

VAC-line

Mid-range

vacuum packing machines

- ◆ Tabletop and single or double chamber floor standing models
- ◆ Suitable for retail and industrial, food and non-food applications
- ◆ Safe and efficient storage of product with no risk of cross-contamination
- ◆ Efficient, economical and hygienic operation
- ◆ Range of optional functions and fittings to increase flexibility
- ◆ Backed by a nationwide service network



Avery Berkel's Vac-line mid-range of vacuum packing machines provide a safe, efficient and attractive method of packing for a wide variety of foods, or for products ranging from electrical components to important documents or medical disposables. Vacuum packing is particularly suitable for products prone to spoiling, prolonging storage life, reducing weight loss and eliminating any risk of cross contamination.

The range included tabletop, single chamber floor-standing and double chamber floor-standing machines to suit operational and space requirements. All models are constructed from the highest quality materials and feature sensor control, soft air, a double seal wire sealing system and a nine program memory as standard.



Avery Berkel

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Mid-range

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Table-top Models – 2100-T, 2110-T and 2180-T

These compact but highly featured machines take up the minimum of counter space, making them ideal for retail or food service applications. A high domed chamber lid enables the machines to accommodate large whole hams, meat joints, cheeses and peeled potatoes (up to 3 kg in the 2100-T or 5 kg in the 2110-T) or pack a number of smaller items simultaneously. The 2180-T is specially designed to take whole salmon or other fish.

Single Chamber Floor-standing Models – 4010-S, 6320-S, 6310-S and 7110-S

With their larger capacities and more powerful pumps, these machines are designed for higher volume use in retail and food service environments. They are also suitable for small industrial applications.

Double Chamber Floor-standing Models – 8100-DK, 8160-DK, 9250-DK

For larger industrial applications, including food and non-food applications, the range includes three powerful double-chamber machines, all fitted with a stainless steel, 'flush-top' lid.

◆ Simple controls (1)

A user-friendly control panel allows operators to pre-set all the functions required in a few key strokes. Up to nine commonly-used programs can also be stored in the memory and recalled with a single key press. These can be easily edited and will be retained even if the machine is switched off.

A program interrupt function allows the packing operation to be interrupted at any stage, while the seal function will continue to complete the program as pre-set. This enables the operator to override the packaging of liquids, such as soups and sauces, before the product 'boils'. If required, this setting can then be stored in the memory for future packing runs.

◆ Sensor controlled-vacuum

The vacuum extraction is controlled by an internal sensor which maintains it at the optimum level regardless of product size, humidity or pump temperature and performance. It will even compensate automatically for the deterioration of lid seals or the condition of the oil in the pump. This increases efficiency and economy, as the machine will only run for the required length of time.

◆ Soft air

The speed at which air is re-introduced into the vacuum chamber is carefully controlled, reducing the risk of damage to delicate products (such as the corners of cheese blocks), or to the bag from hard and sharp contents.

◆ Gas flushing (optional) (2)

Gas flushing (Modified Atmosphere Packaging) is available on all machines to help extend product life. The feature is set by gas pressure to ensure that the correct amount of gas is introduced into the vacuum bag.

◆ Seal bars

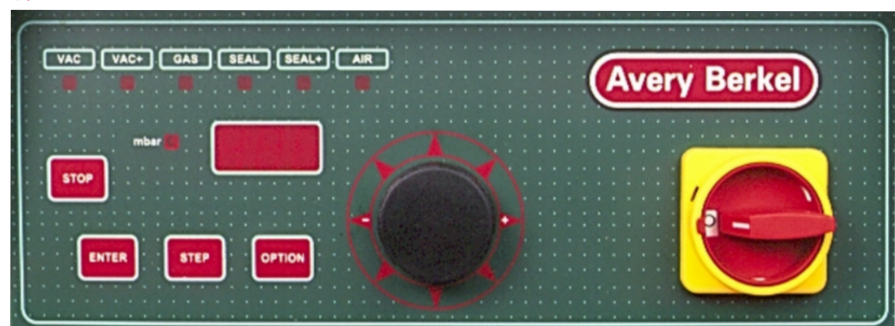
The range features a double seal wire sealing system as standard. This provides a double seam for additional security, especially useful for liquids or products which are to be transported. Other options include:

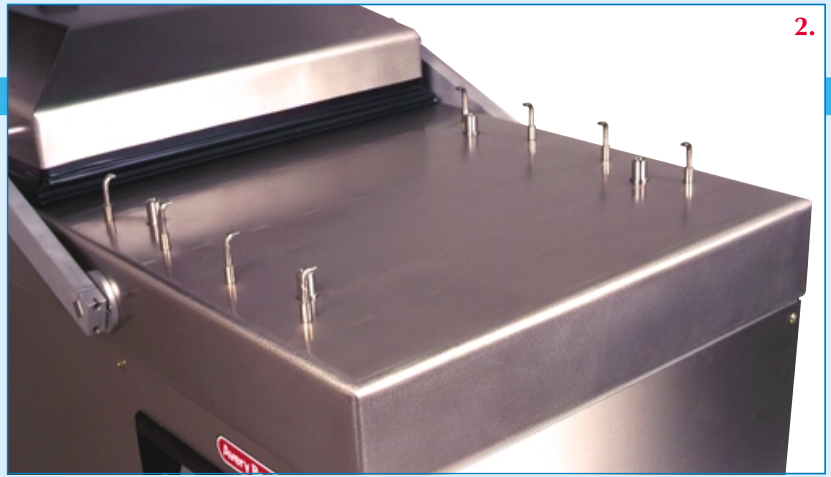
Cut-off seal

This removes any excess packaging, which can become contaminated with food particles, and enhances presentation.

Bi-active sealing (only available on machines with stainless steel lids). This uses two seal strips instead of wires and is ideal for thick foil and aluminium bags.

1.





◆ **Filler plates (3)**

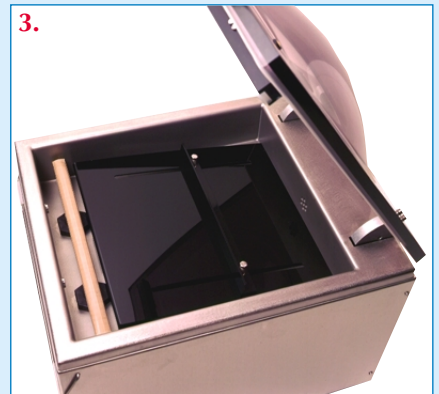
Food grade plastic filler plates are supplied as standard. An optional inclined filler plate with adjustable bottom clamp is also available for packing liquids.

◆ **Hygienic design (4)**

All machines are designed for hygienic operation and easy, efficient cleaning. The stainless steel chamber has round, polished corners and the wireless seal bars are easily removed for access.

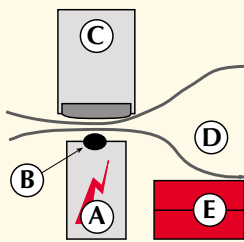


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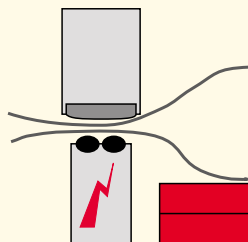


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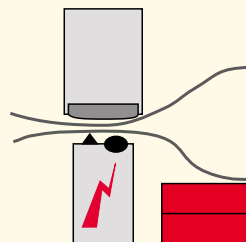
Seal Bar Types



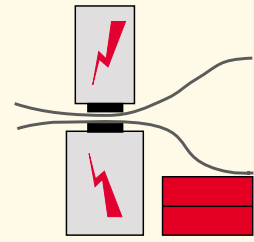
Seal Bar Layout Components



Double Seal Wire (Standard)

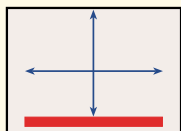


Cut Off & Seal (Option)

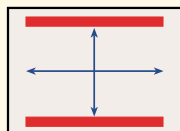


Bi-active Sealing (Optional)

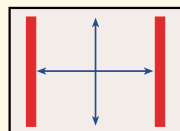
A - Seal Bar. B - Seal Wire.
C - Contra Bar. D - Bag. E - Filler Plates.



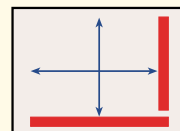
Type 'L'



Type 'LL'

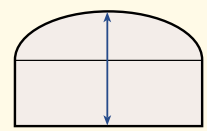


Type 'KK'



Type 'KL'

Seal Bar Configuration & Usable Chamber Size



Depth of Chamber

Advanced vacuum technology

Model	Usable Chamber Size (mm) Length x Width x Depth	Pump Size m ³ /h	Seal Bar (mm) Double Seal	Standard ³	Gap ¹ (mm)	Seal Bar Configuration ³ Cap ¹ Option 2 (mm)	Gap ¹ (mm)	Lid Type ²	Control	Electrical Specification	Gas Flush	Options Add Press	Bi-active
Table Top													
2100-T	320 x 340 x 135	21	1 x 320	L				Clear	Computer	230 V, 50 Hz, 1 ph	Optional	n/a	n/a
2110-T	420 x 370 x 170	21	1 x 420	L				Clear	Computer	230 V, 50 Hz, 1 ph	Optional	n/a	n/a
Fish Specification Table Top													
2180-T	800 x 320 x 100	21	2 x 320	KK	800			Clear	Computer	230 V, 50 Hz, 1 ph	Optional	n/a	n/a
Floor-Standing, Single Chamber													
4010-S	460 x 420 x 170	40	2 x 420	KK	460			Clear	Computer	400 V, 50 Hz, 3 ph Optional: 230 V, 50 Hz, 1 ph	Optional	n/a	n/a
6320-S	510 x 520 x 190	63	2 x 520	KK	500			SS	Computer	400 V, 50 Hz, 3 ph Optional: 230 V, 50 Hz, 1 ph	Optional	Standard	Optional
6310-S	630 x 520 x 185	63	2 x 520	KK	570	1 x 630 (L)		Clear	Computer	400 V, 50 Hz, 3 ph Optional: 230 V, 50 Hz, 1 ph	Optional	n/a	n/a
7110-S	860 x 620 x 211	100	1 x 505, 1 x 810	KL		2 x 570 (KK) 720	480	SS	Computer	400 V, 50 Hz, 3 ph	Optional	Standard	Optional
Floor-Standing, Double Chamber (Stainless Steel)													
8100-DK	620 x 520 x 195	100	4 x 620	2 x LL	520			SS	Computer	400 V, 50 Hz, 3 ph	Optional	Standard	Optional
8160-DK	620 x 780 x 200	160	4 x 620	2 x LL	780			SS	Computer	400 V, 50 Hz, 3 ph	Optional	Standard	Optional
9250-DK	850 x 830 x 275	250	4 x 850	2 x LL	830			SS	Computer	400 V, 50 Hz, 3 ph	Optional	Standard	Optional

All models have sensor control, soft air and double seal wire sealing system as standard.

All models have optional cut off sealing system.

Notes:

1. Seal Bar: Cap = Dimension between seal bars.
2. Lid Type: Clear = Domed, smoked, transparent polycarbonate plastic. SS = Stainless steel.
3. See seal bar configuration on right centre page.

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