

supervac[®]

intelligent vacuum packaging

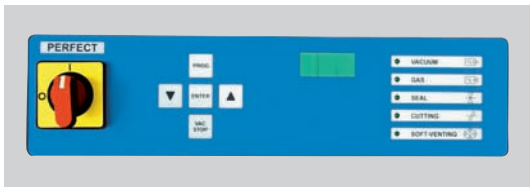


Supervac GK 145 Single Chamber Vacuum Packaging Machine

- All stainless steel construction.
- Transparent lid.
- On wheels with brakes.
- Microprocessor control with vacuum sensor.
- Integral vacuum pump with motor protection.

GK 145

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



GK 145 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.

GK 145 Electronic Control.

- Microprocessor control with vacuum sensor.
- User friendly flat keyboard.
- 10 programme memory.
- Evaporation point detection.
- Digital display of machine functions.
- Quick-Stop button.
- Soft ventilation programmable.
- Service programme for dehumidifying the integral Busch vacuum pump.
- Oil change display.

Standard Feature:

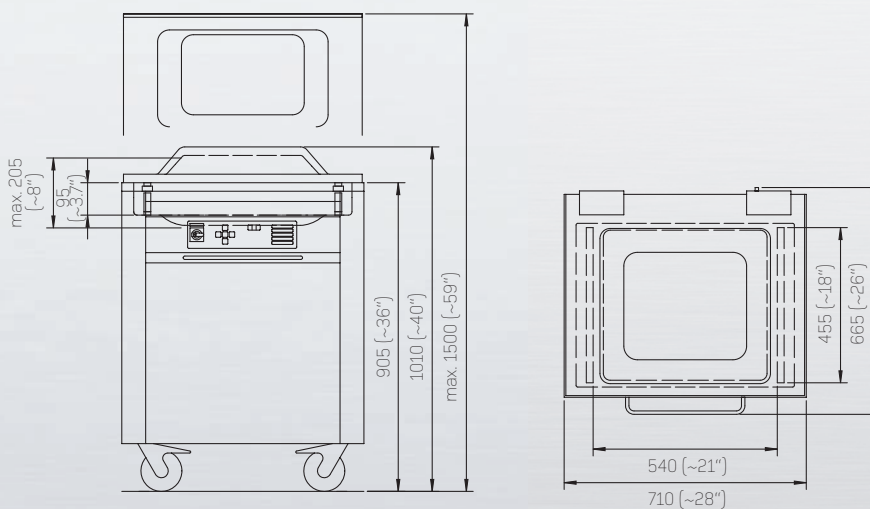
- Single sealing + Hot wire cut off.

Optional Feature:

- Gas flushing (2 gas nozzles per bar) for fragile products.

Technical Data:

Outside dimensions	710 x 665 x 1010 mm (28 x 26 x 40")	
Chamber dimensions	640 x 475 x max. 205 mm (25 x 19 x 8")	
Seal bar length	2 x 455 mm (2 x 17.9")	
Distance between seal bars	540 mm (21")	
Integral Busch vacuum pump	40 m³/h	63 m³/h
Power consumption	3Ph 50Hz	1.7 kW 2.1 kW
	3Ph 60Hz	2.1 kW 2.8 kW
Weight approx.	135 kg 150 kg	



Änderungen vorbehalten.

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