

COMBIVAC

VACUUM SEALERS

Fit for
food
service





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HenkelmanVacuum

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CombiVac
explained

Why use a vacuum sealer in food service?

Up to 99.8% of the air can be extracted from food products. Extend the shelf life of your products, optimize the workflow, reduce waste and cut the costs of your commercial or commissary kitchen.

1 STORAGE CONTROL

Vacuum packing your product reduces bacterial growth and thereby extends the shelf life of your food products. You then have the advantage of using, selling and serving your products for an extended period of time. This allows you to purchase larger quantities of (seasonal) products, reduce food waste and be flexible in creating your menus.

2 QUALITY

Vacuum packing ensures the preservation of freshness, savor, flavor, aromas and nutritional value. This way, products could age in a vacuum bag. Furthermore, less weight is lost and no freezer burn, dehydration nor mold will occur.

3 WORKFLOW

A vacuum sealer is beneficial for your kitchen logistics. Prepacking and portioning during quiet hours takes away all stress, allows you to serve more customers and large groups, and manage the unexpected. All you get is a more productive kitchen and an optimized workflow, with only one machine.

4 HYGIENE

Working with Henkelman vacuum sealers allows you to meet the mandatory safety regulations and HACCP standards. All models are ETL certified and comply with UL, CSA, NSF and CE standards.

Get your HACCP
plan now!
[www.henkelman.com/
us/haccp](http://www.henkelman.com/us/haccp)



Boxer

Fully equipped, complete CombiVac series to vacuum seal many different food products of all shapes and dimensions. Boxer table-top models ensure an easy and secure vacuum packaging process. Standard equipped with Sensor control for a guaranteed and optimum end vacuum, and CombiVac panel, including the added value of Marinating and Tenderizing functions.



Boxer



“Henkelman’s CombiVac Boxer table-top models add value to every kitchen.”

BOXER 35

Standard



PUMP CAPACITY

678 cf/h (19 m³/h)

MACHINE CYCLE 15-30 sec

CHAMBER DIMENSIONS

14.5" x 13.5" x 6"

MACHINE DIMENSIONS

21.8" x 17.7" x 15.9"

SEAL BAR 13.5"

WEIGHT 115 lbs

VOLTAGE 110/120V-1-60 Hz

POWER 0,74 HP

AMPS 9.5

STANDARD

COMBIVAC PANEL WITH MARINATING AND TENDERIZING FUNCTIONS, SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (0.31"), SOFT AIR

OPTIONS

10 PROGRAM PANEL WITH SENSOR CONTROL, LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL

OPTION: LIQUID CONTROL

All CombiVac Boxer models can be equipped with Liquid control as an option. Soups, sauces and other liquid or moist products, boil quickly during the vacuum packaging cycle. The Liquid control sensor accurately detects the evaporation of moist and automatically alters the packaging process to protect both the product and the machine.

Always combine Liquid control with an inclined insert plate for perfect positioning of the product.



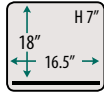
The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

Boxer



BOXER 42XL

Standard



PUMP CAPACITY

889 cf/h (25 m³/h)

MACHINE CYCLE 20-40 sec

CHAMBER DIMENSIONS

18" x 16.5" x 7"

MACHINE DIMENSIONS

24.2" x 19.4" x 17.3"

SEAL BAR 16.5"

WEIGHT 159 lbs

VOLTAGE 110/120V-1-60 Hz

POWER 1.34 HP

AMPS 13

STANDARD

COMBIVAC PANEL WITH MARINATING AND TENDERIZING FUNCTIONS, SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (0.31"), SOFT AIR

OPTIONS

10 PROGRAM PANEL WITH SENSOR CONTROL, LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL

All CombiVac Boxer models are HACCP compliant and standard equipped with advanced functionality like Marinating, Tenderizing, Red meat, Sequential vacuum and more.

BOXER 52/62

B52 Standard



B62 Standard



With ACS

PUMP CAPACITY

889 CF/H (25 m³/h)

MACHINE CYCLE 15-35 sec

CHAMBER DIMENSIONS

16" x 20.5" x 7" (B52)

14.2" x 24.4" x 7" (B62)

MACHINE DIMENSIONS

20.8" x 27.5" x 17.3"

SEAL BAR

2 X 16" (B52), 24.4" (B62)

WEIGHT 81 kg

VOLTAGE 230V-1-50Hz

POWER 0.75 - 1.0 KW

STANDARD

TIME CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (8 MM), SOFT AIR

OPTIONS

SENSOR CONTROL, LIQUID CONTROL, ACS, GAS FLUSH, 1-2 CUT-OFF SEAL

The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

Chef's choice

"My CombiVac Boxer 35 allows me to elevate one of my signature dishes. I really understood the capability of the machine when I started using it. You see the products expanding and compressing, and pulling the juice into it. You see, feel, taste the difference. Both the texture and flavor of the sealed products are better, and the machine really makes a difference thanks to the special CombiVac programming and settings."

**Bradley
Kilgore**

CHEF/OWNER KILGORE CULINARY

@ALTERMIAMI

@KAIDOMIAMI AND

@BRAVABYBRADKILGORE

@EMBER

**Winner of the
International Sous Vide
Day contest 2020**



CombiVac control

It's advanced. It's next generation. It's the future of control. Henkelman's CombiVac technology is more than a control system. It includes unique features, special options and intelligent functions that bring more tools to your commercial or commissary kitchen.



STANDARD FEATURES

1 LCD PANEL

- Full color 4.7 inch LCD screen
- Alphanumeric display
- Standard in 5 languages, more languages optional
- Animated packaging cycle
- Current time/date

2 20 PROGRAM MEMORY

- Personalized and programmable on a computer
- Product name entry
- Import and export of data

3 STANDARD SENSOR CONTROL

- Detection of the pre-set vacuum percentage in the chamber, listed in mbar, hPa or %

4 SECURE ACCESS

- Multilevel access (distributor, owner, operator) with different user rights
- For safety and security

5 CUSTOM DESIGNED SOFTWARE

- Possibility to integrate a corporate distributor's logo

6 USB CONNECTION

- Upload programs through a USB stick

7 PRINTER COMPATIBILITY

- Direct thermal label printer compatibility to print product name, packing and shelf life date, storage temperature, gas mix

8 HACCP COMPLIANCE

- Possibility to log and export maintenance activities and machine maintenance history
- Accessible on dealer level
- Service data storage

9 SERVICE AND MAINTENANCE

- Detailed oil warning indicator (possibility to shut down, reactivation by distributor)
- Clean pump program with maintenance alarm

10 GATE CHECK/ MAINTENANCE ALARM

- Easy diagnostics service tool called Gate Check (at distributor access level).

STANDARD FUNCTIONALITY



SEQUENTIAL VACUUM

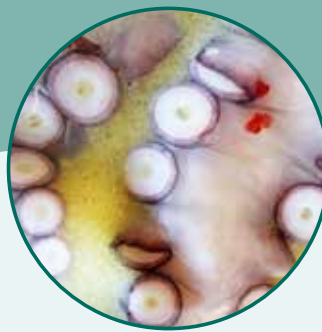
To make sure all trapped air is extracted from the food product, use Sequential vacuum. This function extracts the air, pauses the cycle, extracts the air again, pauses again and so on. Up to a maximum of 5 steps. Especially suitable for products that contain a lot of air, like pate, cheese and chocolate mousse.

**NEW
FUNCTIONALITY
AND AN EXTRA OPTION**
*Jars function and
option liquid control*
See page 12



RED MEAT

By means of small and fast injections of air, the Red meat function stops the degassing of the meat moisture during the seal phase. This prevents the formation of air chambers in the vacuum package. The Red meat function generates a significant improvement of the quality and the shelf life of red meat.



MARINATING

Marinating is a function that is used to create better marinated food products. Just put the marinated product in the chamber and start the vacuum packaging cycle. Thanks to smart software that generates a pulsating movement of extracting air, the structure of the product is opened. This enables the marinade to maximally penetrate the product's structure. Opening cell structure enables the product to fully absorb the marinade within minutes instead of hours.



TENDERIZING

With the Tenderizing function you can keep the vacuum chamber under a certain level of vacuum for a period of time, with a maximum of 30 minutes. The continuous pressure difference between the cells of the product and the pressure in the chamber will cause lacerate of the cell structure. Breaking down the cell structure creates a more tender product.

Jars function

New an standard on all Henkelman machines with Combivac panel, the jars function!

This ecological packaging solution protects your product, extends the shelf life and is very easy to operate!

JARS

The Jars function is used to vacuum seal jars or food containers in seconds with only a single push of a button. Place the jars or food containers with loose lid in the vacuum chamber, select the Jars function and close the lid of the machine. With this function, each jar is vacuumed and sealed airtight at a maximum final vacuum of 99.8%. Because the steps of heating the seal bars and the Soft Air function are disabled, the cycle is extra short.

NEW



- No plastic bags
- Fast and reliable
- Easy to re-use
- Protects delicate products



OPTION LIQUID CONTROL

Liquid or wet products quickly reach their boiling point during the vacuum cycle. Reducing the pressure below atmospheric pressure causes fluids to boil at room temperature. Prevent your soups, sauces and marinades from boiling with Henkelman's Liquid control option. As soon as the boiling point is detected, the machine stops extracting the air and starts the sealing of the vacuum bag.

Main advantages: no loss of moisture, weight nor flavors, protection of both product, pump and vacuum chamber, no dehydration due to the boiling and an optimal cycle time.

Always combine Liquid control with an inclined insert plate for perfect product positioning and the ability to fill the bag.

Seal systems

After completion of the vacuum packaging cycle and the possible adding of a gas, the bag is ready to be sealed. The right seal solution protects your food products effectively against external elements.



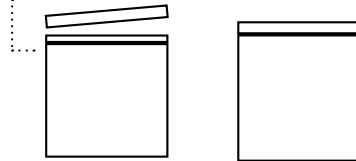
**HENKELMAN'S
STANDARD**

DOUBLE SEAL

Double seal is Henkelman's standard. It consists of two 0.14" convex seal wires, especially suitable for basic sealing needs. For every application in every branche, from food service to the vacuum packaging of both food and non-food.

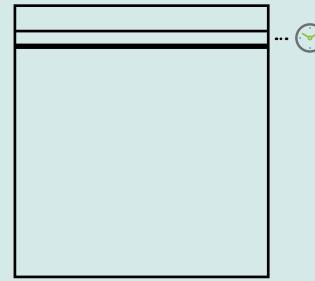
CUT-OFF SEAL

Henkelman's Cut-off seal system consists of one 0.14" convex seal wire and one 0.04" round cutting wire. So you can easily tear off the residual plastic bag. Henkelman's Cut-off seal technology is available for free on all models.



BI-ACTIVE SEAL

Bi-active seal is used when vacuum packing aluminium or thicker bags. This seal system has seal bars on both the inside of the lid and on the front of the vacuum chamber, so the vacuum bag is sealed from both sides of the bag.



1-2 CUT-OFF SEAL

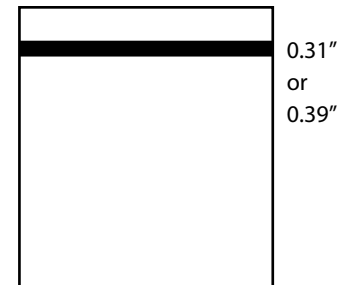
This seal system has one 0.14" convex seal wire and one 0.04" round cutting wire. The only difference with Cut-off seal is the possibility to adjust the time settings of the seal and cutting wire separately.

#Shrinkbags

Shrink bags in general and some vacuum pouches are made of very resistant but thin foil. Henkelman specifically developed this seal system for the easy removal of the rest foil of shrink and thicker bags.

WIDE SEAL

Certain types of vacuum bags have been pre-sealed on three sides. For a professional and aesthetic result, the seal on the remaining side, to be sealed by the vacuum packaging machine, equals the width of the other three pre-seals. Henkelman uses 0.31" Wide seal on all table-top models and the Marlin 52, the Polar models all have a 0.39" Wide seal.



CONVEX SEAL WIRES

Henkelman works with convex seal for its Double seal, Cut-off seal and 1-2 Cut-off seal. This ensures the food residue being pressed out from between the foils of the bag during the sealing proces. Flat wires smash the food residu between the foils of the bags. This increases the risk of leakage. Henkelman's convex seal wire empowers a stronger and safer seal.

Polar

Complete range of single and double chamber equipment for MAP and vacuum packaging. Stainless steel series with a flat work plate and extensive program and option possibilities, such as the automatic lid. User friendly, low maintenance and fully HACCP compatible.

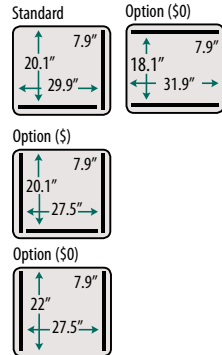


Polar



Perfect fit for commissary kitchens in schools, casinos, elderly care, catering companies and hospitals.

POLAR 80



PUMP CAPACITY

4,237 cf/h (120 m³/h)

MACHINE CYCLE 15-40 sec

CHAMBER DIMENSIONS

20.1" x 29.9" x 7.9"

MACHINE DIMENSIONS

31.1" x 35.4" x 43.3"

SEAL BARS 30" front, 20" right

WEIGHT 547 lbs

VOLTAGE 208/220V-3-60 Hz

POWER 4.6 HP

AMPS 21/22 C



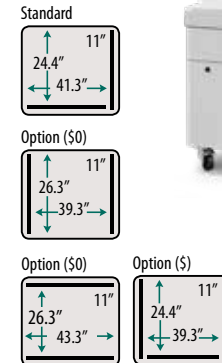
STANDARD

COMBIVAC PANEL WITH MARINATING AND TENDERIZING FUNCTIONS, SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (0.39"), SOFT AIR, 2 SEAL BARS

OPTIONS

10 PROGRAM PANEL WITH SENSOR CONTROL, LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, PREPARATION FOR EXTERNAL PUMP, 3RD SEAL BAR, EXTRA HIGH CONTRA BARS

POLAR 110



STANDARD

COMBIVAC PANEL WITH MARINATING AND TENDERIZING FUNCTIONS, SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (0.39"), SOFT AIR, 2 SEAL BARS, EXTRA HIGH CONTRA BARS

PUMP CAPACITY

6,709 cf/h (190 m³/h)

MACHINE CYCLE 15-40 sec

CHAMBER DIMENSIONS

24.4" x 41.3" x 11"

MACHINE DIMENSIONS

37.3" x 47.2" x 45.3"

SEAL BARS

41" front, 24" right

WEIGHT 1024 lbs

VOLTAGE 208/220V-3-60 Hz

POWER 5.7 HP

AMPS 29/29 C

OPTIONS

10 PROGRAM PANEL WITH SENSOR CONTROL, LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, 6709 CF/H (190 M³/H) OR 12,713 CF/H (360 M³/H) PUMP, PREPARATION FOR EXTERNAL PUMP, 3RD SEAL BAR, HEATING ELEMENT FOR VACUUM VALVE

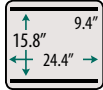
The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

Polar

POLAR 2-40



Standard P2-40



PUMP CAPACITY

2,780 cf/h (75 m³/h)

MACHINE CYCLE 15-40 sec

CHAMBER DIMENSIONS

15.8" x 24.4" x 9.4"

MACHINE DIMENSIONS

32.3" x 58.7" x 52.4"

SEAL BARS 2 x 24.4"

WEIGHT 684 LBS

VOLTAGE 208/220V-3-60 HZ

POWER 3.2 HP

AMPS 20/20 C

STANDARD

COMBIVAC PANEL WITH MARINATING AND TENDERIZING FUNCTIONS, SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (0.39"), SOFT AIR, 2 SEAL BARS

OPTIONS

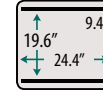
10 PROGRAM PANEL WITH SENSOR CONTROL, LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, EXTRA SEAL CAPACITY, PREPARATION FOR EXTERNAL PUMP

The smart design and hygienic construction ensure reliability in operation and low maintenance costs.

POLAR 2-50



Standard P2-50



PUMP CAPACITY

4,237 cf/h (120 m³/h)

MACHINE CYCLE 15-40 sec

CHAMBER DIMENSIONS

19.6" x 24.4" x 9.4"

MACHINE DIMENSIONS

36.2" x 58.2" x 52.1"

SEAL BARS 2 x 24.4"

WEIGHT 761 LBS

VOLTAGE 208/220V-3-60 HZ

POWER 4.6 HP

AMPS 24/24 C

STANDARD

COMBIVAC PANEL WITH MARINATING AND TENDERIZING FUNCTIONS, SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (0.39"), SOFT AIR, 2 SEAL BARS

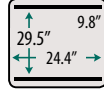
OPTIONS

10 PROGRAM PANEL WITH SENSOR CONTROL, LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL, BI-ACTIVE SEAL, EXTRA SEAL CAPACITY, PREPARATION FOR EXTERNAL PUMP

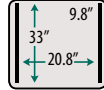
The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

POLAR 2-75

Standard



Option (\$0)



PUMP CAPACITY

6,709 cf/h (190 m³/h)

MACHINE CYCLE 15-40 sec

CHAMBER DIMENSIONS

29.5" x 24.4" x 9.8"

MACHINE DIMENSIONS

47.4" x 58.4" x 52.8"

SEAL BARS 2 x 24.4"

WEIGHT 1,183 lbs

VOLTAGE 208/220V-3-60 Hz

POWER 5.7 HP

AMPS 26/26 C

STANDARD

COMBIVAC PANEL WITH
MARINATING AND TENDERIZING

FUNCTIONS, SENSOR CONTROL,
DOUBLE/CUT-OFF/WIDE SEAL
(0.39"), SOFT AIR, 2 SEAL BARS

OPTIONS

10 PROGRAM PANEL WITH
SENSOR CONTROL, LIQUID
CONTROL, GAS FLUSH,
1-2 CUT-OFF SEAL, BI-ACTIVE
SEAL, EXTRA SEAL CAPACITY,
12,713 CF/H (360 M³/H) PUMP,
PREPARATION FOR EXTERNAL
PUMP, HEATING ELEMENT FOR
VACUUM VALVE

POLAR 2-85

Standard



Option (\$0)



PUMP CAPACITY

12,713 cf/h (360 m³/h)

MACHINE CYCLE 10-30 sec

CHAMBER DIMENSIONS

32.7" x 33.1" x 10"

MACHINE DIMENSIONS

51" x 74.8" x 57"

SEAL BARS 2 x 33.1"

WEIGHT 1,510 lbs

VOLTAGE 208/220V-3-60 Hz

POWER 8.9 HP

AMPS 37/44 C

STANDARD

COMBIVAC PANEL WITH
MARINATING AND TENDERIZING

FUNCTIONS, SENSOR CONTROL,
DOUBLE/CUT-OFF/WIDE SEAL
(0.39"), SOFT AIR, 2 SEAL BARS

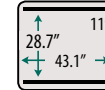
OPTIONS

10 PROGRAM PANEL WITH
SENSOR CONTROL, LIQUID
CONTROL, GAS FLUSH, 1-2
CUT-OFF SEAL, BI-ACTIVE SEAL,
AUTOMATIC LID OR EXTRA HIGH
LID, EXTRA SEAL CAPACITY,
PREPARATION FOR EXTERNAL
PUMP, HEATING ELEMENT FOR
VACUUM VALVE

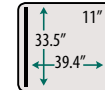
**NEW
OPTION**
Automatic lid

POLAR 2-95

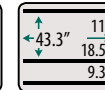
Standard



Option (\$0)



Option (\$0)



PUMP CAPACITY

12,713 cf/h (360 m³/h)

MACHINE CYCLE 15-40 sec

CHAMBER DIMENSIONS

28.7" x 43.3" x 11"

MACHINE DIMENSIONS

47.7" x 95.3" x 62.8"

SEAL BARS 2 x 43.3"

WEIGHT 1,510 lbs

VOLTAGE 208/220V-3-60 Hz

POWER 8.8 HP

AMPS 37/44 C

STANDARD

COMBIVAC PANEL WITH

MARINATING AND TENDERIZING
FUNCTIONS, SENSOR CONTROL,
DOUBLE/CUT-OFF/WIDE SEAL
(0.39"), SOFT AIR, 2 SEAL BARS

OPTIONS

10 PROGRAM PANEL WITH
SENSOR CONTROL, LIQUID
CONTROL, GAS FLUSH, 1-2
CUT-OFF SEAL, BI-ACTIVE SEAL,
3RD SEAL BAR, AUTOMATIC
LID, EXTRA SEAL CAPACITY,
PREPARATION FOR EXTERNAL
PUMP, HEATING ELEMENT FOR
VACUUM VALVE

The machine dimensions listed refer to the usable space in the vacuum chamber (length x width x height).
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The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

NEW: Automatic lid

Henkelman has integrated its automatic lid in the Polar double chamber model 2-85. This advanced option includes a foot pedal to enable semi-automatic operation. Perfect for the industrial packaging of food products. The automatic lid is only available on new models.

IMPROVED ERGONOMICS

Operators experience a huge ergonomic advantage with the automatic lid. Less weight has to be lifted, which improves the working conditions of individual operators and reduces sick leave.

OPERATIONAL ADVANTAGE

From an operational perspective, preset packaging cycle times guarantee a constant and high production output. The automatic lid contributes to a more productive workforce.

GUARANTEED SAFETY

The automatic lid is equipped with a sensor that activates the emergency stop in case of entrapment. This guarantees the highest protection levels during the complete vacuum packaging process.



Heavy duty technology

Henkelman provides specific solutions for heavy duty industrial packaging processes. These solutions enable operators to work up to 20 hours a day in different shifts with high quality materials, the best available in the field of vacuum packaging technology.

DOUBLE SEAL CAPACITY

Double seal capacity involves extra transformer capacity for a constant operational output during a longer period of time. Because heavy duty processing requires heavy duty solutions...



PATENTED

HEAVY DUTY SEAL BAR WITH ALUMINIUM END BLOCKS

The smart construction and robust materials of these heavy duty seal bar with aluminium end blocks ensure an efficient vacuum packaging process under the most extreme conditions.

NEW BUSCH VACUUM PUMP 360 M³/H

This innovation belongs to the Busch product family of proven R 5 rotary vane vacuum pumps, specifically designed for use in Heavy duty vacuum packaging machines and fast packaging cycles. Main advantages: energy-efficiency, reduction of heat emission, optimized heat direction, easy cleaning, robust construction and a proven performance.



Marlin

Perfect fit for greater packaging needs and high volumes, both for food storage and sous-vide cooking. The Marlin CombiVac floor model is an absolute must-have for commissary kitchens in restaurants, hotels, casinos, schools, catering companies and retailers.

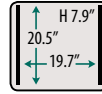


Marlin

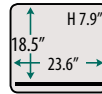


MARLIN 52

Standard



Option (\$0)



PUMP CAPACITY

2,780 cf/h (75 m³/h)

MACHINE CYCLE 15-40 sec

CHAMBER DIMENSIONS

20.5" x 19.7" x 7.9"

MACHINE DIMENSIONS

28" x 27.4" x 40.4"

SEAL BAR 2 x 20.5"

WEIGHT 364 lbs

VOLTAGE 208/220V-3-60HZ

POWER 3.2 HP

AMPS 17/17C

STANDARD

COMBIVAC PANEL WITH MARINATING AND TENDERIZING FUNCTIONS, SENSOR CONTROL, DOUBLE/CUT-OFF/WIDE SEAL (0.31"), SOFT AIR

OPTIONS

10 PROGRAM PANEL WITH SENSOR CONTROL, LIQUID CONTROL, GAS FLUSH, 1-2 CUT-OFF SEAL

“Long lasting quality and a lot of options in terms of operations, size and performance.”



The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

Vacuum packaging cycle

In many commercial and commissary kitchens, vacuum packaging is an efficient way to extend the shelf life of food products and offer protection against external elements. The vacuum packaging cycle has 4 steps.



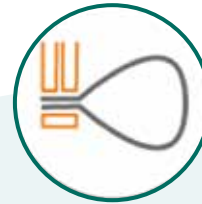
1 EXTRACTION OF AIR

The air is extracted from the product, the bag and the chamber up until the pre-set time or vacuum percentage has been reached or the boiling point has been detected, in case of liquids. An optimal end vacuum is guaranteed at all times.



2 GAS FLUSH (OPTION)

Also called Modified Atmospheric Packaging or MAP. Adding a gas offers extra protection and prevents the product from coloring. It's usually a gas mixture.



3 SEAL

The right seal system protects products against external elements. Depending on the type and thickness of the vacuum pouch, and your packaging needs.



4 AERATION

Once the bag has been sealed, the air is brought back into the chamber. As soon as the pressure in the chamber equals the pressure outside, the lid opens.

#combivac
#vacuumsealing
#chefs

Control systems

Control of the cycle is crucial to obtain an optimal and deep end vacuum. Henkelman technology enables you to control the vacuum packaging cycle in three different ways.



1 PROGRAM PANEL

- 1 program memory
- Standard Time control
- Standard on all Jumbo models

**FOR
BASIC
PACKAGING**



10 PROGRAM PANEL

- 10 program memory
- Standard Sensor control
- Option: Liquid control
- Eligible on Boxer, Marlin and Polar series

**FOR
FREQUENT
PACKAGING**



COMBIVAC PANEL

- 20 program memory
- Standard Sensor control
- Option: Liquid control
- Standard with Marinate, Tenderize, Red meat and Sequential vacuum functions
- Label printer compatibility
- HACCP log function
- Standard on Boxer, Marlin and Polar series

**FOR
ADVANCED
PACKAGING**

Jumbo

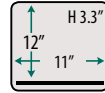
Basic series of table-top models equipped for professional usage, at the best available price. Perfect fit for first time vacuum packaging experiences. Cover your sealing needs. Let Jumbo convince you!



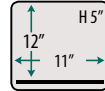


MINI JUMBO

Standard



Option: High lid (\$)



PUMP CAPACITY

169 cf (5 m³/h)

MACHINE CYCLE

25-60 sec

CHAMBER DIMENSIONS

12" x 11" x 3.3"

MACHINE DIMENSIONS

17.7" x 13.2" x 12"

SEAL BAR 11"

WEIGHT 57 lbs

VOLTAGE 110/120V-1-60 Hz

POWER 0.4 HP

AMPS 6.5

STANDARD

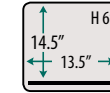
TIME CONTROL, DOUBLE/
CUT-OFF SEAL

OPTIONS

HIGH LID (H 5")

JUMBO 35

Standard



PUMP CAPACITY

678 cf/h (19 m³/h)

MACHINE CYCLE 15-30 sec

CHAMBER DIMENSIONS

14.5" x 13.5" x 6"

MACHINE DIMENSIONS

21.8" x 17.7" x 15.9"

SEAL BAR 13.5"

WEIGHT 112 lbs

VOLTAGE 110/120V-1-60 Hz

POWER 0.74 HP

AMPS 9

STANDARD

TIME CONTROL, DOUBLE/
CUT-OFF/WIDE SEAL (0.31")

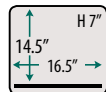
The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

Jumbo



JUMBO 42

Standard



PUMP CAPACITY

678 cf/h (19 m³/h)

MACHINE CYCLE 20-40 sec

CHAMBER DIMENSIONS

14.5" x 16.5" x 7"

MACHINE DIMENSIONS

20.8" x 19.4" x 17.3"

SEAL BAR 16.5"

WEIGHT 128 lbs

VOLTAGE 110/120V-1-60 HZ

POWER 0.74 HP

AMPS 9

STANDARD

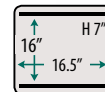
TIME CONTROL, DOUBLE/
CUT-OFF/WIDE SEAL (0.31")



Standard with
Double seal.
Cut-off and Wide seal
are options,
available for free.

JUMBO 42XLII

Standard



PUMP CAPACITY

678 cf/h (19 m³/h)

MACHINE CYCLE

20-45 sec

CHAMBER DIMENSIONS

16" x 16.5" x 7"

MACHINE DIMENSIONS

24.2" x 19.4" x 17.3"

SEAL BAR 2 x 16.5"

WEIGHT 154 lbs

VOLTAGE 110/120V-1-60 HZ

POWER 0.74 HP

AMPS 16

STANDARD

TIME CONTROL, DOUBLE/
CUT-OFF/WIDE SEAL (0.31")

The chamber dimensions listed refer to the usable space in the vacuum chamber (length x width x height). The machine dimensions listed refer to length x width x height. Other voltages available. Textual and printing errors reserved.

Gas flush & Soft Air

EXAMPLES

GAS FLUSH

Prior to the seal phase, adding a gas or nitrogen is a possibility. Henkelman CombiVac sealers can be equipped with the option Gas flush or Modified Atmosphere Packaging (MAP).

WHY INJECT A GAS?

Injecting a gas increases the product's shelf life, gives extra protection and prevents the product from coloring. Usually, a mixture of nitrogen (N2) and carbon dioxide (CO2) is used. Oxygen (O2) can also be added to this combination. The use of argon (Ar) has been increasing, as this contains the same properties as nitrogen (N2).

GAS MIXTURES

It depends on the product which gas mix is most suitable. Your supplier can inform you best which is the optimum composition for your application.

AERATION

Once the cycle has been completed and the vacuum bag has been sealed, air is brought back into the chamber through the aeration valve. As soon as the atmospheric pressure inside equals the pressure outside the chamber, the lid opens. This works through normal aeration or through aeration with Soft Air, standard on all Henkelman machines, except the Jumbo series.

SOFT AIR

Using Soft Air, the air is gradually and gently returned into the chamber. In a controlled way, the vacuum bag envelopes the product. For optimal protection of both product and vacuum bag. Suitable for the vacuum packing of food products with sharp edges, such as saté, T-bone steaks, racks of lamb, lobsters and spare ribs.

Chopped lettuce



Shellfish



Meat on a stick



Arborio rice



Sushi



Pre-baked products and ready to use products



Crisps



Accessories

THERMAL LABEL PRINTER

including label dispenser, 1 roll of labels, cables and configuration. Only available for machines equipped with CombiVac control.



INCLINED INSERT PLATE for vacuum sealing liquids or powders. Must-have in combination with Liquid control option. Available in different sizes and suitable for all models.



CART WITH CASTORS AND SHELF Suitable for all table-top models, except Boxer 52. Dimensions (l x w x h): 23.8" x 18.9" x 26.5"

SERVICE KIT

For primary maintenance. Service kits include seal wires, teflon tape and teflon band, lid gasket, oil for the pump and a silicone profile for the contra bar. Comes standard with a machine. Also available as an after-sales part.



EXTERNAL ADAPTER to vacuum pack food in gastronorm containers. Available for all table-top models and the Marlin series.



POLYETHYLENE INSERT PLATES come standard with all machines. Different sizes available. For a faster cycle. In case of gas flush, less gas is necessary.

Technical support

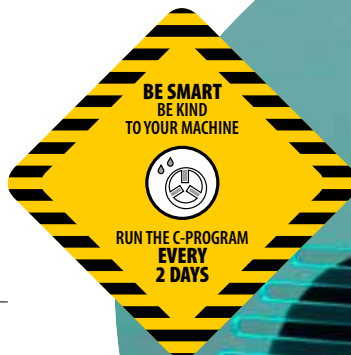
HOW TO PERFORM MAINTENANCE?

Be smart, be kind to your machine.

Run the C-Program every 2 days.

For more information about maintenance check

www.henkelman.com/us/maintenance



For technical support, Henkelman parts and warranty requests, please contact Heritage Parts at

heritageparts.com/warranty/henkelman

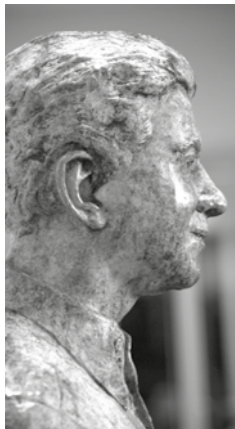


scan this code to go to
heritageparts.com/warranty/henkelman



About Henkelman

FIND A REP OR
DEALER NEAR YOU
[www.henkelman.com/
us/ reps](http://www.henkelman.com/us/ reps)



HENKELMAN WAS FOUNDED IN 1994 and since that moment a specialist when it comes to the development, production and distribution of professional chamber vacuum sealers. Our leading position in vacuum packaging technology sets us apart from the competition with the largest and most diverse range of solutions to vacuum pack both food and non-food. From the smallest table-top vacuum packer up to the largest heavy duty double chamber industrial model. For that reason, companies in all types of sectors across the world rely on Henkelman.

HENKELMAN IS A FAMILY OWNED COMPANY, located in 's-Hertogenbosch, the Netherlands, and Illinois, United States. With 60 employees, we produce more than 14.000 vacuum packaging machines a year. For that we use premium parts from the Netherlands and Germany. Our most valuable asset is our extensive network of approximately 450 exclusive and authorised distributors in more than 80 countries.

SINCE 2015, HENKELMAN INC operates as a satellite trade office to distribute our vacuum sealers in the United States. Our small team works closely together with a network of reps and dealers.

**#fastdelivery #service #technicalsupport #sales
#marketing #valueformoney #combivac**



WWW.HENKELMAN.COM/US

COMBIVAC

VACUUM SEALERS

**Fit for
food
service**



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HenkelmanVacuum