

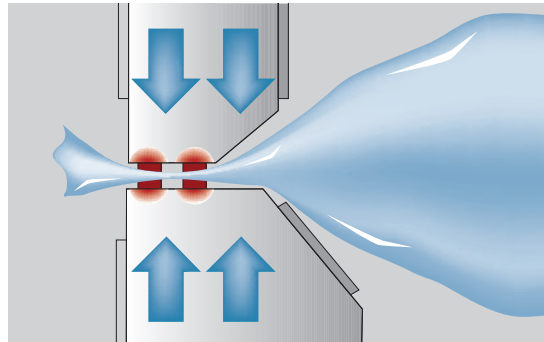
supervac[®]

intelligent vacuum packaging



GK 850B / 860B

Supervac GK 850B / GK 860B Series



Straight Cut-off Knives in chamber to cut off surplus material. **Exhaust System** to suck out trimmed film into a container unit sited under the machine infeed section (optional). No need to remove the bag overlength manually.

Watercooled Seal Bars (optional) only necessary when aluminium bags are used.

Height Adjustable Sealing Bars (optional for GK 852B / GK 853B): Perfect appearance and flexibility for all product heights.

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 high performance vacuum packaging machine with increased output for meat, fish, cheese and all other food and non-food products.

GK 852B – Standard machine with 200 mm lid height.

GK 853B – Standard machine with 300 mm lid height.

GK 862B – Split-belt machine for single operator use with 200 mm lid height.

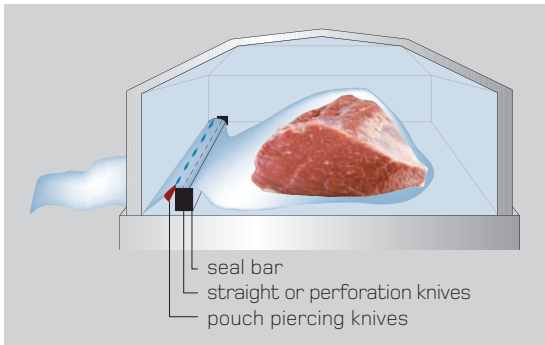
GK 863B – Split-belt machine for single operator use with 300 mm lid height.

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



Touch Screen Control Unit

- Simple touch control on screen.
- 7.7" colour display.
- 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.

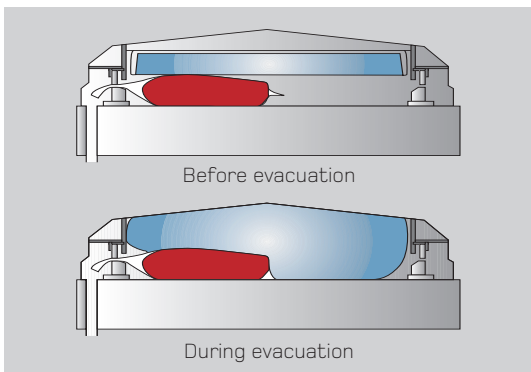


GK 850B / GK 860B Series High Output Vacuum Packaging Machines

Standard Features:

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



Optional Features:

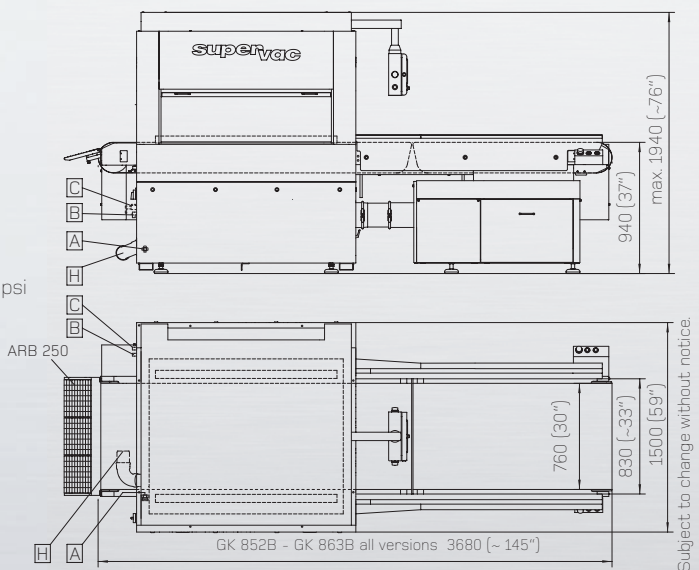
- Height Adjustable Sealing Bars (for GK 852B / GK 853B). Programmable on Touch Screen Control Unit.
- Pouch Piercing Knives (illustrated).
- Cut-off Perforation Knives (illustrated).
- Straight Cut-off Knives with Exhaust System (illustrated).
- Watercooled Sealing Bars (for use only with aluminium bags).
- Ridged Belt for round products (for GK 852B / GK 853B).
- 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	1390 x 1110 mm	55" x 44"
Lid height	GK 852B / GK 862B: 200 mm GK 853B / GK 863B: 300 mm	8" 12"
Seal bar length	2 x 1300 mm	2 x 51"
Distance between seal bars	830 mm	32.7"
Fixed seal bar heights	45, 65 or 85 mm	1.8", 2.6" or 3.3"
Other seal bar heights	upon inquiry	
Height adjustable seal bars (GK 852B / GK 853B)	25 – 90 mm	1" – 3.5"
Compressed air consumption	150 NI/min. 6 bar	6 cu.ft./min. 90 psi
Electricity consumption without pump	approx. 4 kW	
Integral booster pump with frequency control	1250 m ³ /h	
External vacuum pump	630 m ³ /h	
Other pump systems	upon inquiry	
Total weight without pump	approx. 1540 kg	3400 lbs

A Mains connection	C Water inlet
B Compressed air connection	H Vacuum connection



Subject to change without notice.

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