

DOUBLE CHAMBER MACHINE GK 255 / 291 / 293





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

Standard equipment

- ◆ Parallel sealing or single sealing + separate sealing.
- ◆ 10 programs.
- Vacuum sensor with steam point detection.

Options

- ◆ Gas flushing.
- ◆ Controllable separate sealing.
- ◆ Biactive sealing.

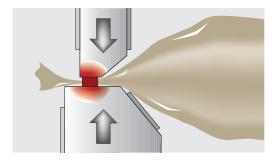
Your benefits

- Constructed of corrosion-resistant stainless steel.
- ◆ Movable on lockable rollers.
- ◆ Digital control with 10 programs.
- ◆ Waterproof rating IP65.
- lacktriangle Vacuum sensor with steam point detection.
- \blacklozenge Built-in BUSCH vacuum pump with motor protection.
- ◆ Reliable and easy to service.
- ◆ Hygienic design easy to clean.
- ◆ Easy to operate.



Digital control

- Simple and easy touch-screen operation.
- Electronic monitoring of the work process and displays in comprehensible and well-arranged on-screen menus.

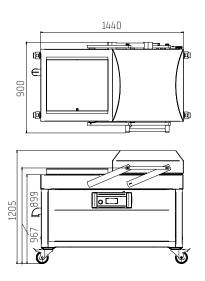


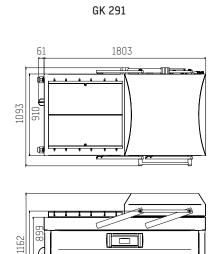
The **biactive sealing** guarantees safe and reliable seals despite folds, fats, oils and moisture in the seal area.

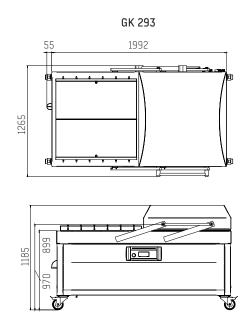
GK 255 / 291 / 293



GK 255







Technical data	GK 255	GK 291	GK 293
External 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
Spacing between the 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 m³/h	160 / 300 m³/h
Power 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	230 V, 3 Ph, 50 Hz	230 V, 3 Ph, 50 Hz	230 V, 3 Ph, 50 Hz
	400 V, 3 Ph, 50 Hz	400 V, 3 Ph, 50 Hz	400 V, 3 Ph, 50 Hz

05/2021 | Supervac is a registered trademark of Supervac Maschinenbau GmbH. Copyright © 2021 Supervac Maschinenbau GmbH. All rights reserved.







Supervac Maschinenbau GmbH Kalterer Gasse 10 2340 Mödling | Austria **T:** +43 2236 50 25 00

E-mail: office@supervac.at **Web:** www.supervac.at