

intelligent vacuum packaging

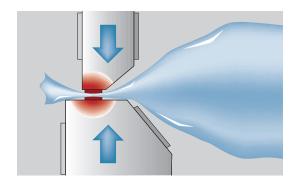


GK 255/291/293

Supervac GK 255 / GK 291 / GK 293 Double Chamber Vacuum Packaging Machines

- All stainless steel construction.
- On lockable casters.
- Digital control with 10 programmes.

- Waterproof to IP 65.
- Vacuum sensor with steam point detection.
- Built-in vacuum pump with motor protection.
- Reliable and easy to service.
- Hygienic design easy to clean.
- Easy to operate.



The **Biactive Sealing** guarantees safe and reliable seals despite wrinkles, grease and moisture in the seal area.

GK 255 / GK 291 / GK 293

Vacuum packaging for food such as meat and meat products, sausages, cheese, fish, etc. — no weight loss, longer shelf life!

Standard Features:

- Parallel sealing or Single sealing + Hot wire cut-off.
- 10 programmes.
- Vacuum sensor with steam point detection.

Optional Features:

- Gas flushing.
- Individual control of Hot wire cut-off.
- Biactive Sealing.

	GK 255	GK 291	GK 293
Outside dimensions (L x W x H)	1140 x 920 x 1205 mm	1865 x 1100 x 1230 mm	2050 x 1275 x 1245 mm
Chamber dimensions (L x W x H)	620 x 520 x 230 mm	820 x 700 x 250 mm	920 x 870 x 270 mm
Sealing bar length front + rear	4 x 620 mm	4 x 820 mm	4 x 920 mm
Distance between seal bars front + rear	520 mm	700 mm	870 mm
Max. product height	230 mm	250 mm	270 mm
Built-in Busch vacuum pump	63 / 100 / 160 m³/h	$160 / 300 \text{ m}^3/\text{h}$	160 / 300 m³/h
Electricity consumption	2.3 / 3.8 / 5.6 kW	5.6 / 9.1 kW	5.6 / 9.1 kW
Weight approx	350 kg	600 kg	720 kg
Power supply	230V, 3Ph, 50 Hz	230V, 3Ph, 50Hz	230V, 3Ph, 50Hz
	400V, 3Ph, 50Hz	400V, 3Ph, 50Hz	400V, 3Ph, 50Hz

