

supervac[®]

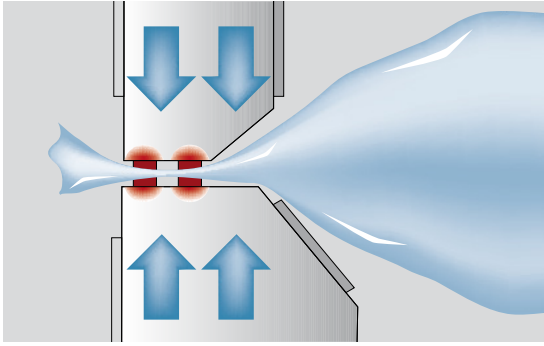
intelligent vacuum packaging



GK 1600B

Supervac GK 1600B

- Suitable for packaging especially long products such as sausages, ham or cheese of a length of up to 1600 mm.
- Industrial companies, which want to store logs of meat, cheese, etc., before slicing, can therefore package their products easily and safely.
- Can be optionally used as a version for 1 product per cycle (caliber maximum 150 mm with round products, or maximum 180 mm in width and 150 mm in height with square products) or 2 products per cycle (caliber maximum 100 mm with round products).
- The loading is done manually or fully automated in conjunction with a flow pack machine.
- During the loading of the machine, the sealing bar is automatically recessed in order to move the product easily from the feed belt to the chamber belt.
- Depending on the selected pump combination, the booster pump and rotary vane pumps required for operation can be integrated in the housing of the machine as well as that of the feed belt and outfeed belt.
- Optionally available with driven feed and outfeed belt.
- Convenient opening of all cover hoods facilitates easy cleaning.
- Robust construction made of corrosion-resistant stainless steel.



The **double biactive high-pressure sealing** as well as spring-loaded resistance wires are an integral part of the standard equipment and guarantee safe and reliable seals.



Simple and easy operation by finger pressure directly on the screen. The work process is monitored electronically and displayed in comprehensible and well-arranged on-screen menus.

GK 1600B

High Output Vacuum Packaging Machines

Standard equipment:

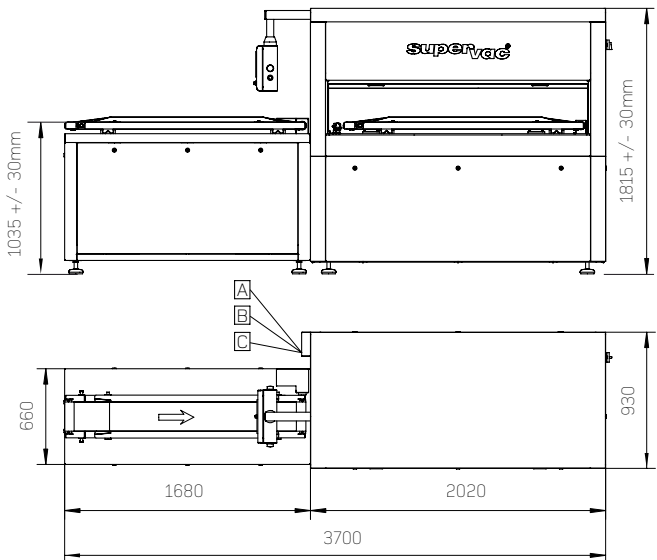
- Touch screen control.
- Double biactive high-pressure sealing.
- Quick easing of tension of the conveyor belt for easy cleaning.
- Gentle start and stop of the conveyor belt.
- Fixed sealing heights optional in 45, 55, 65 or 75 mm.
- Convex, i.e. slightly bent up, chamber belt.

Options:

- Pouch Piercing knives for overlong bags.
- Cut-off perforation.
- Water-cooled sealing bars.
- Height adjustable sealing bars in 2 steps 45 and 75 mm.
- Flat chamber belt.
- Driven feed and outfeed belt.
- Booster and rotary van pump combinations.

Technical Data:

Chamber size	1835 x 505 mm
Sealing bar length	380 mm
Maximum product length	1600 mm
Maximum product height	150 mm
Compressed air consumption	120 NI/min. 6 bar
Power supply (without vacuum pump)	ca. 3 kW
Built-in vacuum pump, frequency-controlled.....	1250 m ³ /h
Rotary vane pump	630 m ³ /h od. 2 x 250 m ³ /h
Total weight without pump	ca. 1800 kg



A Mains connection **B** Compressed air connection **C** Water inlet

Subject to change without notice.