



1ST CHOICE
FOR PROFESSIONALS
WORLDWIDE

HENKOVAC
QUALITY VACUUM SYSTEMS



PROFESSIONALS IN **70 COUNTRIES WORLDWIDE**
 CHOOSE **HENKOVAC** AS THEIR **NUMBER 1 SOURCE**
 FOR VACUUM PACKING MACHINES...

Henkovac, based in Holland, is one of the founders of the vacuum packaging machine. Henkovac combines more than 60 years of experience with craftsmanship, state of the art design and manufacturing technology. This ensures that all Henkovac machines are innovative and reliable, while complying with the highest quality standards.

Henkovac offers a complete product line that fulfils the vacuum packing needs of small to medium size food processing and food preparation companies in many industries. Each model provides an optimal packaging result according to the latest market requirements.

Leading brand

Henkovac equipment is distributed in more than 70 countries and is one of the leading brands of vacuum packaging machines worldwide. Local presence by a network of Henkovac dealers guarantees fast service, spare parts availability and tailor-made advice.

Value for money

Henkovac always strives to deliver best-in-class machines at a very attractive price. We only use quality materials to build durable, reliable and long lasting equipment. This is the result of a dedicated team of people ensuring a well-balanced mix of quality and delivering value for money for our customers ■



Visit our website:



PROUD OF **OUR PRODUCT RANGE**



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VACUUM PACKAGING

Vacuum packaging extends shelf-life, ensures quality, prevents products from drying out, protects it from outside influences and improves hygienic handling.

Vacuum packing is a very cost effective procedure for preserving perishable food products. Very low packing material costs, short process times and a relatively low investment for long-lasting equipment makes vacuum packing by far the most economical and most efficient way of packaging perishable food products. But also for other applications, such as protecting goods and space saving logistics or storage, vacuum packing is an ideal solution.

Henkovac redefines the benchmark for vacuum packing machines once again.

Henkovac has redesigned its complete range of vacuum packing machines to make the machines easier to use and maintain. Its modular design makes it easy to select the best solution for your packing needs.

Step 1 > Choose the size of the machine according to your products and required capacity

Step 2 > Select the options required for your specific packaging application

Besides a timeless design with round shapes, all models have world-standard features such as a hygienic easy-to-clean vacuum chamber, wireless seal beams, removable silicon bars and intuitive digital control unit. With an ingenious redesign focused on serviceability, Henkovac sets the new benchmark for quality and design in the industry once again.

Some of our latest innovations will most probably become new world standard features:

- > Easily understandable, transparent product range for making the right choice
- > Easy and fast seal-wire replacement
- > Easily removable silicon bars for cleaning behind the bar
- > Intuitive digital control unit, which automatically detects the optimum vacuum for products with a high moisture content

INNOVATION

Through continuous development of its products, advanced engineering and modern production facilities, Henkovac has a proven track record as one of the leaders in the field of vacuum packaging machines.

- > Aqua Protected pumps
- > Digital control systems
- > Snap on seal-beams without electrical wires
- > Height Adjustable lids
- > Soft-vacuum system for cheese

Henkovac made a major contribution to the development of "vacuum-cooking" or "sous vide", which improves the taste and tenderness of food and increases flexibility and efficiency in food preparation.

DIGITAL CONTROL UNIT WITH LCD DISPLAY

For our new line of machines, the control unit is completely redesigned. Simplicity was the starting point.

Our smaller machines have a control unit with the basic settings. The plug-and-play design of the machines makes installation easy and does not require any adjustments in 90% of the situations. For special packaging requirements the machine offers the flexibility to adjust sealing time and vacuum time. The vacuum time can be set and the vacuum level reached can be monitored with the vacuum meter.



The professional machines are standard equipped with a digital LCD control unit with 10 programs. The more advanced machines are equipped with a 10 program sensor control system which actually measures the vacuum in the vacuum chamber. The time controlled machines can easily be converted into sensor controlled machines later on. The sensor measures evaporation when moist products or liquids, like sauces, are being packed. At this optimum point moisture is extracted from the product causing it to dry out, loose weight or start bubbling and spilling over. The sensor detects this point immediately as being the optimum level where all air and oxygen has been removed and continues the cycle by sealing the package.

The digital LCD control unit allows all settings to be easily changed. A unique indication gives the operator the option for letting the pump run for several cycles after finishing the operation. This will extend the periods between oil change and extending the life time of the pump by removing moisture from the oil in the system. The control panel has also a clear indication for upcoming service intervention ■

"Together with you, we will find a solution for all your packaging needs"

HENKOVAC TABLETOPS:

"FIRST CHOICE" FOR RESTAURANTS, HOSPITALITY INDUSTRY, FOOD VENDORS AND CATERERS.

Our plug and play table top machines have all the quality engineering and build of our industrial vacuum machines.



TABLETOP RANGE

SPECIFICATIONS TABLETOPS

Transparent cover & stainless steel chamber

	SEAL LENGTH	MAX. PRODUCT HEIGHT	USEFUL CHAMBER SIZE (wxdxh)	OUTSIDE DIMENSION (wxdxh)	STANDARD VOLTAGE*	POWER CONSUMPTION	WEIGHT
TABLETOP T2	280	110	280 x 310 x 110/140	360 x 500 x 340	230-1-50 Hz	0,4/0,5 kw	25 kg
TABLETOP T3	320	160	320 x 330 x 160	430 x 550 x 410	230-1-50 Hz	0,5/0,7 kw	50 kg
TABLETOP T4	420	180	max. 420 x 370 x 180	530 x 590 x 460	230-1-50 Hz	0,7/1,3 kw	60 kg
TABLETOP T5	320	100	900 x 330 x 100	990 x 530 x 430	230-1-50 Hz	1,3 kw	115 kg

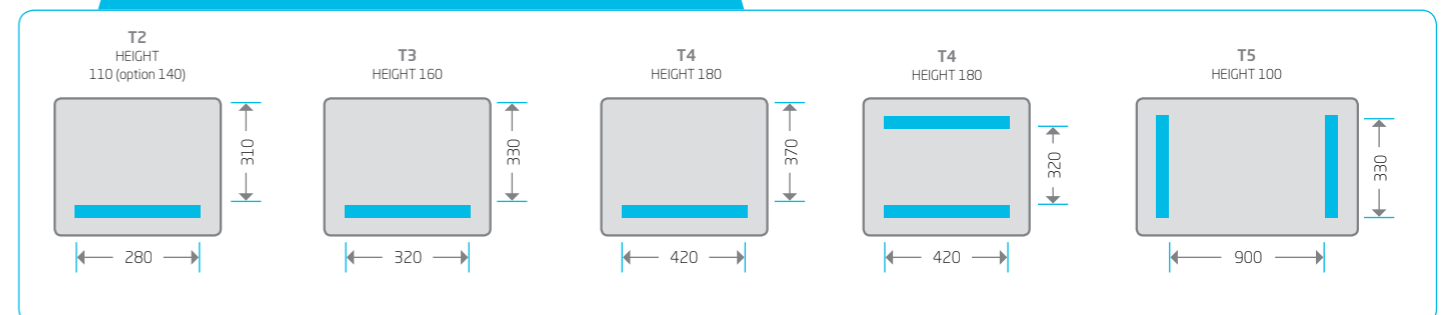
Dimensions in mm *Machines can be supplied with all worldwide voltages applicable

OPTIONS TABLETOPS

	DIGITAL TIME CONTROL	SENSOR CONTROL	SEAL	SEAL CONFIGURATION	GAS	PUMP CAPACITY M3	CYCLE TIME
TABLETOP T2**	1 program	x	single double trenn	L	x	4 or 8 m ³	20-40 sec
TABLETOP T3	1 or 10 programs	sensor/H ₂ O	single double trenn	L	gas	8 or 16 m ³	20-30 sec
TABLETOP T4	1 or 10 programs	sensor/H ₂ O	double trenn 1-2	L L&L	gas	16 or 21 m ³	20-30 sec
TABLETOP T5	1 or 10 programs	sensor/H ₂ O	double trenn 1-2	S&S	gas	21 m ³	20-30 sec

**Model T2 standard coverheight 110 mm, optional high cover 140 mm

SEAL CONFIGURATIONS TABLETOPS



Dimensions in mm

HENKOVAC MOBILES:

"FIRST CHOICE" FOR BUTCHER SHOPS, RESTAURANTS, HOTEL KITCHENS, HOSPITALS, CATERERS AND THE FOOD PROCESSING INDUSTRY.

3 Product ranges:

1. Transparent cover, visual control, for example packaging moist en liquid products.
2. All stainless steel heavy duty industrial range, easy to clean flat working surface.
3. Aluminium range, an excellent price/quality value.

"VERSATILE"



MOBILE M1, M2, M3

SPECIFICATIONS M1, M2 & M3

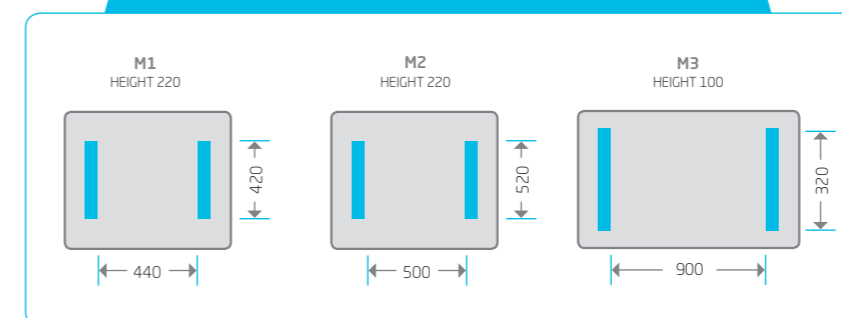
	SEAL LENGTH	MAX. PRODUCT HEIGHT	USEFUL CHAMBER SIZE (wxdxh)	OUTSIDE DIMENSION (wxdxh)	STANDARD VOLTAGE*	POWER CONSUMPTION	WEIGHT
TRANSPARENT COVER & STAINLESS STEEL CHAMBER							
MOBILE M1	2 x 420	220	440 x 420 x 220	655 x 615 x 1020	230-1-50hz/400-3-50 Hz	1,3-3,3 kw	120 kg
MOBILE M2	2 x 520	220	500 x 520 x 220	715 x 715 x 1020	400-3-50 Hz	3,3 kw	180 kg
MOBILE M3	320	100	900 x 330 x 100	990 x 530 x 1020	230-1-50 Hz/400-3-50 Hz	1,3-3,3 kw	140 kg

Dimensions in mm *Machines can be supplied with all worldwide voltages applicable

OPTIONS M1, M2 & M3

	DIGITAL TIME CONTROL	SENSOR CONTROL	SEAL	SEAL CONFIGURATION	GAS	PUMP CAPACITY M3	CYCLE TIME
MOBILE M1	1 or 10 programs	sensor/H ₂ O	double trenn 1-2	S&S	gas	21 or 40 m ³	20-40 sec
MOBILE M2	1 or 10 programs	sensor/H ₂ O	double trenn 1-2	S&S	gas	40 or 63 m ³	25-35 sec
MOBILE M3	1 or 10 programs	sensor/H ₂ O	double trenn 1-2	S&S	gas	40 or 63 m ³	20-25 sec

SEAL CONFIGURATIONS M1, M2 & M3

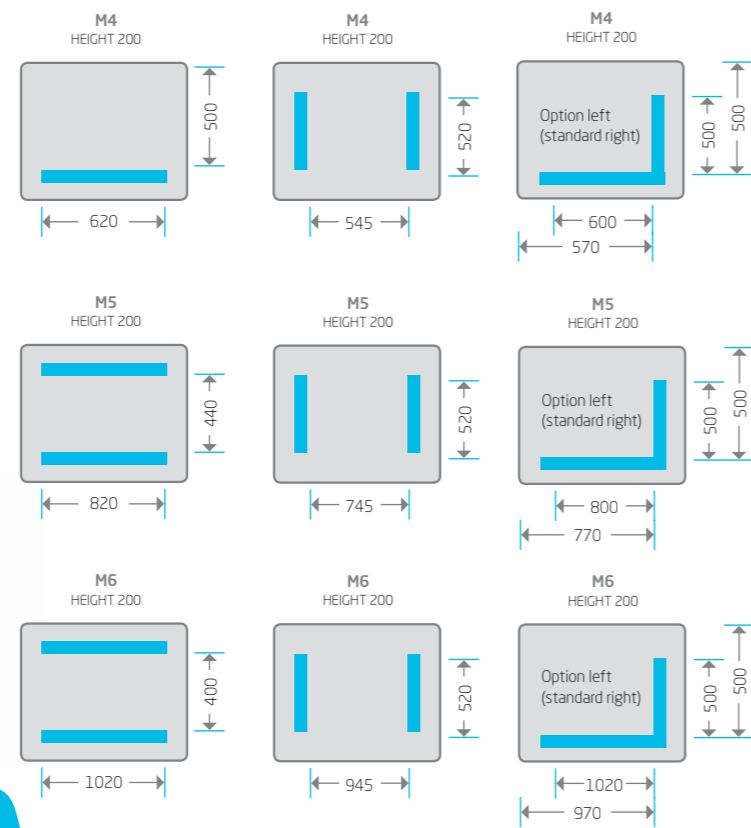


MORE MOBILES >



MOBILE M4

SEAL CONFIGURATIONS M4, M5 & M6



SPECIFICATIONS M4, M5 & M6

STAINLESS STEEL COVER & FLAT WORKING SURFACE

	SEAL LENGTH	MAX. PRODUCT HEIGHT	USEFUL CHAMBER SIZE (wxdxh)	OUTSIDE DIMENSION (wxdxh)	STANDARD VOLTAGE*	POWER CONSUMPTION	WEIGHT	
MOBILE M4	620 2 x 520	600 x 500	200	max. 600 x 500 x 200	720 x 805 x 1170	400-3-50 Hz	3,3 kw	180 kg
MOBILE M5	820 2 x 520	800 x 500	200	max. 800 x 500 x 200	920 x 810 x 1170	400-3-50 Hz	3,5 kw	240 kg
MOBILE M6	1020 2 x 520	1020 x 500	200	max. 1020 x 500 x 200	1140 x 875 x 1160	400-3-50 Hz	3,5 kw	280 kg

Dimensions in mm *Machines can be supplied with all worldwide voltages applicable

OPTIONS M4, M5 & M6

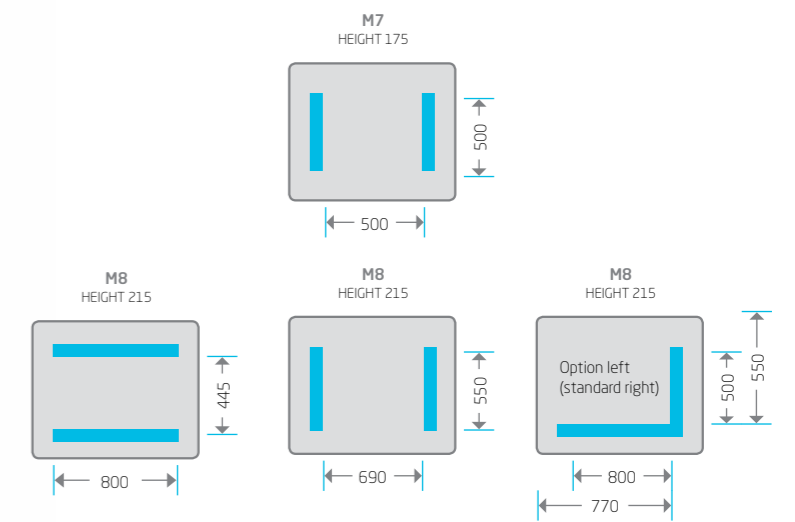
	DIGITAL TIME CONTROL	SENSOR CONTROL	SEAL	SEAL CONFIGURATION	GAS	PUMP CAPACITY M3	CYCLE TIME
MOBILE M4	10 programs	sensor/H ₂ O	double trenn 1-2 bi active	L S&S L&S	gas	63 m ³	20-40 sec
MOBILE M5	10 programs	sensor/H ₂ O	double trenn 1-2 bi active	L&L S&S L&S	gas	63 or 100 m ³	25-35 sec
MOBILE M6**	10 programs	sensor/H ₂ O	double trenn 1-2 bi active	L&L S&S L&S	gas	63 or 100 m ³	25-35 sec

**Model M6 standard cover height 210 mm, optional high cover 260 mm



MOBILE M8

SEAL CONFIGURATIONS M7 & M8



SPECIFICATIONS M7 & M8

ALUMINUM COVER & CHAMBER

	SEAL LENGTH	MAX. PRODUCT HEIGHT	USEFUL CHAMBER SIZE (wxdxh)	OUTSIDE DIMENSION (wxdxh)	STANDARD VOLTAGE*	POWER CONSUMPTION	WEIGHT	
MOBILE M7	500	175	500 x 500 x 175	695 x 680 x 1035	400-3-50 Hz	3,3 kw	150 kg	
MOBILE M8	2 x 800 2 x 550	800 x 500	215	max 800 x 500 x 215	905 x 930 x 1060	400-3-50 Hz	3,5 kw	200 kg

Dimensions in mm *Machines can be supplied with all worldwide voltages applicable

OPTIONS M7 & M8

	DIGITAL TIME CONTROL	SENSOR CONTROL	SEAL	SEAL CONFIGURATION	GAS	PUMP CAPACITY M3	CYCLE TIME
MOBILE M7	1 or 10 programs	sensor/H ₂ O	double trenn 1-2 bi active	S&S	gas	40 or 63 m ³	25-35 sec
MOBILE M8	1 or 10 programs	sensor/H ₂ O	double trenn 1-2 bi active	L&L S&S L&S	gas	63 or 100 m ³	20-40 sec

HENKOVAC DOUBLE CHAMBERS: EFFICIENT, HIGH CAPACITY AND BUILT TO LAST.

Our new range of double chambers are reliable, durable and offer flexibility in volume production. Our machines can be equipped with semi-automatic or automatic cover movement for an even more efficient production. The double chambers can also be equipped with an external pump.

“HEAVY DUTY, INDUSTRIAL PERFORMANCE,
INDUSTRIAL QUALITY”



DOUBLE CHAMBER D2



DOUBLE CHAMBER D6

SPECIFICATIONS D1, D3, D4 & D6

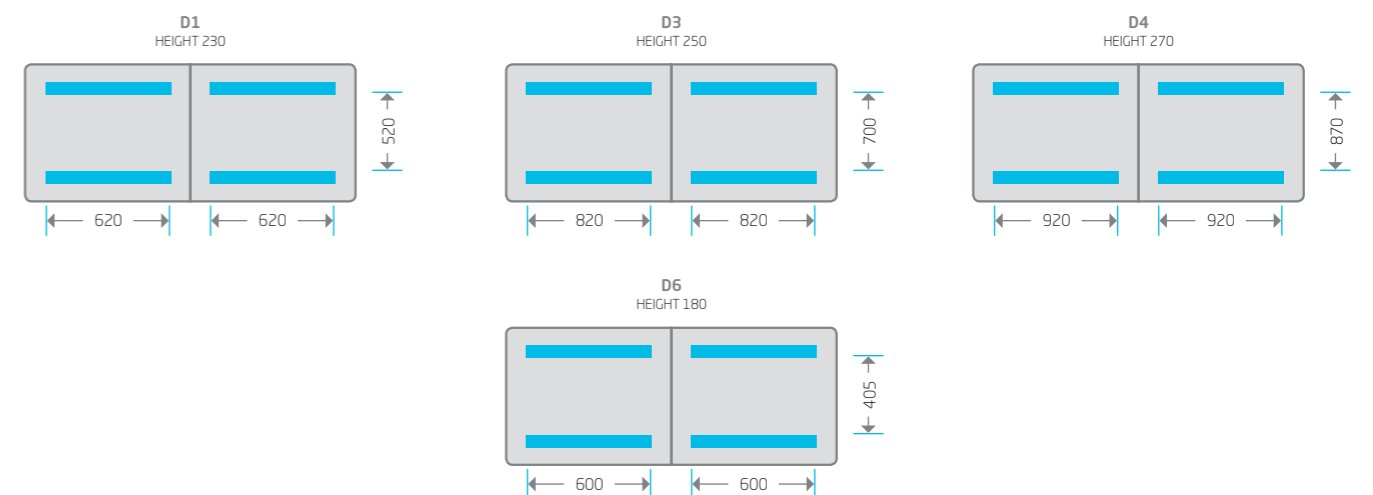
	SEAL LENGTH	MAX. PRODUCT HEIGHT	USEFUL CHAMBER SIZE (wxdxh)	OUTSIDE DIMENSION (wxdxh)	STANDARD VOLTAGE*	POWER CONSUMPTION	WEIGHT
STAINLESS STEEL COVER & FLAT WORKING SURFACE							
D1	4 x 620	230	620 x 520 x 230	1440 x 915 x 1205	400-3-50 Hz	4,4 kw	350 kg
D3	4 x 820	250	820 x 700 x 250	1800 x 1100 x 1230	400-3-50 Hz	6,2-9,7 kw	600 kg
D4	4 x 920	270	920 x 870 x 270	2000 x 1260 x 1245	400-3-50 Hz	6,2-9,7 kw	720 kg
ALUMINUM COVER & FLAT WORKING SURFACE							
D6	4 x 600	180	610x510x180	1345 x 720 x 1040	400-3-50 Hz	4,4 kw	240 kg

Dimensions in mm *Machines can be supplied with all worldwide voltages applicable

OPTIONS D1, D3, D4 & D6

	DIGITAL TIME CONTROL	SENSOR CONTROL	SEAL	SEAL CONFIGURATION	GAS	PUMP CAPACITY M ³	CYCLE TIME
D1	10 programs	sensor/H ₂ O	double trenn 1-2 bi active	2x L&L	gas	63-100 m ³	20-40 sec
D3	10 programs	sensor/H ₂ O	double trenn 1-2 bi active	2x L&L	gas	160-300 m ³	20-35 sec
D4	10 programs	sensor/H ₂ O	double trenn 1-2 bi active	2x L&L	gas	160-300 m ³	25-40 sec
D6	1 or 10 programs	sensor/H ₂ O	double trenn 1-2 bi active	2x L&L	gas	40-63-100 m ³	20-40 sec

SEAL CONFIGURATIONS D1, D3, D4 & D6



HENKOVAC AUTOMATIC PACKAGING LINE

FOR CONTINUOUS OPERATION

- > After the machine is manually loaded the cover will close automatically and start the vacuum cycle.
- > After the vacuum cycle the cover will automatically swing to the other working platform while the packaged products will automatically be discharged on the conveyor belt and be transported into the immersion tank which will automatically start the short immersion cycle.
- > After the immersion the product will be discharged on the exit table.
- > At the exit table the excess film can be removed from the shrink wrap package if 1-2 seal has been used.
- > The 1-2 seal is highly recommended when shrink bags are being used.
- > For regular vacuum bags the immersion tank is not necessary.



Standard

- > Rugged all stainless steel construction
- > IP65 splash water proof controls
- > Pneumatic automatic movement of the vacuum chamber
- > Manual, semi-automatic or automatic operation
- > Sensor controlled 10 program digital vacuum control unit
- > Special cleaning position
- > Conveyor belt automatic controlled by the movement of the vacuum chamber and the immersion tank
- > Immersion tank has automatic water level and temperature control
- > The immersion rack can be removed to clean the immersion tank

Optional

- > 1-2 Seal for shrink bags or bi-active seal
- > Gas flush
- > External pump connection
- > Additional 300m3 external pump

Automatic Packaging Line

- 1 Automatic double chamber vacuum machine
- 2 Conveyor
- 3 Immersion tank
- 4 Exit table

SPECIFICATIONS A5000

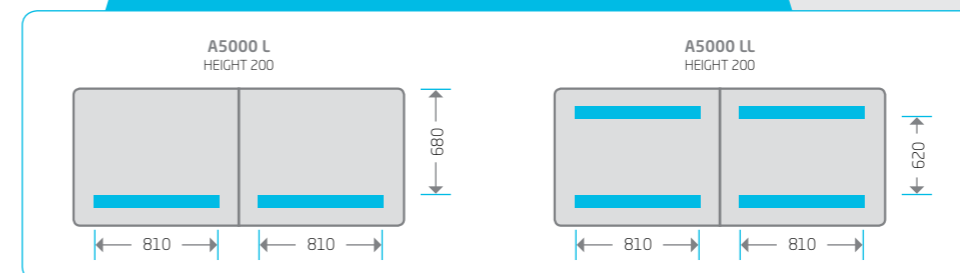
	SEAL LENGTH	WORK HEIGHT	USEFUL CHAMBER SIZE (wxdxh)	OUTSIDE DIMENSION (wxdxh)	WEIGHT	STANDARD VOLTAGE*	POWER CONSUMPTION	AIRPRESSURE
AUTOMATIC DOUBLE CHAMBER VACUUM MACHINE								
A5000 L	2 x 810	910	810 x 680 x 200	2020 x 923 x 1230	525 kg	400-3-50 Hz	5,5 kw	6 bar-100 Ltr p/m
A5000 LL	4 x 810	910	810 x 680 x 200	2020 x 923 x 1230	525 kg	400-3-50 Hz	5,5 kw	6 bar-100 Ltr p/m
CONVEYOR BELT								
	LENGTH	WIDTH	HEIGHT	DIMENSIONS (lxwxh)	WEIGHT	STANDARD VOLTAGE*	POWER CONSUMPTION	
CS-HV	2900	630	910	2900 x 630 x 910	160 kg	220-1-50 Hz	800 W	
IMMERSION TANK								
	WATER CONTENT	IMMERSION PLATFORM	IMMERSION DEPTH	DIMENSIONS (wxdxh)	WEIGHT	STANDARD VOLTAGE*	POWER CONSUMPTION	
ADT-HV 60/80	175 Ltr	800 x 560	250	954 x 920 x 1698	255 kg	400-3-50 Hz	18 Kw option 30 Kw	
EXIT TABLE								
	DIMENSIONS (lxwxh)							
EXIT TABLE	1265 x 630 x 850							

Dimensions in mm *Machines can be supplied with all worldwide voltages applicable

OPTIONS A5000

	DIGITAL TIME CONTROL	SENSOR CONTROL	SEAL	SEAL CONFIGURATION	GAS	PUMP CAPACITY M3	CYCLE TIME
A5000 L	10 programs	sensor/H ₂ O	double trenn 1-2 bi active	L&L	gas	1 or 2 x 300 m ³	30 sec
A5000 LL	10 programs	sensor/H ₂ O	double trenn 1-2 bi active	2x L&L	gas	1 or 2 x 300 m ³	30 sec

SEAL CONFIGURATIONS A5000



HENKOVAC TRAY SEALERS:

LOW INVESTMENTS, EASY PROGRAMMING AND
VERY FLEXIBLE...

Perfect for restaurants, hospitality branch, food stalls and caterers.

The Henkovic TPS tray sealing machines are designed for packing food products under MAP-conditions. Low investment, easy programming and flexibility explain the popularity of these machines. The mould sets can be easily changed without the need of tools because of the unique "easy mould change system". The fully automatic sensor controls vacuum and gas injection to create the perfect atmosphere inside the package.



TRAY SEALER TPS XL

"FLEXIBLE & EASY TO USE"



TRAY SEALER TPS MINI







SPECIFICATIONS TRAY SEALERS

	MACHINE DIMENSION	WORK HEIGHT	PUMP	CYCLE TIME	VOLTAGE*	POWER CONSUMPTION	AIR PRESSURE REQUIRED	WEIGHT
TPS XL	580 x 730 x 1300	850	21 m ³	25-30 sec	400V-3-50 Hz	1,5 kw	6bar -20 ltr p. min	150 kg
TPS MINI	380 x 640 x 670	table top	8 m ³	25-30 sec	400V-3-50 Hz	0,45 kw	6bar -20 ltr p. min	50 kg

	MAX DIMENSION TRAY	MAX HEIGHT TRAY	MAX WIDTH FILM	MAX DIAMETER FILM ROLL	CORE DIAMETER FILM ROLL
TPS XL	395 x 290	100	400	250	75
TPS MINI	366 x 180	50	265	250	75

*Dimensions in mm *Machines can be supplied with all worldwide voltages applicable*

MAXIMUM TRAY DIMENSIONS

MOULD CONFIGURATION	TPS MINI (LXDxH)	TPS XL (LXDxH)	
1:1	265 x 180 x 50	395 x 290 x 120	
1:2	180 x 120 x 50	195 x 290 x 120	
2:1	265 x 80 x 50	395 x 140 x 120	
4:1	180 x 80 x 50	195 x 140 x 120	
1 x round	Ø 165	Ø 290	
2 x round	Ø 120	Ø 195	

Dimensions in mm

HENKOVAC TRAY SEALERS:

EASY AND QUICK MOULD CHANGE, EASY ACCESS,
EASY TO CLEAN

"Packaging of meat, vegetables, fruit, ready made meals portioned in practical trays with a professional presentation"

The TPS 1000 and TPS 2000 are especially designed for easy and fast mould changes which consists off relatively light components. The transparant cover allows quick and full access for the mould change, loading and guiding the film and thorough cleaning of the machine. The TPS 2000 has 2 moulds which doubles the production capacity compared to the TPS 1000 or adds flexibility with the installation of 2 different moulds. This only requires changing the settings at the control panel for switching to a different tray dimension. The TPS range can be equipped with a special oxygen Busch pump for gasflush > 21%, a photocell for centering printed film. The loading area can be extended, the exit belt can be motorized and the control unit has connections for auxiliary equipment.

TRAY SEALER TPS 2000



SPECIFICATIONS TRAY SEALERS

	MACHINE DIMENSION	WORK HEIGHT	PUMP	CYCLE TIME	VOLTAGE*	POWER CONSUMPTION	AIR PRESSURE REQUIRED	WEIGHT
TPS 1000	3400 x 1100 x 1500	850	100 m ³	10-15 sec	400V-3-50Hz	6 kw	6 bar	950 kg
TPS 2000	4600 x 1100 x 1500	850	160 m ³	10-15 sec	400V-3-50Hz	10 kw	6 bar	1100 kg

	MAX DIMENSION TRAY	MAX HEIGHT TRAY	MAX WIDTH FILM	MAX DIAMETER FILM ROLL	CORE DIAMETER FILM ROLL
TPS 1000	424 x 266	130	480	440	76
TPS 2000	2X 424 x 266	130	480	440	76

*Dimensions in mm *Machines can be supplied with all worldwide voltages applicable*

MAXIMUM TRAY DIMENSIONS

MOULD CONFIGURATION TPS 1000 & TPS 2000 (LXDxH)		
1:1	424 x 266 x 130	
1:2	209,5 x 266 x 130	
1:3	127 x 266 x 130	
1:4	90 x 266 x 130	
1 x round	Ø 336	
2 x round	Ø 209,5	
3 x round	Ø 127	
4 x round	Ø 90,25	

Dimensions in mm

HENKOVAC THERMOFORMERS:

WORLDCLASS THERMOFORMER FOR FLEXIBLE AND RIGID FILM

- > **Film widths:** 285 - 320 - 355 - 420 mm
- > **Strokes:** 240 - 270 - 300 mm

The range of thermoformers has been designed to satisfy the requirements of small to medium size processing operations that require the best value for their money in performance, hygiene, quality, reliability, serviceability and durability. The intuitive, user friendly control system make programming easy, provides relevant management information and safeguards proper operation. All parts are very accessible for easy service and cleaning. The uncompromising choice of quality materials and design makes us proud to be able to offer this range of thermoformers.



Standard

- > Display prepared for remote connection and control through Ethernet; for example for software updates
- > Synchronisation for peripheral devices such as a labeler, printer, filler or loading robot
- > Control cabinet heating to prevent condensation on electrical circuits

Optional

	1	2	3
> Length	3000		
> Pump	63 m ³	100 m ³	160 m ³
> Gas	Inert	Oxygen	
> Exit Conveyor	Rollers	Powered chain belt	
> Film	Print sensor	Euro hole	

SPECIFICATIONS THERMOFORMER

	MACHINE LENGTH	MACHINE WIDTH	MACHINE HEIGHT	VOLTAGE*	POWER CONSUMPTION	AIR	WATER
TH 285/320/355	3500	727	1708	400V-3-50Hz	7,5 kw	6 bar 200 Ltr/min	2,1Ltr/min 1,5 bar
TH 420	3500	792	1708	400V-3-50 Hz	7,5 kw	6 bar 200 Ltr/min	2,1Ltr/min 1,5 bar
	FILM THICKNESS	MAX DEPTH					
FLEXIBLE FILM	< 300 μ	95					
RIGID FILM	Ca. 300-400 μ	60					
SKIN PACK	x	20					

Dimensions in mm *Machines can be supplied with all worldwide voltages applicable

MODELS THERMOFORMERS

MODEL	WIDTH	STROKE	LOADING AREA
TH 285-240	285	240	1400
TH 285-270	285	270	1300
TH 285-300	285	300	1100
TH 320-240	320	240	1400
TH 320-270	320	270	1300
TH 320-300	320	300	1100
TH 355-240	355	240	1400
TH 355-270	355	270	1300
TH 355-300	355	300	1100
TH 420-240	420	240	1400
TH 420-270	420	270	1300
TH 420-300	420	300	1100

Dimensions in mm

IMMERSION TANKS FOR SHRINK PACKAGES

- > Full stainless steel immersion tanks for shrink packages
- > Immersion platform with rollers for easily loading and unloading
- > Automatic water level and temperature control
- > Wheels for added flexibility



SPECIFICATIONS IMMERSION TANKS

	WATER CONTENT	IMMERSION PLATFORM	IMMERSION DEPTH	DIMENSIONS (wxdxh)	WEIGHT	STANDARD VOLTAGE*	POWER CONSUMPTION
HV 40/60	70 Ltr	570 x 400	250	700 x 620 x 1550	400-3-50 Hz	9 kw	105 kg
HV 55/75	140 Ltr	730 x 535	250	1018 x 755 x 1550	400-3-50 Hz	14 kw	135 kg

Dimensions in mm *Machines can be supplied with all worldwide voltages applicable

CONVERSION TABLE OLD & NEW

	HENKOVAC NEW	HENKOVAC OLD
TRANSPARENT COVER & STAINLESS STEEL CHAMBER		
TABLETOP	T2	MINI+MAXI
TABLETOP	T3	GASTRO+100i
TABLETOP	T4	GASTROPRO+150i+153
TABLETOP	T5	163
TRANSPARENT COVER & STAINLESS STEEL CHAMBER		
MOBILE	M1	170i+193
MOBILE	M2	200i+253
MOBILE	M3	NEW: 163 MOBILE VERSION
STAINLESS STEEL COVER & FLAT WORKING SURFACE		
MOBILE	M4	203
MOBILE	M5	303
MOBILE	M6	303 XL
ALUMINUM COVER & CHAMBER		
MOBILE	M7	200
MOBILE	M8	300
DOUBLE CHAMBER	D1	403XL
DOUBLE CHAMBER	D3	453XL + 493XL
DOUBLE CHAMBER	D4	503XL
DOUBLE CHAMBER	D6	350
AUTOMATIC LINE	<i>No changes</i>	A5000
IMMERSION TANK	<i>No changes</i>	HV 50/75
IMMERSION TANK	<i>No changes</i>	HV 40/60
TRAY SEALER	<i>No changes</i>	TPS Mini
TRAY SEALER	<i>No changes</i>	TPS XL
TRAY SEALER	<i>No changes</i>	TPS 1000
TRAY SEALER	<i>No changes</i>	TPS 2000
THERMOFORMER	<i>No changes</i>	TH FLEX
THERMOFORMER	<i>No changes</i>	TH RIGID

Dealer:

Visit our website:



HFE Vacuum Systems b.v.

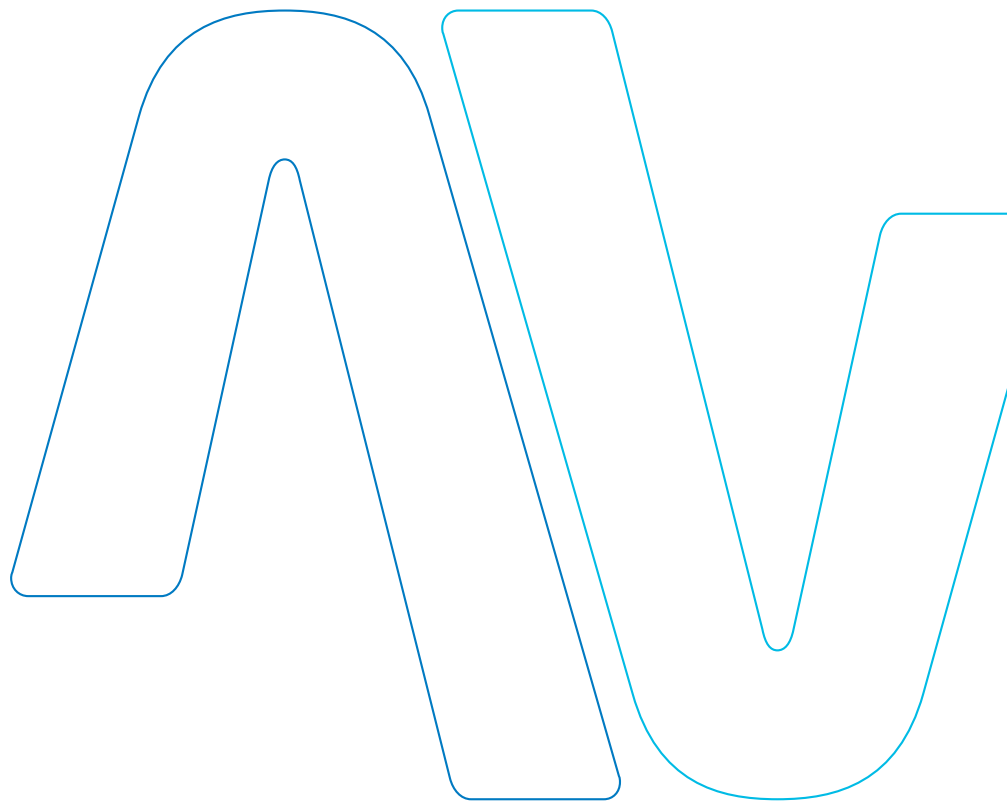
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