

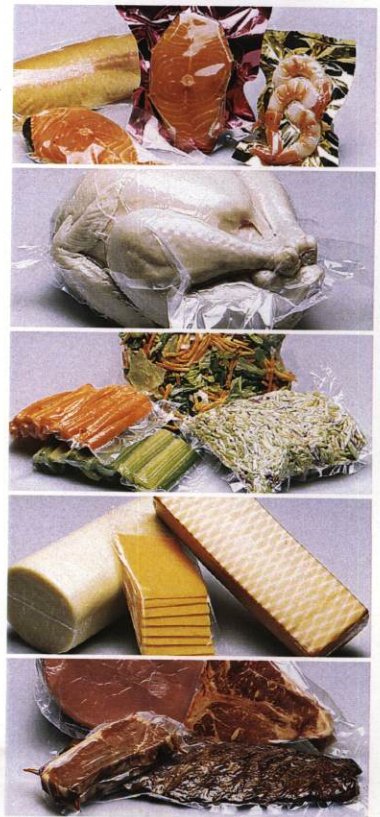
KOCH ULTRAVAC® 2100

DOUBLE CHAMBER VACUUM PACKAGING MACHINE

- **Increase Production Efficiencies**
- **Minimize Rework • Extend Shelf Life**
- **Improve Package Quality**



Whether it's meat, poultry, cheese, fish, seafood, or produce that you need to preserve, the Ultravac 2100 is the most dependable, simple to own, simple to operate, double chamber vacuum packaging machine available in the marketplace.



If you're faced with any of the above challenges, Koch Equipment's Ultravac 2100 swing lid double chamber vacuum packaging machine is your solution. With more than 3,000 machines in use the Ultravac 2100 is the best selling American made vacuum chamber machine.

It offers unrestricted packaging flexibility and delivers a host of value added benefits:

- **Extending shelf life of fresh product.** Vacuum packaging keeps products fresher and eliminates freezer burn.
- **Consistent, trouble-free, quality retail packaging** – package after package. Pozi-Pressure™ radius surface sealing forces moisture and contaminants out of the seal area for a clean leak resistant package. (See illustration on reverse side.)
- **Two year warranty.** Clear proof of performance tested, trouble free operation.

- **Greater volume per cycle.** Up to 15,000 4"x6" packages per eight-hour shift with Ultravac 2100's large chamber area.
- **Reduced loading time.** Optional Koch-patented pre-cut knife system allows operator to extend pouches beyond the edge of the chamber for perfect bag/pouch trimming.
- **Strong, durable, die cast aluminum.** All major chamber components of the Ultravac 2100 are solid cast aluminum and last through cycle after cycle.
- **A solution for troublesome applications.** Virtually eliminate leakers and reworks with available double seam or 10-mm wide-band seal options.
- **Modified atmosphere packaging (MAP).** Optional gas flush operation is available on all Ultravac 2100 machines.
- **Readily available parts and service.** Same-day shipping available on all parts.

KOCH

EQUIPMENT

Koch Equipment LLC
1414 West 29th Street
Kansas City, MO 64108-3604 USA

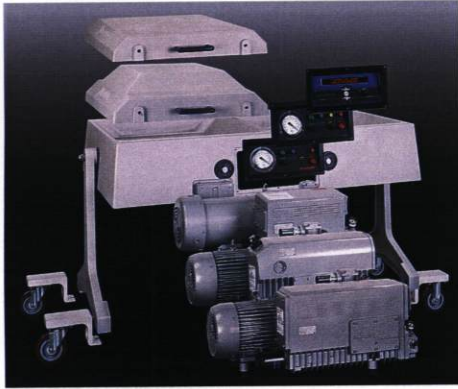
800-777-5624

Telephone: (816) 753-2150
Fax: (816) 753-4976
E-mail: info@kochequipment.com
Internet: kochequipment.com

KOCH ULTRAVAC® 2100

DOUBLE CHAMBER VACUUM PACKAGING MACHINE

The cost-effective American made Ultravac® 2100

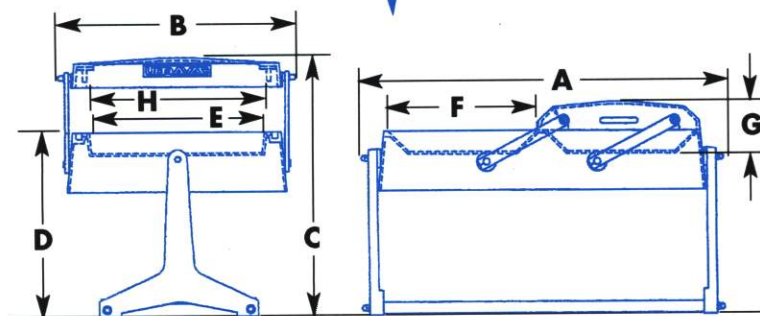


The Ultravac 2100 is available in two different sizes – 8" or 12" chamber depths – and several pump and chamber configurations to meet your specific production needs.

All machines are equipped with air cooled Busch vacuum pumps. The 8" model is available with a 5, 7.5, 10 or 12-hp pump. For larger sized products like hams, turkeys, large primal cuts or cheese

blocks, the 12" chamber depth is recommended and comes equipped with a 10-hp or 12-hp Busch pump.

Specifications		8" Model	12" Model
Length	A	64.5" (1638.3-mm)	64.5" (1638.3-mm)
Width	B	42" (1066.8-mm)	42" (1066.8-mm)
Maximum Height	C	47" (1193.8-mm)	51" (1295.4-mm)
Working Height	D	34.4" (873.8-mm)	34.4" (873.8-mm)
Seal Bar Length		26.5" (673.1-mm)	26.5" (673.1-mm)
Chamber Width	E	30.9" (784.9-mm)	30.9" (784.9-mm)
Chamber Length	F	26.6" (675.6-mm)	26.6" (675.6-mm)
Chamber Depth	G	8" (203.2-mm)	12" (304.8-mm)
Between Seal Bars	H	32" (812.8-mm)	32" (812.8-mm)
Vacuum Pump		5, 7.5, 10 or 12-hp	10 or 12-hp
Electrical Available		208, 240, 380	208, 240, 380
(3-phase)		460, 575V	460, 575V
Cycle Time		15-25 sec.	15-25 sec.
Net Weight		1,100 to 1,400-lbs (varies depending on size)	1,100 to 1,400-lbs (varies depending on size)



ETL Listed,
Conforms to: UL-73,
CSA-C22.2
No. 68-92, NSF-2

10mm Wide-Band Textured Seal
OPTIONAL

Competitor's Sealing

Flat seal elements can leave contaminants in seal area



Pozi-Pressure™ Sealing

Koch's radius surface forces contaminants out of seal area

For more than 120 years, companies large and small have been looking to Koch Equipment for innovative solutions to their processing, packaging, and labeling equipment needs. Call one of our equipment specialists today, or visit our Web site and let us help your company.



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Options

- Gas Flush
- Patented Precut Knife System
- 10-mm Wide-Band Seal
- Mobile Wheel Kit
- Locking Casters
- Herculite Storage Cover
- Digital Control Panel
 - 10 Savable Programs
 - Supervisor Security Feature
- Vacuum Sensing Control
- Quick Stop
- Soft Air Pulse Vent Cycle Control
- Seal and Hold Times