

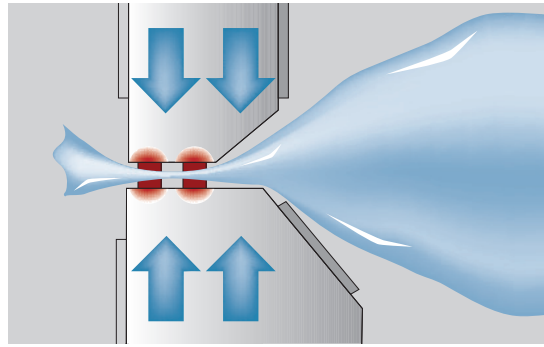
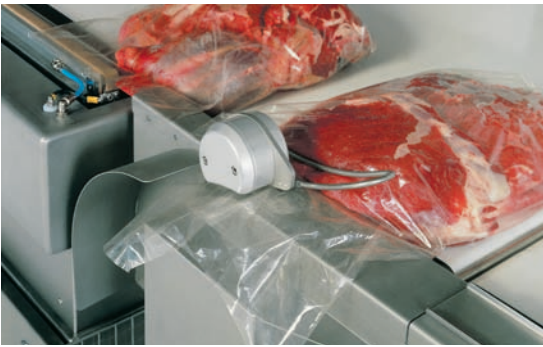
supervac[®]

intelligent vacuum packaging



GK 501B

Supervac GK 501B



Trim Removal System (optional): Bag over-length is cut off by rotating knives on the way into the chamber. Surplus material drops into baskets. Adjustable rotation speed suitable for all kinds of laminate bags, gusseted bags of aluminium foil and shrink bags. Does the job of both cut-off perforation and pouch piercing knives.

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.

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.

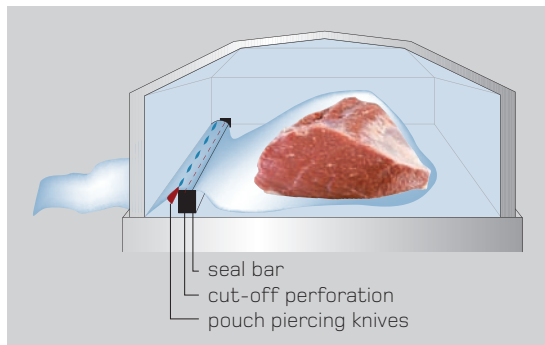
Cut-off Perforation Knives (optional) leave the operator to simply remove surplus material from the pack after the vacuum packing has been completed.

The conveyerised stainless steel vacuum packaging machine with increased output from only one operator. For meat, fish, cheese and all other food and non-food products.



Height Adjustable Sealing Bars (optional): Perfect appearance for all product heights.





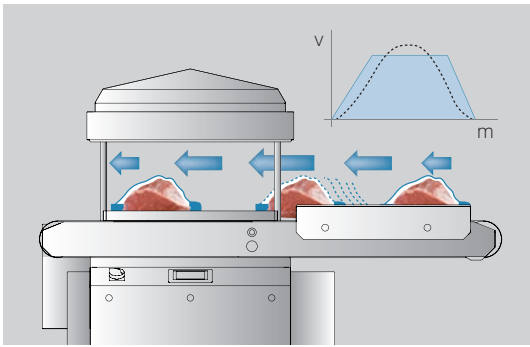
Pouch Piercing Knives (optional) pierce evacuation slots into overlength bags which protrude from the chamber so that the closing lid cannot obstruct evacuation. (Not necessary for machines with Trim Removal System).

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.
- 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.



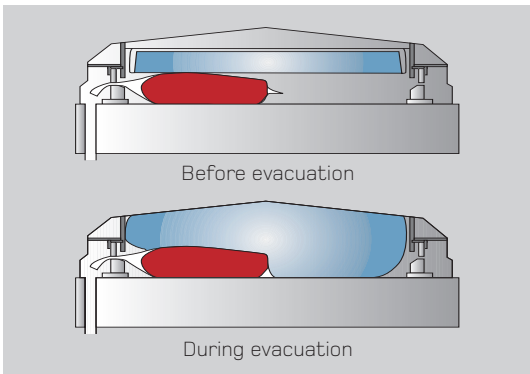
Compact GK 501B High Output Vacuum Packaging Machine.

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 (illustrated).
- Control box heating.

Soft Start and Stop of Belt

Controlled acceleration and braking prevent products from moving out of place as they enter the vacuum chamber.



Optional Features:

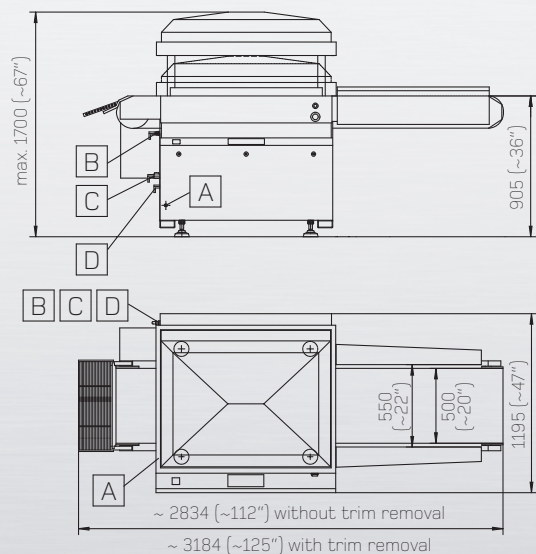
- Height Adjustable Sealing Bars.
- Trim Removal System (illustrated).
- Pouch Piercing Knives (illustrated).
- Cut-off Perforation Knives (illustrated).
- Shrink Bag Equipment.
- Watercooled Sealing Bars.
- Ridged Belt for round products.
- Outfeed rollers 250mm or 500mm long.
- Booster/vane pump combinations.

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.....	1080 x 820 mm	42.5" x 32"
Lid height.....	180 mm	7"
Other lid heights.....	upon inquiry	
Seal bar length.....	2 x 1000 mm	2x 39½"
Distance between seal bars.....	550 mm	21.6"
Fixed seal bar heights.....	0, 15, 35, 55 or 75 mm	0", 5/8", 1 3/8", 2 1/4" or 3"
Other seal bar heights.....	upon inquiry	
Height adjustable seal bars.....	15 - 80 mm	5/8" - 3"
Compressed air consumption.....	50 NI / min. 6 bar	2 cu.ft. / min. 90 psi
Electricity consumption without pump.....	approx. 3.8 kW	
Integral vane pump.....	250 or 300 m³/h	
or integral booster pump.....	500 or 1000 m³/h	
Other pump systems.....	upon enquiry	
Total weight without pump.....	approx. 760 kg	1670 lbs
Total weight with integral pump.....	approx. 960 kg	2100 lbs

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



Subject to change without notice.

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