

supervac[®]

intelligent vacuum packaging

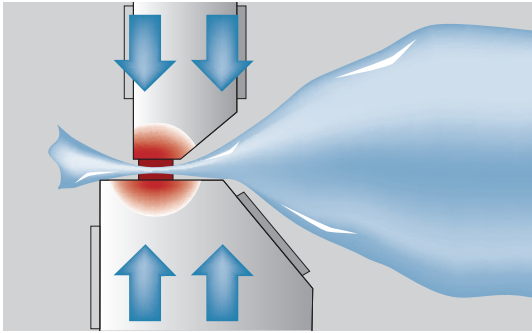


Supervac GK 186/187/189/190 Single Chamber Vacuum Packaging Machines

- All stainless steel construction.
- Biactive Sealing with Spring loaded Resistance Wires.
- On wheels.
- DIGIMAT 5 Microprocessor control unit.
- Integral vacuum pump with motor protection.

GK 186 / 187
GK 189 / 190

- Reliable and easy to service.
- Hygienic design – easy to clean.
- Simple to operate.



GK 186/187/189/190 Compact and reliable

Vacuum packaging of perishable food – fresh and processed meat, sausages, fish, cheese, prepared dishes and more – no loss of weight, longer shelf life.

Standard Features:

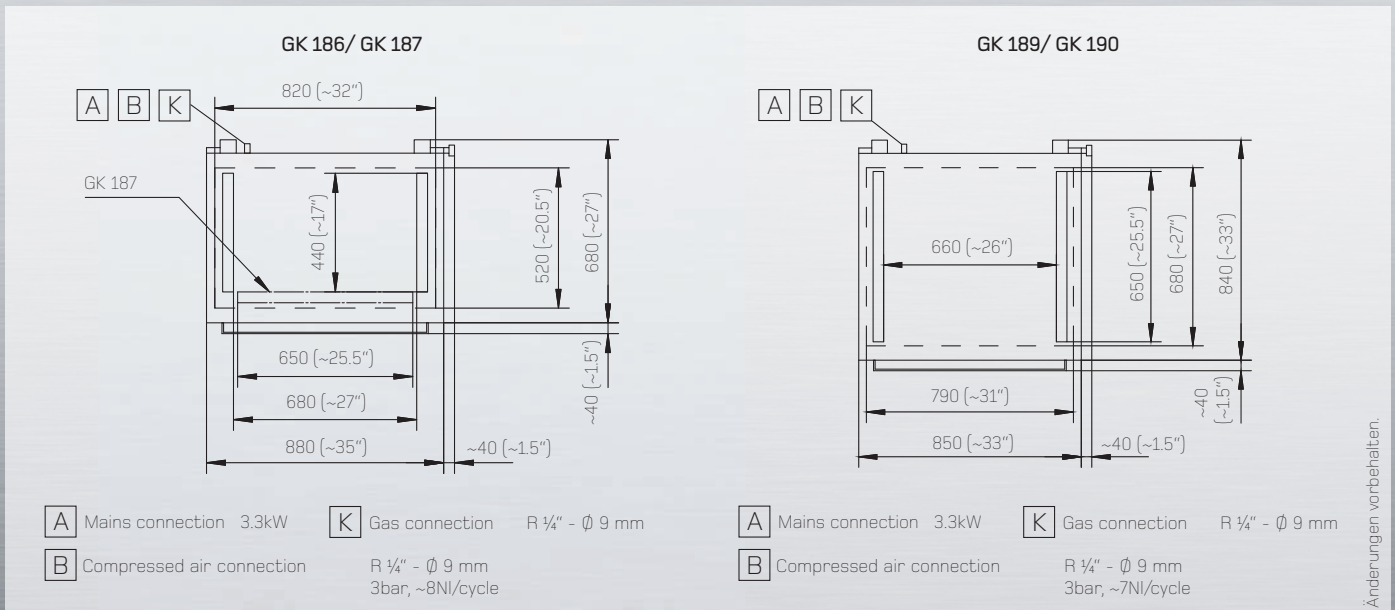
- Biactive Sealing and Spring Loaded Resistance Wires (illustrated).
- Withdrawal of Bag Overlength.
- DIGIMAT 5, Microprocessor control unit (20 programmes).

Optional Features:

- Gas flushing for packaging soft products, e.g. sandwiches, cheese, pasta. There are 4 gas nozzles per seal bar.
- Expansion Cushion.
- Additional Sealing Pressure – 4 bar total sealing pressure. Recommended for machines with cut-off perforation.
- Cut-off Perforation.
- Inclined filler plates for liquids or granular products.

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.

Technical Data:	GK 186	GK 187	GK 189	GK 190
Outside dimensions(mm)	920 x 720 x 1070	920 x 720 x 1070	880 x 900 x 1100	880 x 900 x 1200
Chamber dimensions.....(mm)	820 x 520 x 180	820 x 520 x 32.2	790 x 680 x 180	790 x 680 x 300
Sealing length.....	2 x 420 mm	2 x 420 mm	2 x 650 mm	2 x 650 mm
Distance between the seal bars	680 mm	680 mm	660 mm	660 mm
Distance seal bar / back wall		440 mm		
Recommended vacuum pump	63 / 100	63 / 100	100 / 160	160
Power consumption 3 ph, 50Hz	1.3 / 2.2 kW	1.5 / 2.2 kW	2.2 / 4.0 kW	4.0 kW
3 ph, 60Hz	2.2 / 3.0 kW	2.2 / 3.0 kW	3.0 / 5.5 kW	5.5 kW
Weight approx.	180 / 200 kg	190 / 220 kg	240 / 290 kg	310 kg



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