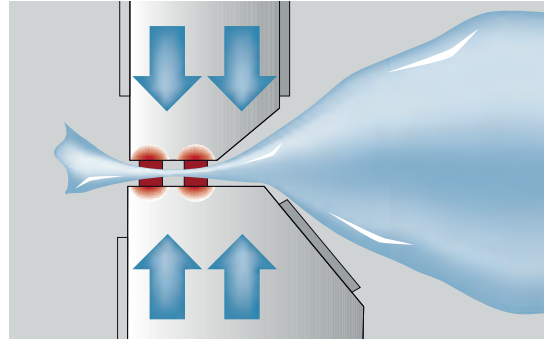


supervac[®]

intelligent vacuum packaging



GK 600B / 610B



Height Adjustable Sealing Bars (optional for GK 602B / GK 603B): Perfect appearance and flexibility for all product heights.

Watercooled Seal Bars (optional) are recommended if the machine runs at 3 cycles/minute continuously or heat sensitive shrink bags are used. The water cooling stabilises the temperature of the seal bars.

High Pressure Double Biactive Sealing and Spring Loaded Resistance Wires are standard. Tough and reliable seals despite wrinkles, moisture and grease in the seal area. Springs keep the resistance wires taut during continuous production, increasing the working life of resistance wires and teflon.

Cut-off Perforation Knives (optional) leave the operator to simply remove surplus material from the pack after the vacuum packing has been completed.

The conveyerised stainless steel vacuum packaging machine with increased output for meat, fish, cheese and all other food and non-food products.



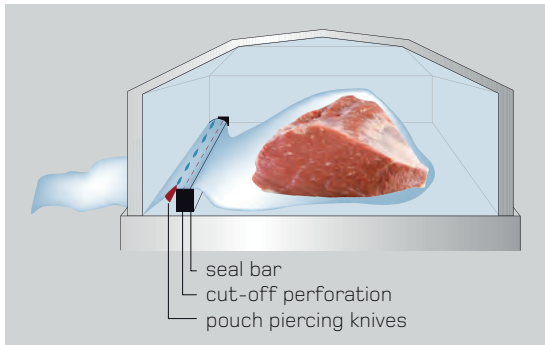
- GK 602B - Standard machine with 200 mm chamber height
- GK 603B - Standard machine with 300 mm chamber height
- GK 612B - Split-belt machine for single operator use with 200 mm chamber height
- GK 613B - Split-belt machine for single operator use with 300 mm chamber height

Made of high quality stainless steel for ease of cleaning and maximum hygiene.



Touch Screen Control Unit

- Simple touch control on screen.
- Precision programming of machine functions.
- Continuous display of cycle status in menus.
- 20 programmes in memory.
- Programme accessible via password.
- Alpha-numeric display for e.g. product name or bag material etc.
- Integral digital vacuum meter.
- Index value in mbar.
- Evacuation mode :
 - Optimum possible for product.
 - Evacuation by time, 0.1 second intervals.
 - Desired final vacuum in mbar.
 - Interval evacuation.
- Sealing time by 0.1 second intervals.
- Cooling time by 0.1 second intervals.
- Waterproof to IP65F.
- Service diagnostics.
Integral monitoring of operation time.
- Integrated control of shrink tank and drier when supplied as a complete line.



GK 600B / GK 610B Series High Output Vacuum Packaging Machines

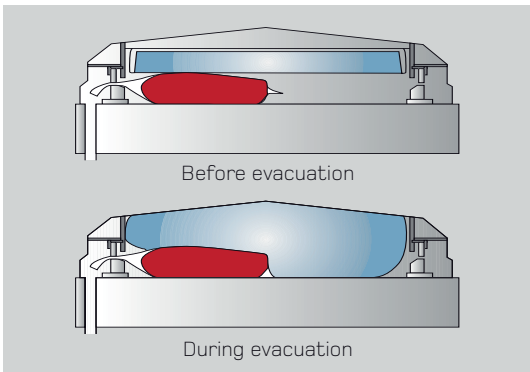
Standard Features:

- Touch Screen Control Unit (illustrated).
- High Pressure Double Biactive Sealing (illustrated).
- Expansion Cushion with Snap-out Frame (illustrated).
- Quick slackening of conveyor for easy cleaning.
- Soft Start and Stop of Belt.
- Control box heating.

Pouch Piercing Knives (optional) pierce evacuation slots into overlength bags which protrude from the chamber so that the closing lid cannot obstruct evacuation. (Not necessary for machines with Trim Removal System).

Optional Features:

- Height Adjustable Sealing Bars (for GK 602B / GK 603B).
- Trim Removal System.
- Pouch Piercing Knives (illustrated).
- Cut-off Perforation Knives (illustrated).
- Shrink Bag Equipment.
- Watercooled Sealing Bars.
- Ridged Belt for round products (for GK 602B / GK 603B).
- Outfeed roller conveyor 250mm or 500mm.
- Booster/vane pump combinations.

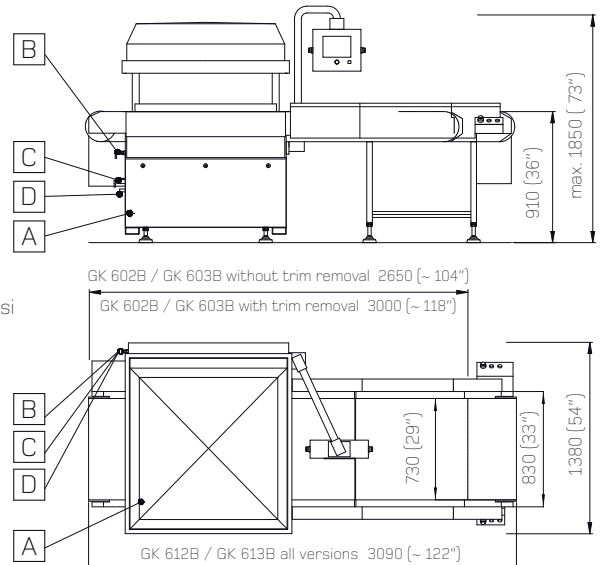


Expansion Cushion with **Snap-out Frame** reduces evacuation time by up to 30% and prevents wrinkles on the upper side of the package.

Technical Data:

Chamber size	1120 x 1100 mm	44" x 43"
Lid height	GK 602B / GK 612B ... 200 mm	8"
	GK 603B / GK 613B ... 300 mm	12"
Seal bar length	2 x 1000 mm	2x 39 1/3"
Distance between seal bars	830 mm	32 2/3"
Fixed seal bar heights	15, 35, 55 or 75 mm	5/8", 1 3/8", 2 1/4", 3"
Other seal bar heights	upon inquiry	
Height adjustable seal bars (GK 602B / GK 603B).....	15 – 80 mm	5/8" – 3"
Compressed air consumption	80 NI / min. 6 bar	3.2 cu.ft. / min. 90 psi
Electricity consumption without pump...	approx. 3,8 kW	
Integral booster pump	1000 or 1250 m ³ /h	
External vacuum pump	2 x 250 or 630 m ³ /h	
Other pump systems	upon inquiry	
Approx. weight without pump	approx. 1000 kg	

- A** Mains connection **B** Compressed air connection
- C** Water inlet **D** Water drain



Subject to change without notice.