

# Каталог продукции HENKOVAC

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**'INTRODUCING HENKOVAC,  
THE WORLD'S NUMBER ONE  
QUALITY VACUUM SOLUTIONS'**

# NICE TO MEET YOU! WE ARE HENKOVAC INTERNATIONAL!

Henkovac is based in The Netherlands and is one of the inventors of the vacuum packaging machine. Henkovac combines almost 70 years of experience with craftsmanship, state-of-the-art design and manufacturing technology. This ensures that all Henkovac machines are innovative and reliable while complying with the highest quality standards.



*Ernst*

Ernst Goudsmid,  
Managing Director

**PRODUCING TOP QUALITY  
VACUUM PACKAGING.  
MACHINES LIKE NO OTHER  
COMPANY CAN...**

## **Leading brand**

Henkovac vacuum packaging machines is distributed in more than 80 countries and is one of the world's leading brands of vacuum packaging machines. The local presence of a network of Henkovac dealers guarantees fast service, the availability of spare parts and tailor-made advice.

## **Value for money**

Henkovac always aims to supply best-in-class machines for very competitive prices. We use only quality materials to build durable, reliable and long-lasting equipment. The work is carried out by a dedicated team of people, guaranteeing our customers a well-balanced mix of quality and value for money.

PLUG-AND-PLAY  
TABLETOP VACUUM  
PACKAGING  
MACHINES FOR  
**CATERING AND  
RESTAURANTS**





VACUUM  
PACKAGING LINES  
FOR ALL  
**INDUSTRIAL**  
PACKAGING NEEDS



TOP QUALITY  
VACUUM PACKAGING  
MACHINES FOR  
**BUTCHERS AND**  
**SUPERMARKETS**

# CHOOSE HENKOVAC AND GET DUTCH TOP QUALITY

VACUUM PACKAGING EXTENDS THE SHELF LIFE OF PRODUCTS, GUARANTEES QUALITY, PREVENTS PRODUCTS FROM DRYING OUT, PROTECTS PRODUCTS FROM OUTSIDE INFLUENCES AND IMPROVES HYGIENIC HANDLING.

Vacuum packaging is a very cost-effective procedure for preserving perishable food products. It extends the shelf life of products and fully complies with the strict HACCP hygiene procedures. Low packaging material costs and short processing times make vacuum packaging by far the most economical and efficient way to package food hygienically. Vacuum packaging is also the perfect solution for other applications – such as protecting delicate electronics, sterilised medical instruments and money – and can also be used for space-saving solutions.

## **Henkovac redefining the benchmark for vacuum packaging machines**

Henkovac offers a full range of vacuum packaging machines: reliable, robust, and easy to service and maintain. Henkovac recently redesigned its complete range of vacuum packaging machines and made them even easier to operate and clean. The full range of machines and available options makes it easy to select exactly the right solution for your packaging needs.

All models have hygienic easy-to-clean vacuum chambers and easily removable seal beams and silicon bars. An intuitive digital control unit can automatically detect the optimum vacuum level for each product. And for products with a high moisture content, the control unit retains exactly the right amount of moisture. This improves the tenderness and flavour of the products.

With an ingenious redesign focusing on functionality, Henkovac is now setting the standard for quality and design in the industry.





# Henkovac Table Top Range

1st choice for professionals within  
the food and packaging industry

Plug & Play  
with options to upgrade





# Table Top Range



## Specifications

**T2**

**T3**

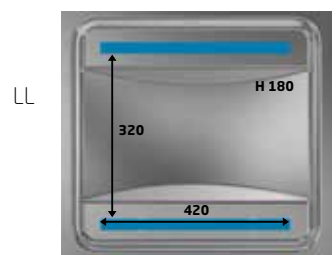
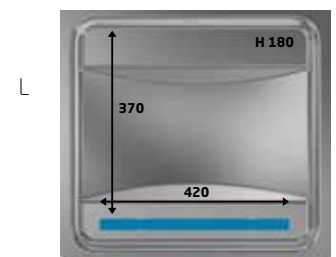
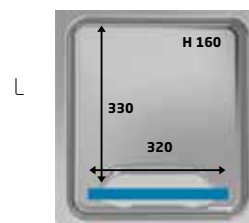
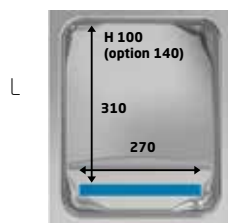
**T4**

Cover	Flat	High	High
Seal	Single	Double	Double
Machine dimension mm	371 x 500 x 340	425 x 550 x 410	530 x 590 x 460
Standard voltage	220-240 - 1 - 50/60 Hz	220-240 - 1 - 50/60 Hz	220-240 - 1 - 50/60 Hz
Digital time control	1 Program	1 Program	1 Program
Pump Capacity	4 m <sup>3</sup>	8 m <sup>3</sup>	16 m <sup>3</sup>
Average weight	27 kg	41 kg	55 kg

## Options

Filler plates / Liquid filler plates	Yes	Yes	Yes
Digital time control	x	10 Programs	10 Programs
Sensor control	x	Sensor / H <sub>2</sub> O	Sensor / H <sub>2</sub> O
Soft Air	x	Soft air	Soft air
Seal	x	Trenn (pre-cut)	Trenn (pre-cut)
Gas	x	Gas	Gas
Pump upgrade	8 m <sup>3</sup>	16 m <sup>3</sup>	21 m <sup>3</sup>
Voltage according to Pump upgrade	220-240 - 1 - 50/60 Hz	220-240 - 1 - 50/60 Hz	220-240 - 1 - 50 Hz

## Seal configurations





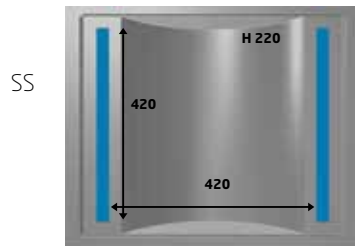
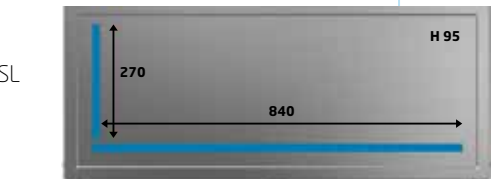
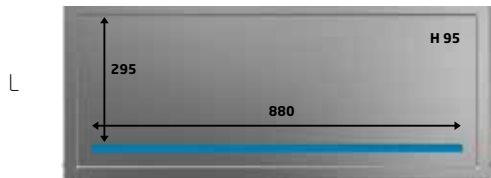
T5



T6

Flat	High
Double	Double
990 x 520 x 440	625 x 610 x 481
220-240 - 1 - 50 Hz	220-240 - 1 - 50/60 Hz
1 Program	1 Program
21 m <sup>3</sup>	16 m <sup>3</sup>
102 kg	85 kg

Yes	Yes
10 Programs	10 Programs
Sensor / H <sub>2</sub> O	Sensor / H <sub>2</sub> O
Soft air	Soft air
Trenn (pre-cut)	Trenn (pre-cut)
Gas	Gas
x	21m <sup>3</sup>
x	220-240 - 1 - 50 Hz



# Henkovac

## Digital control unit with LCD display



The control unit is an optimal design for our latest line of machines. Simplicity and user-friendliness was our source of inspiration. Our smaller machines have a control unit with the basic settings: vacuum and time. The plug- and-play design of the machines makes installation easy and requires very little adjustment to suit the product.

The industrial machines are supplied as standard with a control unit with 10 programs which allows flexibility for adjusting and saving programs. Except for the basic T2 model, all machines can be equipped with a 10 program sensor control system. The sensor guarantees the shortest cycle time and an optimum vacuum packaging result because it accurately measures the vacuum levels.

- > **The time controlled 10 program machines can be easily converted into a sensor controlled machine afterwards.**
- > **The special H2O program allows the packaging of liquid or moist products.**
- > **A high quality pump cleaning program prevents the pump from oxidizing, maximizes its performance and gives the pump a longer lifespan. At the end of this cleaning program the machine will stop and disconnect itself automatically.**
- > **Service indicator on all chamber machines can be set in cycles or running time.**

**“Together with you, we will find a solution  
for all your packaging needs”**

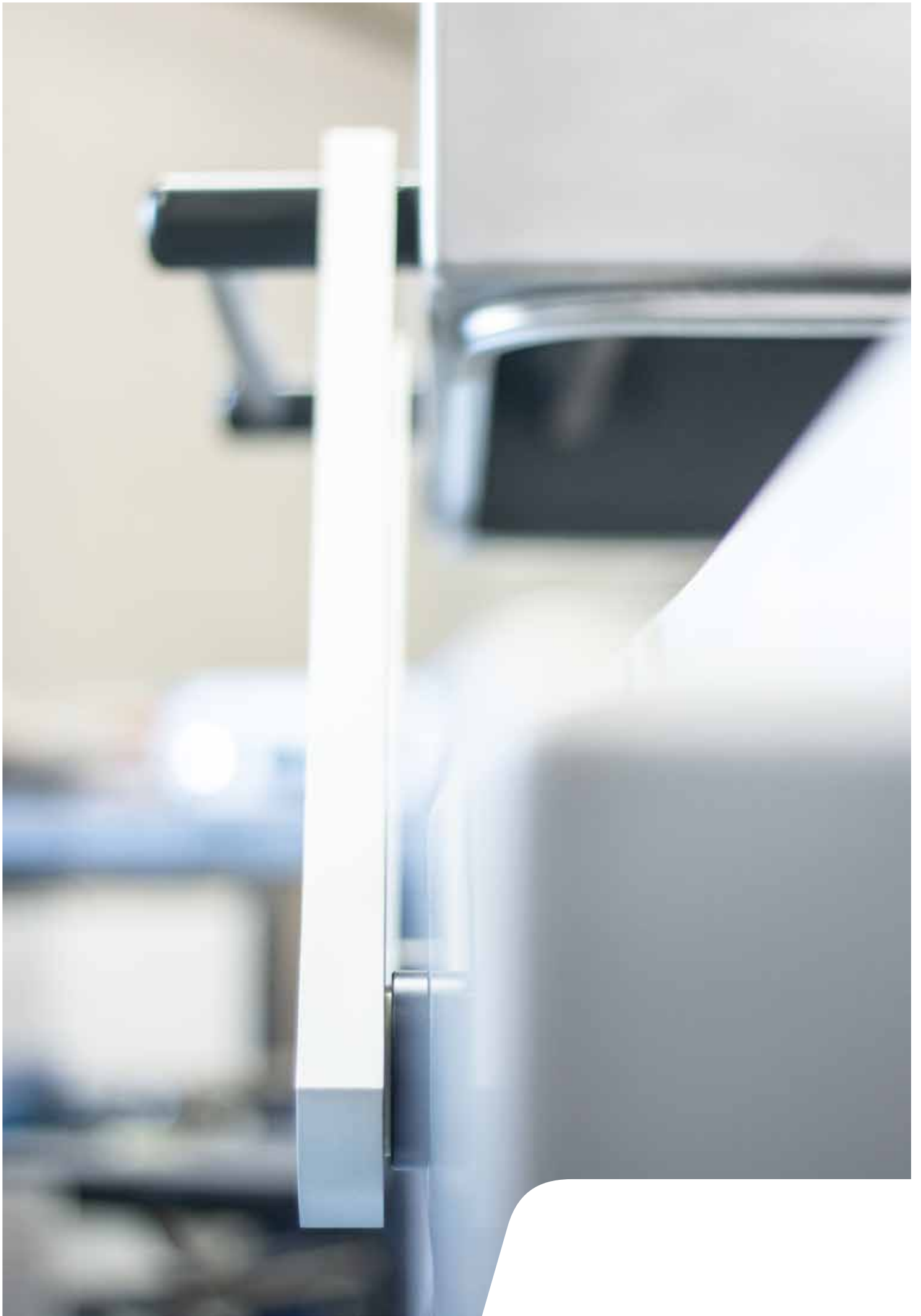


# Henkovac Double Chambers

1st choice for professionals within  
the food and packaging industry



D1 - D3 - D4 - D6



# Double Chambers



**D1**



**D3**

## Specifications

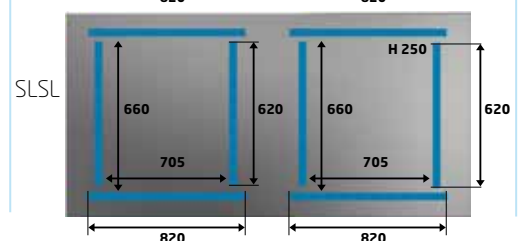
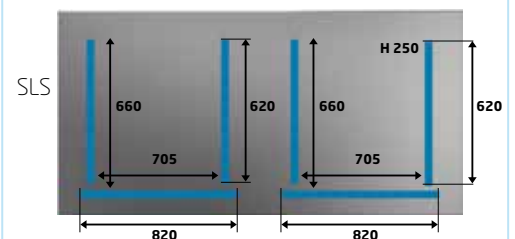
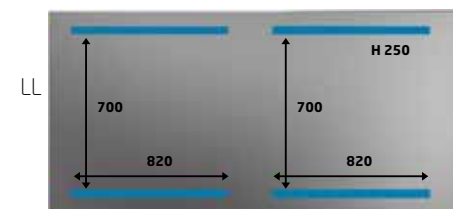
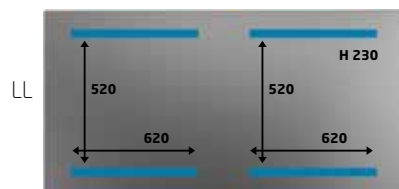
STAINLESS STEEL COVER | FLAT WORKING SURFACE

Seal	Double	Double
Machine dimension mm	1440 x 900 x 1205	1865 x 1100 x 1170
Standard voltage	400 - 3 - 50 Hz	400 - 3 - 50 Hz
Digital Time Control	10 Programs	10 Programs
Pump Capacity	63 m3	160 m3
Average weight	425 kg	600 kg

## Options

Filler plates / Liquid filler plates	Yes	Yes
Sensor control	Sensor / H <sub>2</sub> O	Sensor / H <sub>2</sub> O
Soft Air	Soft Air	Soft Air
Seal	Trenn (pre-cut) / 1-2 / Bi-Active	Trenn (pre-cut) / 1-2 / Bi-Active
Gas	Gas	Gas
Pump upgrade	100 or 160 m3	300 m3
Voltage according to Pump upgrade	400 - 3 - 50 Hz	400 - 3 - 50 Hz

## Seal configurations





**D4**



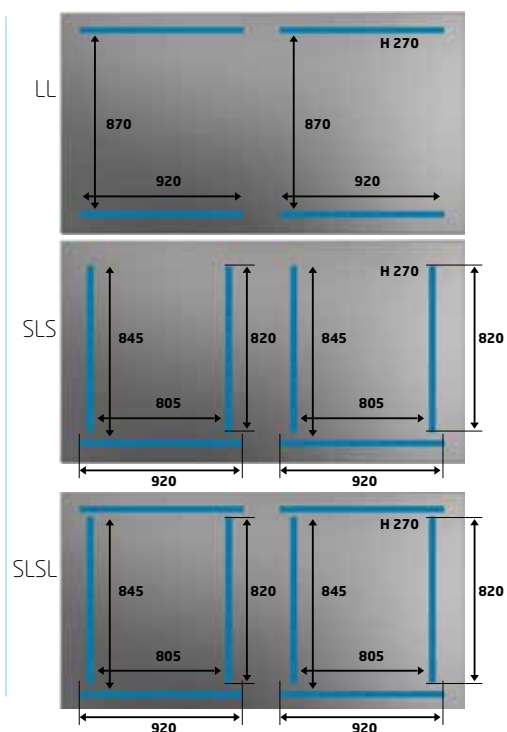
**D6**

STAINLESS STEEL COVER | FLAT WORKING SURFACE

ALUMINUM COVER | CHAMBER

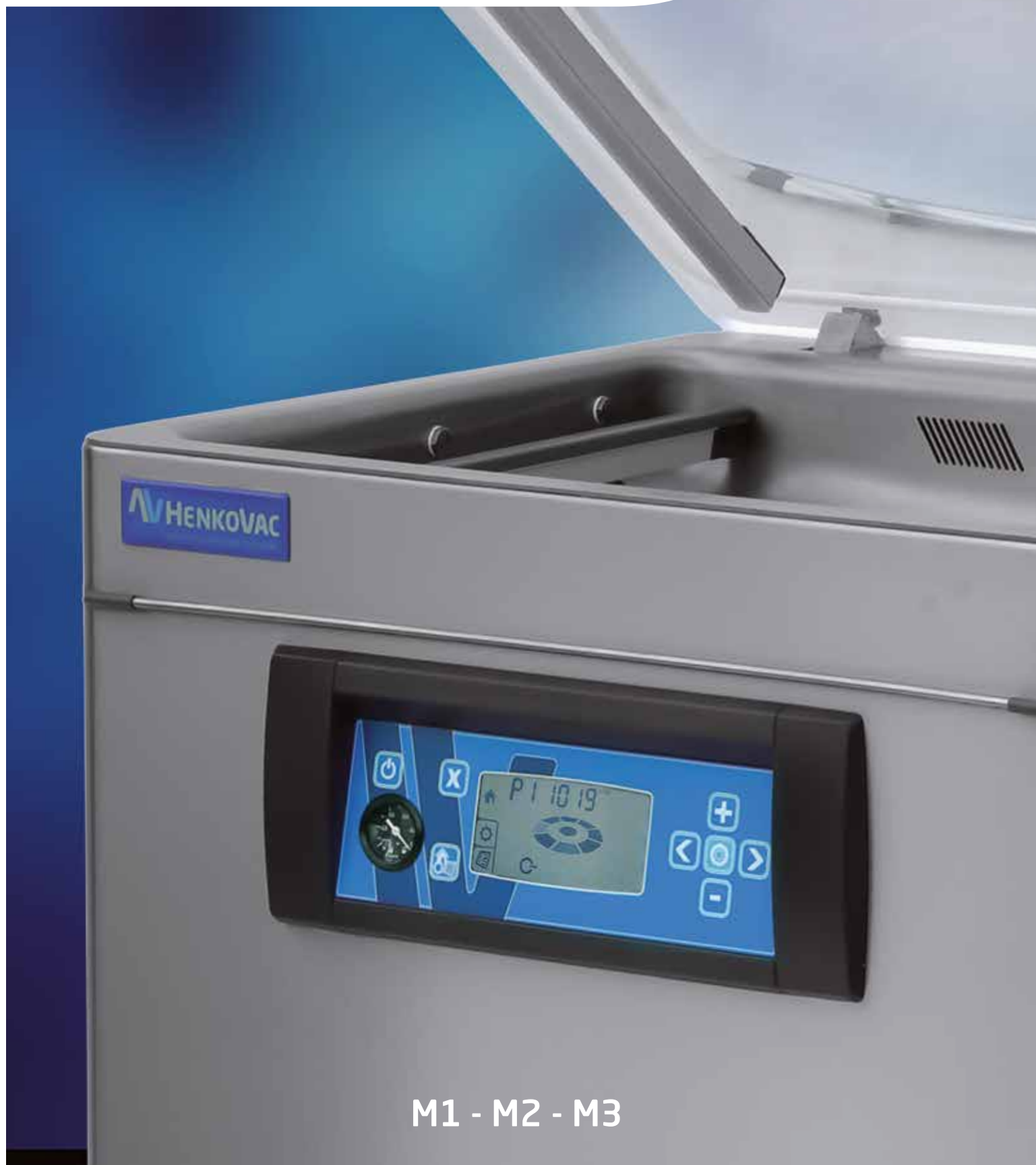
Double	Double
2050 x 1265 x 1185	1345 x 720 x 1040
400 - 3 - 50 Hz	400 - 3 - 50 Hz
10 Programs	10 Programs
160 m <sup>3</sup>	40 m <sup>3</sup>
720 kg	280 kg

Yes	Yes
Sensor / H <sub>2</sub> O	Sensor / H <sub>2</sub> O
Soft Air	Soft Air
Trenn (pre-cut) / 1-2 / Bi-Active	Trenn (pre-cut) / 1-2 / Bi-Active
Gas	Gas
300 m <sup>3</sup>	63 or 100 m <sup>3</sup>
400 - 3 - 50 Hz	400 - 3 - 50 Hz



# Henkovac Mobile Range

1st choice for professionals within  
the food and packaging industry



M1 - M2 - M3



# Mobile Range



M1



M2

## Specifications

STAINLESS STEEL CHAMBER | TRANSPARENT COVER

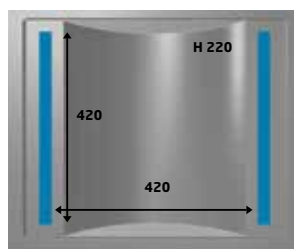
Cover	High	High
Seal	Double	Double
Machine dimension mm	630 x 665 x 1020	710 x 780 x 1040
Standard voltage	220 - 240 - 1 - 50 Hz	230 - 1 - 50hz / 400 - 3 - 50 Hz
Digital Time Control	1 Program	10 Programs
Pump Capacity	21 m3	40 m3
Average weight	110 kg	137 kg

## Options

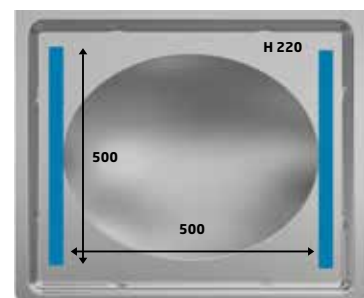
Filler plates / Liquid filler plates	Yes	Yes
Digital time control	10 Programs	10 Programs
Sensor control	Sensor / H <sub>2</sub> O	Sensor / H <sub>2</sub> O
Soft Air	Soft Air	Soft Air
Seal	Trenn (pre-cut)	Trenn (pre-cut)
Gas	Gas	Gas
Pump upgrade	40 m3	63 m3
Voltage according to Pump upgrade	230 - 1 - 50hz / 400 - 3 - 50 Hz	400 - 3 - 50 Hz

## Seal configurations

SS



SS





**M3**

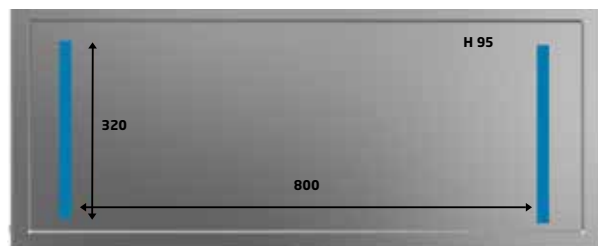
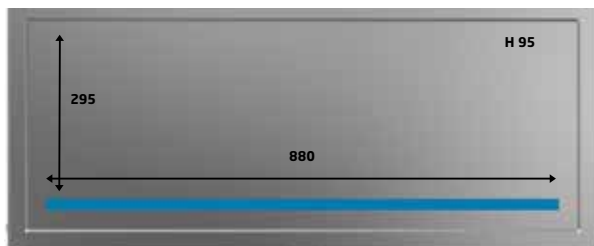
STAINLESS STEEL CHAMBER | TRANSPARENT COVER

Flat
Double
990 x 560 x 950
220 - 240 - 1 - 50 Hz
10 Programs
21 m3
125 kg

Yes
10 Programs
Sensor / H <sub>2</sub> O
Soft Air
Trenn (pre-cut)
Gas
40 or 63 m3
230 - 1 - 50 Hz / 400 - 3 - 50 Hz



L



SS

SL



# Henkovac Mobile Range

1st choice for professionals within  
the food and packaging industry



M4 - M5 - M6 - M7 - M8



# Mobile Range



## Specifications

M4

M5

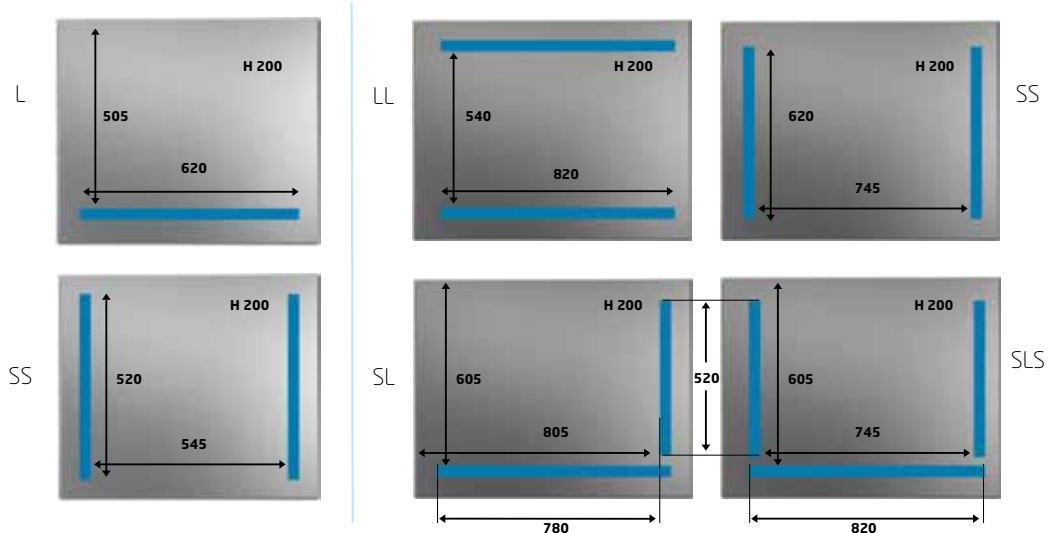
STAINLESS STEEL COVER | FLAT WORKING SURFACE

Seal	Double	Double
Machine dimension mm	740 x 760 x 1130	940 x 870 x 1140
Standard voltage	400 - 3 - 50 Hz	400 - 3 - 50 Hz
Digital Time Control	10 programs	10 programs
Pump Capacity	40 m3	63 m3
Average weight	192 kg	308 kg

## Options

Filler plates / Liquid filler plates	Yes	Yes
Sensor control	Sensor / H <sub>2</sub> O	Sensor / H <sub>2</sub> O
Soft Air	Soft Air	Soft Air
Seal	Trenn (pre-cut) / 1-2 / Bi-Active	Trenn (pre-cut) / 1-2 / Bi-Active
Gas	Gas	Gas
Pump upgrade	63 m3	100 or 160 m3
Voltage according to Pump upgrade	400 - 3 - 50 Hz	400 - 3 - 50 Hz

## Seal configurations



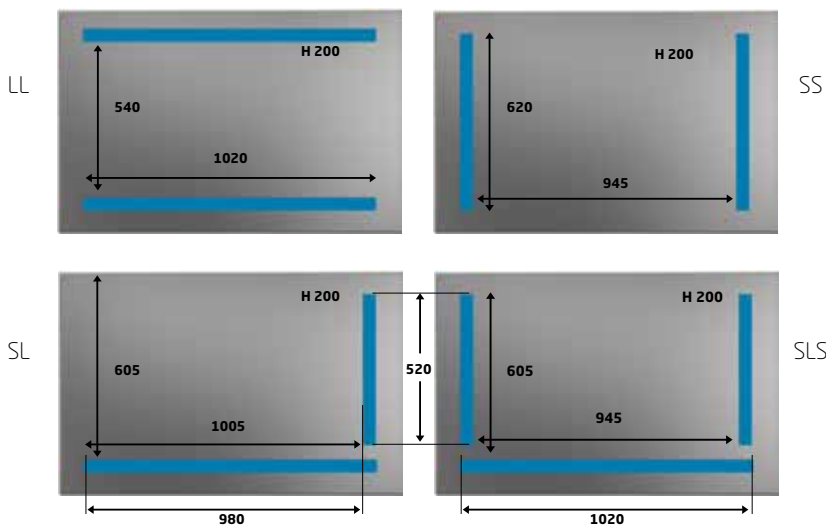


**M6**

STAINLESS STEEL COVER | FLAT WORKING SURFACE

Double
1180 x 860 x 1140
400 - 3 - 50 Hz
10 programs
100 m <sup>3</sup>
360 kg

Yes
Sensor / H <sub>2</sub> O
Soft Air
Trenn (pre-cut) / 1-2 / Bi-Active
Gas
160 or 300 m <sup>3</sup>
400 - 3 - 50 Hz



# Henkovac options

Vacuum packaging, extending shelf life, hygienic handling, protection from drying out.



Through continuous development of its products, advanced engineering and modern production facilities, Henkovac has a proven track record as one of the leaders in the field of vacuum packaging machines.

## Sensor or time control

With a time controlled vacuum machine a time is set and the vacuum level can be monitored with an analogue vacuummeter. Excellent vacuum levels can be reached but indication of the vacuummeter is less accurate than a digital controlled unit.

With a sensor controlled machine the vacuum is measured with a sensor with very high accuracy and the results are digitally displayed. This results in shorter cycle times because when the desired vacuum level is reached the machine will immediately start the next operation. The total cycle time will be shorter than with a time controlled machine and some more options are available like H<sub>2</sub>O, MAP and soft air. The 10 program time controlled machine can later on be equipped with a sensor (not possible for the 1 program time controlled machine).

10 program machine can later on be converted into a sensor controlled machine.

## Soft air

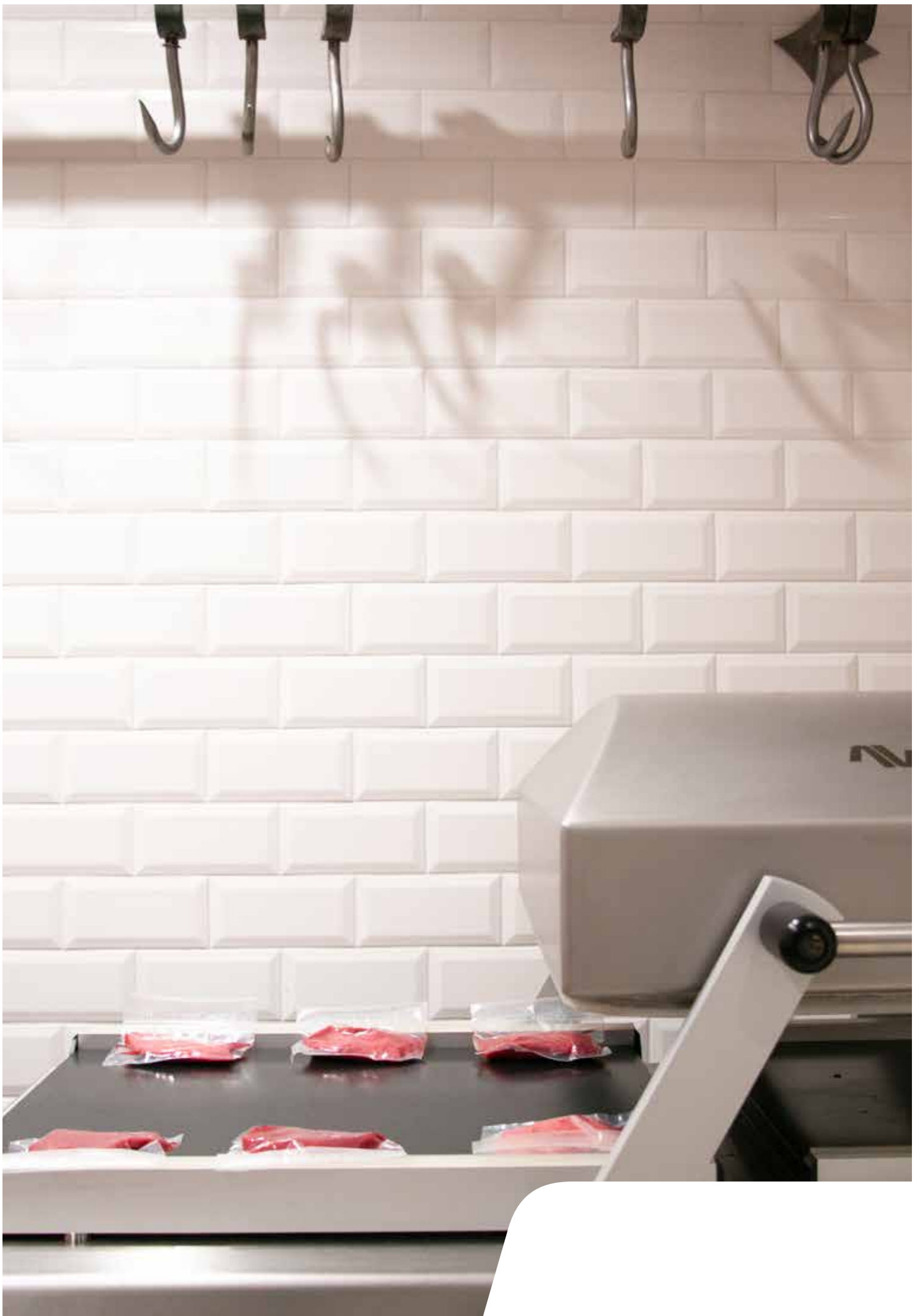
Soft air is an option on the 10 program machines. The Soft Air program slowly brings the airpressure in the machine back to atmospheric level. This allows the plastic to wrap and stretch around sharp edges of the product which might otherwise puncture the plastic bag. Fragile products will keep in the right form when Soft air is added. This option might later on be added on a 10 program sensor controlled machine.

## Modified Atmospheric Packaging

MAP – Modified Atmospheric Packaging – Gas flush

Some products cannot be packaged under vacuum but may better packaged by replacing the air by a mix of gases, like the Inert gas Nitrogen (N<sub>2</sub>), Carbondioxide (Co<sub>2</sub>) or Oxygen (O<sub>2</sub>) to increase shelf life and appearance. The gas suppliers are experts and can give advice on which gas or gas mixture is best to be used for the products to be packed.

Henkovac made a major contribution to the development of “vacuum-cooking” or “sous vide”, which improves the taste and tenderness of food and increases flexibility and efficiency in food preparation.



# Henkovac Immersion Tanks

1st choice for professionals within  
the food and packaging industry



**HV 40/60 - HV 55/75 - ADT HV 60/80**



# Immersion Tanks



## Specifications

**HV 40/60**

FULL STAINLESS STEEL | INSULATED TANK

Immersion platform mm	570 x 400
Stroke dipping table mm	300
Max product height mm	250
Stainless steel dipping platform	Standard
Water content	70 ltr
Max product weight	20 kg
Power lifting platform	Electrical
Standard voltage	9 kW
Machine dimensions mm	1050 x 700 x 1550
Average weight	177 kg

## Options

Dipping platform with rollers	Yes
Cover	Yes
Exhaust hood, silicon curtain 3 sides	Yes
Automatic filling control	Yes
Infeed platform with rollers	x
Exit platform with rollers	x
Foot pedal controller	Yes
Dip time controller (flash pasteurisation)	Yes



## Specifications

**HV 55/75**

FULL STAINLESS STEEL | INSULATED TANK

Immersion platform mm	730 x 535
Stroke dipping table mm	300
Max product height mm	250
Stainless steel dipping platform	Standard
Water content	140 ltr
Max product weight	30 kg
Power lifting platform	Electrical
Standard voltage	15 kW
Machine dimensions mm	1200 x 800 x 1550
Average weight	225 kg



## Options

Dipping platform with rollers	Yes
Cover	Yes
Exhaust hood, silicon curtain 3 sides	Yes
Automatic filling control	Yes
Infeed platform with rollers	Yes
Exit platform with rollers	Yes
Foot pedal controller	Yes
Dip time controller (flash pasteurisation)	Yes

# Immersion Tanks

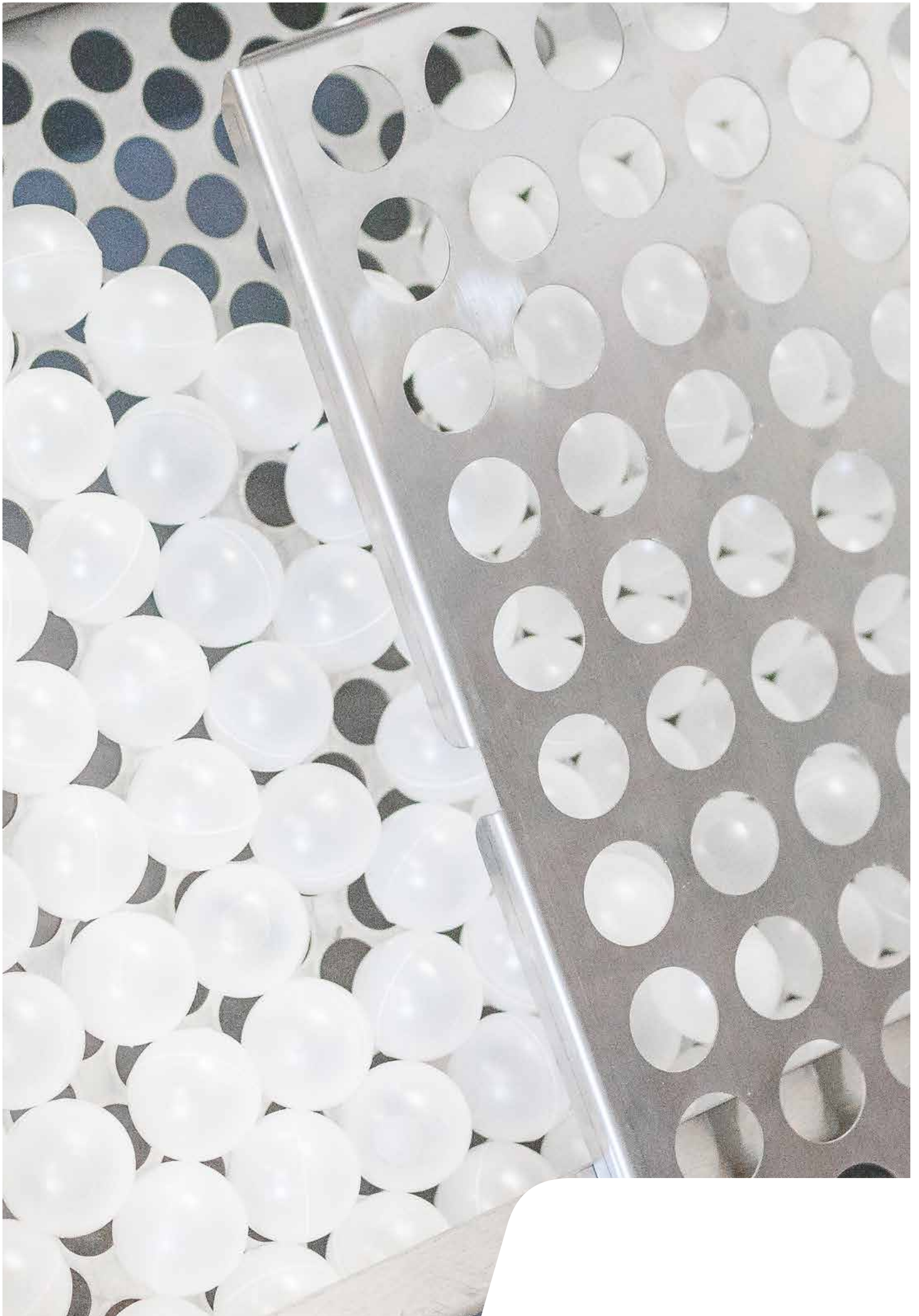


## Specifications

## ADT HV 60/80

AUTOMATIC IMMERSION TANK CONTROLLED BY LIGHT SENSOR

Immersion platform mm	800 x 560
Stroke dipping table mm	250
Max product height mm	200
Dipping platform with rollers	Slanted with gravity discharge
Water content	175 ltr
Max product weight	30 kg
Power lifting platform	Pneumatic
Exhaust hood, silicon curtains on both sides	Standard
Automatic filling control	Standard
Standard voltage	18 kW
Machine dimensions mm	960 x 920 x 1700
Average weight	320 kg
<b>Options</b>	
Dip time controller (flash pasteurisation)	Yes
Exit table (1270 x 650 x 850 mm)	Yes



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