

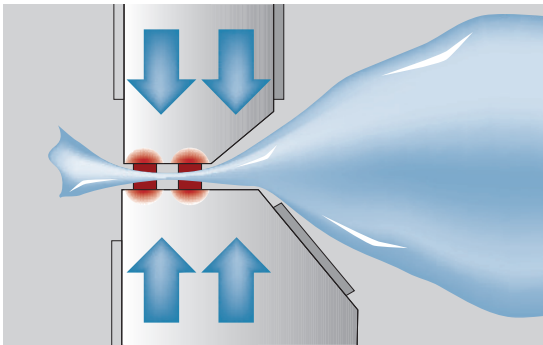
supervac[®]

intelligent vacuum packaging



GK 169B/170B

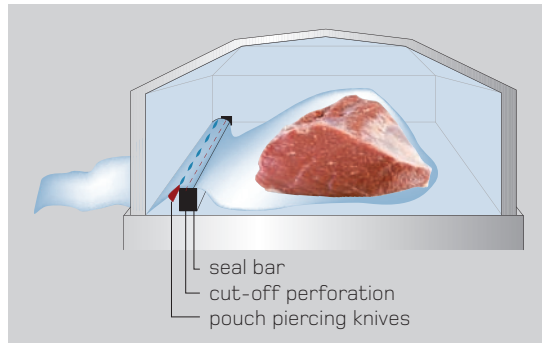
Supervac GK 169B/170B



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.

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.



Pouch Piercing Knives (optional) pierce evacuation slots into overlength bags which protrude from the chamber so that the closing lid cannot obstruct evacuation.

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.



GK 169B:

with 180 mm lid height.

GK 170B:

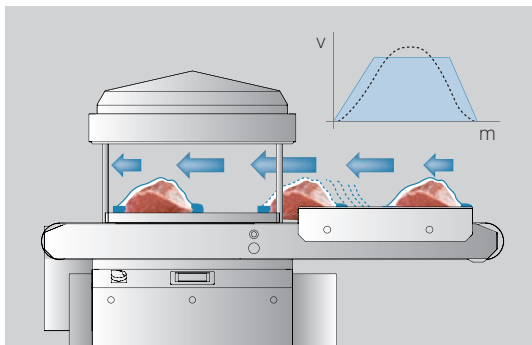
with 300 mm lid height.

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



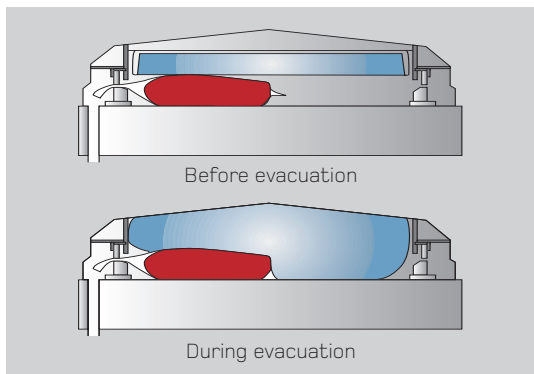
Touch Screen Control Unit

- Simple touch control on screen.
- 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.



Soft Start and Stop of Belt

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



Expansion Cushion with **Snap-out Frame** reduces evacuation time by up to 30% and prevents wrinkles on the upper side of the package.

Compact GK 169B/170B 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.

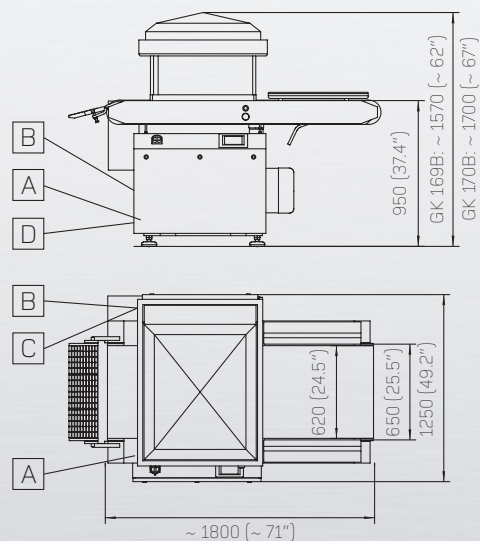
Optional Features:

- 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.

Technical Data:

Chamber size	890 x 740 mm	35 x 29"
Lid height	GK 169B 180 mm	7"
	GK 170B 300 mm	12"
Seal bar length	2 x 660 mm	2 x 26"
Distance between seal bars	650 mm	25½"
Fixed seal bar heights GK 169B	35 or 55 mm	1¾" or 2¼"
Fixed seal bar heights GK 170B	35, 55 or 75 mm	1¾", 2¼" or 3"
Other seal bar heights	upon inquiry	
Compressed air consumption	50 NI / min. 6 bar	2 cu.ft. / min. 90 psi
Electricity consumption without pump	approx. 3.2 kW	
Integral vane pump	250 m³/h	
or integral booster pump	500 m³/h	
Other pump systems	upon enquiry	
Total weight without pump	approx. 450 kg	1000 lbs
Total weight with integral pump	approx. 650 kg	1440 lbs

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



Subject to change without notice.

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