







#### Your benefits

- 1 Rugged stainless steel construction for maximum durability.
- 2 Double biactive sealing bars for firm and reliable seals.
- 3 Observation window in the lid.
- Various options available for a perfect cut of protruding bag material.
- **5** Sealing bars for soft and hard vacuum.
- **6** Touch screen for simple and clear operation.

- 7 Various heights in the vacuum chamber for optimal adjustment to the product.
- **8** Use of tried-and-tested electronics and pneumatics components.
- Optimized BUSCH vacuum pump combinations to choose from.
- Hygienic design easy to clean.
- Control box heating.

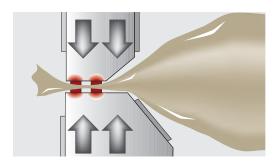


#### Touch screen

- Simple and easy touch-screen operation.
- Electronic monitoring of the work process and displays in comprehensible and well-arranged on-screen menus.
- ◆ 20 programs activated.
- ◆ Alphanumeric display for individual program naming, e.g. product name, bag material, etc.
- Integrated high-precision digital vacuum meter.
- ◆ Chamber vacuum displayed in mbar.
- ◆ Evacuation, optionally:
- ◆ Optimum up to the evaporation point.
- Evacuation time given in tenths of a second.
- ◆ Final vacuum given in mbar.
- in intervals.
- ◆ Sealing time in tenths of a second.
- ◆ Cooling time in tenths of a second.
- ◆ Waterproof according to IP65F.
- ◆ Service diagnostic menus.

## **GK 501 B S0FT**

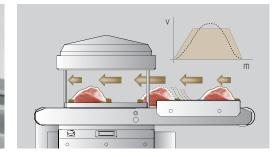




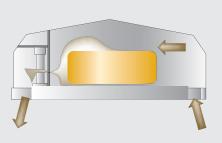
The double biactive high-pressure sealing and the spring-loaded resistance wires are standard equipment and ensure safe and reliable seals despite folds, fats, oils or moisture in the seal area. Springs keep the resistance wires in the correct track even with continuous operation.



**Water-cooled sealing bars** increase the durability of the Teflon and the sealing wires.



**Soft start and stop of the conveyor belt** prevents the product from slipping during transfer to the vacuum chamber through controlled acceleration and gentle braking.



The **evacuation of the chamber** in the sealing area is continued while the product chamber is slowly vented. If the pressure in the chamber rises slightly above the pressure in the bag, the bag gradually adheres tightly to the product.

You can observe this process through the clear acrylic window in the lid.

The control units provides several ways to adjust this process so as to achieve the best results for each product.



Observation window in the lid.



**Divided chamber** with high-vacuum sealing area and low-vacuum product area.



A **indexing loading belt** supports ergonomic and swift loading of the machine and is a prerequisite for later automation of the loading area.

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### Standard equipment

- ◆ Touch screen.
- Double biactive high-pressure sealing.
- Quick easing of tension of the conveyor belt for easy cleaning.
- Gentle start and stop of the conveyor belt.
- Temperature-controlled control box heating.
- Chamber divided into high-vacuum sealing area and low-vacuum product area.
- Observation window in the lid.
- ♦ 1 sealing bar in the front for soft or hard vacuum.

### Options

- Cut-off device.
- Cut-off perforation.
- Shrink bag equipment.
- Water-cooled sealing bars.
- Conveyor belt with cross profiles for round products.
- Outfeed rollers 250 mm or 500 mm.
- Booster and rotary van pump combinations.
- 1 additional sealing bar at the rear for hard vacuum.



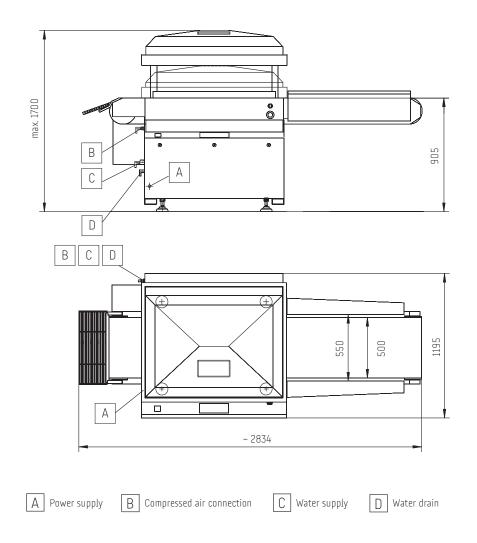
Constructed of corrosion-resistant stainless steel. Easy-to-clean, hygiene-friendly machine design.

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Technical data	
Chamber size	1080 x 820 mm
Lid height	180 mm
Other lid heights	on request
Sealing length (soft vacuum and hard vacuum)	2 x 1000 mm
Spacing between bars	550 mm
Sealing bar height	55 or 65 mm
Other sealing heights	on request
Compressed air consumption	50 NLPM 6 bar
Power supply (without pump)	approx. 3.8 kW
Built-in vacuum pump	250 or 300 m <sup>3</sup> /h
Other pump systems	on request
Total weight without pump	approx. 760 kg
with built-in pump	approx. 960 kg



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Subject to change.







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