Our Polar machines are standard equipped with heavy duty technology.



**PATENTED**

## 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 360 M<sup>3</sup>/H

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.



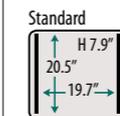
# Marlin

Perfect fit for greater packaging needs and high volumes, both for food storage and sous-vide cooking. The Marlin CombiVac floor model is an absolute must-have for commissary kitchens in restaurants, hotels, casinos, schools, catering companies and retailers.

# Marlin



## MARLIN 52 1-PHASE



### PUMP CAPACITY

2,780 cf/h (75 m<sup>3</sup>/h)

**MACHINE CYCLE** 15-40 sec

**CHAMBER DIMENSIONS**

20.5" x 19.7" x 7.9"

**MACHINE DIMENSIONS**

28" x 27.4" x 40.4"

**SEAL BAR** 2 x 20.5"

**WEIGHT** 364 lbs

**VOLTAGE** 220V-1-60 HZ

**POWER** 2.8 HP

**AMPS** 21/21C

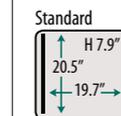
### STANDARD

COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, SOFT AIR, SERVICE KIT

### OPTIONS

LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL

## MARLIN 52 3-PHASE



### PUMP CAPACITY

2,780 cf/h (75 m<sup>3</sup>/h)

**MACHINE CYCLE** 15-40 sec

**CHAMBER DIMENSIONS**

20.5" x 19.7" x 7.9"

**MACHINE DIMENSIONS**

28" x 27.4" x 40.4"

**SEAL BAR** 2 x 20.5"

**WEIGHT** 364 lbs

**VOLTAGE** 208/220V-3-60 HZ

**POWER** 3.2 HP

**AMPS** 17/17 C

### STANDARD

COMBIVAC PANEL, SENSOR CONTROL, DOUBLE SEAL, OTHER SEAL OPTIONS ON REQUEST, SOFT AIR, SERVICE KIT

### OPTIONS

LIQUID CONTROL, 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.

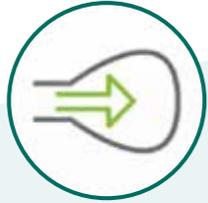
# Vacuum packaging cycle

In many commercial and commissary kitchens, vacuum packaging is an efficient way to extend the shelf life of food products and offer protection against external elements. The vacuum packaging cycle has 4 steps.



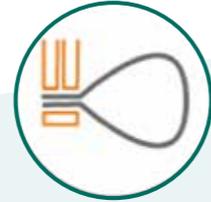
## 1 EXTRACTION OF AIR

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, in case of liquids. An optimal end vacuum is guaranteed at all times.



## 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 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.

#combivac  
#vacuumsealing  
#chefs

# Control systems

Control of the cycle is crucial to obtain an optimal and deep end vacuum. Henkelman technology enables you to control the vacuum packaging cycle in two different ways.



## 1 PROGRAM PANEL

- 1 program memory
- Standard Time control
- Standard on all Jumbo models

FOR  
JUMBO  
SERIES



FOR  
COMBIVAC  
SERIES

## COMBIVAC PANEL

- 20 program memory
- Standard Sensor control
- Option: Liquid control
- Standard with Marinate, Tenderize, Red meat and Sequential vacuum functions
- Label printer compatibility
- HACCP log function
- Standard on Boxer, Marlin and Polar series

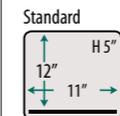
# Jumbo

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 sealing needs. Let Jumbo convince you!

"Compact machine, 'Jumbo' results. Easy to use, easy to clean."



## MINI JUMBO



### PUMP CAPACITY

169 cf (5 m<sup>3</sup>/h)

### MACHINE CYCLE

25-60 sec

### CHAMBER DIMENSIONS

12" x 11" x 5"

### MACHINE DIMENSIONS

17.7" x 13.2" x 13.4"

### SEAL BAR

11"

### WEIGHT

57 lbs

**VOLTAGE** 110/120V-1-60 Hz

**POWER** 0.4 HP

**AMPS** 6.5

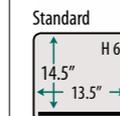
### STANDARD

TIME CONTROL, DOUBLE SEAL,

OTHER SEAL OPTIONS ON

REQUEST, SERVICE KIT

## JUMBO 35



### PUMP CAPACITY

678 cf/h (19 m<sup>3</sup>/h)

### MACHINE CYCLE

15-30 sec

### CHAMBER DIMENSIONS

14.5" x 13.5" x 6"

### MACHINE DIMENSIONS

21.8" x 17.7" x 15.9"

### SEAL BAR

13.5"

### WEIGHT

112 lbs

**VOLTAGE** 110/120V-1-60 Hz

**POWER** 0.74 HP

**AMPS** 9

### STANDARD

TIME CONTROL, DOUBLE SEAL,

OTHER SEAL OPTIONS ON

REQUEST, SERVICE KIT

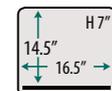
The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

# Jumbo



## JUMBO 42

Standard



**PUMP CAPACITY**  
678 cf/h (19 m<sup>3</sup>/h)

**MACHINE CYCLE** 20-40 sec

**CHAMBER DIMENSIONS**  
14.5" x 16.5" x 7"

**MACHINE DIMENSIONS**  
20.8" x 19.4" x 17.3"

**SEAL BAR** 16.5"

**WEIGHT** 128 lbs

**VOLTAGE** 110/120V-1-60 HZ

**POWER** 0.74 HP

**AMPS** 9

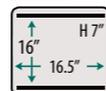
**STANDARD**  
TIME CONTROL, DOUBLE SEAL,  
OTHER SEAL OPTIONS ON  
REQUEST, SERVICE KIT



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

## JUMBO 42XLII

Standard



**PUMP CAPACITY**  
678 cf/h (19 m<sup>3</sup>/h)

**MACHINE CYCLE**  
20-45 sec

**CHAMBER DIMENSIONS**  
16" x 16.5" x 7"

**MACHINE DIMENSIONS**  
24.2" x 19.4" x 17.3"

**SEAL BAR** 2 x 16.5"

**WEIGHT** 154 lbs

**VOLTAGE** 110/120V-1-60 Hz

**POWER** 0.74 HP

**AMPS** 16

**STANDARD**  
TIME CONTROL, DOUBLE SEAL,  
OTHER SEAL OPTIONS ON  
REQUEST, SERVICE KIT

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.

# Gas flush & Soft Air

## GAS FLUSH

Prior to the seal phase, adding a gas or nitrogen is a possibility. Henkelman CombiVac sealers can be equipped with the option Gas flush or Modified Atmosphere Packaging (MAP).

## WHY INJECT A GAS?

Injecting a gas increases the product's shelf life, gives extra protection and prevents the product from coloring. Usually, a mixture of nitrogen (N<sub>2</sub>) and carbon dioxide (CO<sub>2</sub>) is used. Oxygen (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 product which gas mix is most suitable. Your supplier can inform you best which is the optimum composition for your application.

## AERATION

Once the cycle has been completed and the vacuum bag has been sealed, air is brought back 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 or through aeration with Soft Air, standard on all Henkelman machines, except the Jumbo series.

## SOFT AIR

Using Soft Air, the air is gradually and gently returned into the chamber. In a controlled way, the vacuum bag envelopes the product. For optimal protection of both product and vacuum bag. 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

Chopped lettuce



Shellfish



Meat on a stick



Arborio rice



Sushi



Pre-baked products and ready to use products



Crisps



# Accessories

**THERMAL LABEL PRINTER**, including label dispenser, 1 roll of labels, cables and configuration. Only available for machines equipped with CombiVac control.



**INCLINED INSERT PLATE** for vacuum sealing liquids or powders. Standard in combination with Liquid control option. Available in different sizes and suitable for all models.



**CART WITH CASTORS AND SHELF** Suitable for all table-top models, except Boxer 52. Dimensions (lwxhxh): 23.8" x 18.9" x 26.5"



**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. Comes standard with a machine. Also available as an after-sales part.

**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 cycle. In case of gas flush, less gas is necessary.

# Technical support

## HOW TO PERFORM MAINTENANCE?

Be smart, be kind to your machine. Run the Pump Cleaning (C-Program) at the end of the shift or at least every 2 days. For more information about maintenance check [www.henkelman.com/us/maintenance](http://www.henkelman.com/us/maintenance)

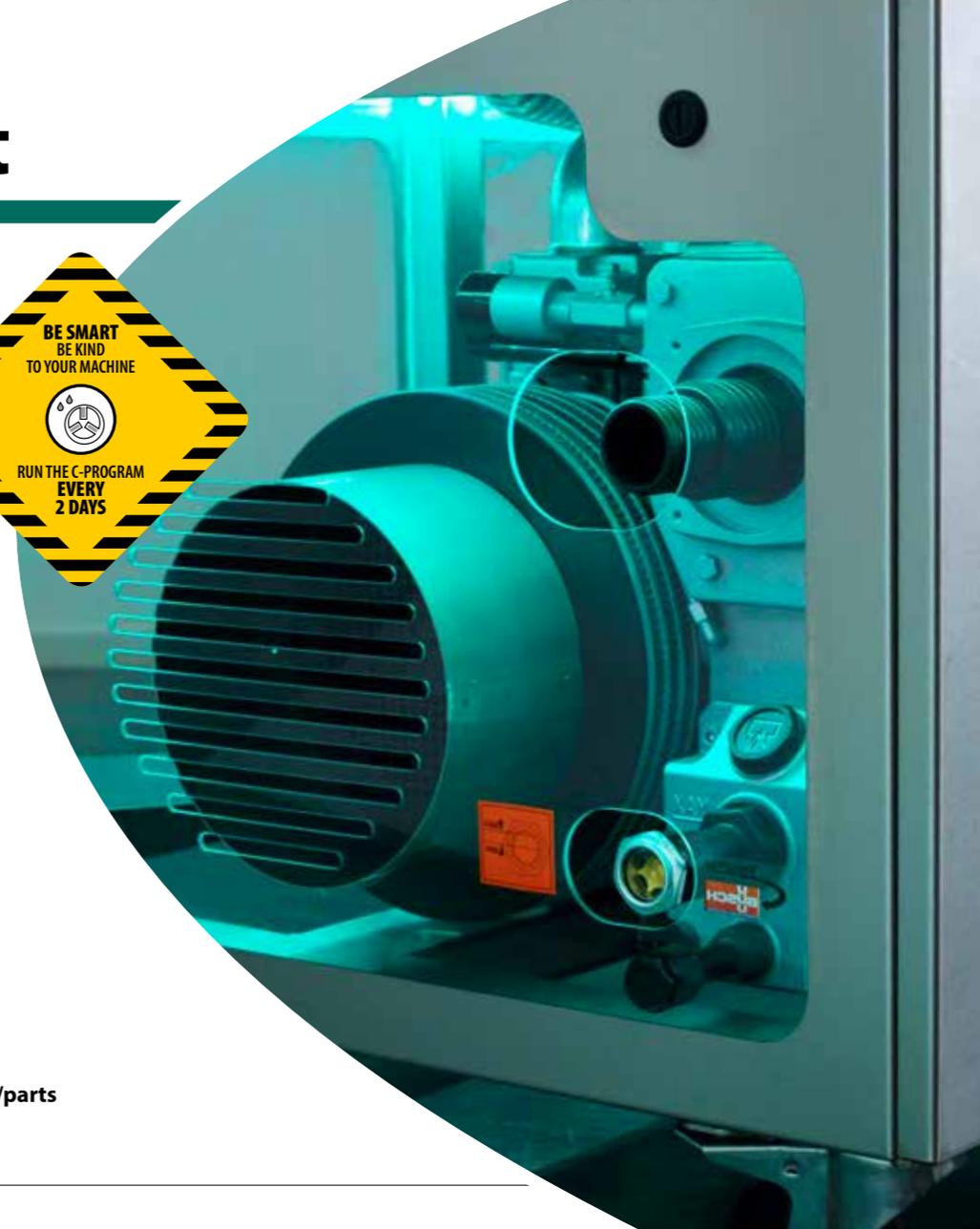


**Partstown**

For parts inquiries and/or warranty issues on table-top models and Marlin 52, please contact Parts Town Part hotline 1-800-458-5593 or Tech Support 1-877-592-3229. For technical support on your Polar machines, please contact team Henkelman USA directly.



scan this code to go to [partstown.com/henkelman/parts](http://partstown.com/henkelman/parts)



# About Henkelman

FIND A REP OR  
DEALER NEAR YOU  
[www.henkelman.com/  
us/rep](http://www.henkelman.com/us/rep)



**HENKELMAN WAS FOUNDED IN 1994** and since that moment a specialist when it comes to the development, production and distribution of professional chamber vacuum sealers. 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 and in Elmhurst, Illinois, United States. With 60 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 450 exclusive and authorised distributors in more than 80 countries.

**SINCE 2015, HENKELMAN INC** operates as a satellite trade office to distribute our vacuum sealers in the United States. Our small team works closely together with a network of reps and dealers.

**#fastdelivery #service #technicalsupport #sales  
#marketing #valueformoney #combivac**



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

# COMBIVAC

## VACUUM SEALERS

**Fit for  
food  
service**



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HenkelmanVacuum