



# CREATING NATURAL PROTECTION

## 'CREATING NATURAL PROTECTION' STANDS FOR HENKELMAN PACKAGING MACHINES IN THE GLOBAL MARKET AND UNIQUE COMPANY POLICY

optimal 'natural protection' of products in his or her product. Henkelman guarantees affordable top quality protection' of customers and their markets. The variety of machines and possibilities offers Henkelman unique.

Henkelman packaging machines ensure an the customer an optimal choice for packaging

a wide variety of industries worldwide. Henkelman's company policy ensures the 'natural in the vacuumpackaging technology. The efficient organisation and dynamic Henkelman Advanced engineering, modular construction and team ensure a constant quality and quick delivery well-balanced design ensure that the machines times. Fast lines of communication combined with perform optimally and are easy to maintain. customer oriented support and sharp prices make









Other Original Henkelman Series

# JUMBO SERIES JUMBO SERIES

# CREATING NATURAL PROTECTION

HENKELMAN



## MINI JUMBO



- Capacity pump oo4 m3/h • Machine cycle 25-60 sec.
- Dimensions 330 x 450 x 295 mm
- Voltage 230V-1-50Hz
- Other voltages available • Power 0,3 - 0,4 KW

## JUMBO PLUS



- Capacity pump oo8 m3/h
- Machine cycle 15-35 sec.
- Dimensions 330 x 450 x 295 mm
- Voltage 230V-1-50Hz Other voltages available
- Power 0,35 0,45 KW



#### VACUUMPACKAGING MACHINES WITH WORLDWIDE REPUTATION FOR FOOD AND NON-FOOD PRODUCTS

- Modern table models with proven packaging achievements
- Professional vacuumpackaging for a very attractive price
- Digital program and maintenance functions
- Clear added value for company and product
- User friendly and low maintenance
- Compact systems with 'JUMBO' results

#### FOOD PRODUCTS

Retail Trade - Restaurants - Catering - Supermarkets (meat, poultry, fish, cheese, vegetables etc.)

- Longer shelf life / Optimal product and storage hygiene (no contamination, hermetically sealed)
- No loss of product (prevents drying out, moulds and freeze burn)
- Improved product quality (product maturing in packaging, no loss of aroma)
- Cost savings due to longer shelf life (larger purchasing orders, efficient cooking concepts like Sous-Vide and Cook & Chill)
- Increased turnover due to longer shelf life (more variation and spread in product range)
- Professional product presentation
- Optimal packaging contributes to food safety and HACCP standards

#### NON-FOOD PRODUCTS

Electronics - Semi-conductors - Metal - Pharmaceutical Products - Textiles - Laboratories etc.

- Moisture free anti-corrosive packaging
- Air and dust-free antistatic packaging
- Volume reducing packaging
- Product protecting and fraud resistant packaging



## GENERAL

- Table model
- Stainless steel housing
- Transparent lid

## PACKAGING FUNCTIONS

Vacuum

## SEALING SYSTEMS

Single Seal

## JUMBO SPECIFICATIONS

• Stainless steel deep-drawn vacuum chamber for optimal hygiene

• Easily removable wireless sealing bars in vacuum chamber

Insert plates for adjusting vacuum chamber height

Optimal final vacuum 99,80% (2 Mbar)

1 x 3.5 mm convex sealing wire for optimal moisture elimination and hermetic seal

#### **OPERATIONAL CONTROL FUNCTIONS**

• **Digital Control** Time control for vacuum and seal

### SUPPORT CONTROL FUNCTIONS

• STOP button for partial/full cycle interruption

• Digital maintenance program for pump

## **OPTIONAL FUNCTIONS / ACCESSORIES**

 Inclined insert plate for packaging liquid products Connection for external vacuuming food containers Service kit for standard maintenance





H 180 mm