



Sequential Vacuum

The Sequential vacuum function ensures sure all trapped air is extracted from the food product by extracting air, pauses the cycle, extracts the air again and so on.

Especially suitable for products that contain a lot of air like pate, cheese and chocolate mousse.



Liquid Control

Prevent liquid or wet products from boiling during the vacuum packaging cycle. 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 flavours, protection of both product, pump and vacuum chamber, no dehydration due to the boiling, optimal cycle time.

No more exploding bags!



Marinating

Achieve intense marinating quickly and at a push of a button. Simply put the marinated product in the chamber and start the vacuum packing cycle.

Thanks to smart software that generates a pulsating movement of extracting air, the structure of the meat 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.



Tenderising

With the Tenderising 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.



ACS Label Printer

(Optional extra)

The ACS control can combine with a thermal label printer and is programmable on your computer. Several parameters can be set, such as the names of programs, label contents, customer identification and vacuum level.

Once the parameters are saved on your USB-key, you can use the import function to download the complete settings on the vacuum packing machine.



Gas Flush

(Available on Ultra model only - optional extra)

After the vacuum process has been completed, the bag is ready to be sealed. Prior to sealing you can inject a gas. This technique is called MAP (Modified Atmosphere packing).

Gas flush is used to increase the product's shelf life, offer extra protection and/or prevent the product from colouring.

Ideal for chopped lettuce, salad leaves, minced meat, steak, cooked fish, pre-baked products, crisps and ready to use products.



Digital Control Panel

ACS offers a full colour screen with user friendly interface.

The ACS panel has special advantages such as the animated packing cycles, 20 programs that can be personalised, service data storage and HACCP compatibility.



External Vacuum Available

Don't be limited by size, with the External Vacuum hose you can vacuum seal large items and food pans with ease.



Jar Sealing

NEW!

Use your Henkelman to vacuum seal glass jars. Fast and easy. Vacuum sealing craft food products at pasteurization temperature extends shelf life.



Advanced System Control (ACS)



More than just a Vacuum Sealer

PureVac Advanced System Control (ACS)

No longer just a vacuum sealing machine!

Save time, money and space with this multi-functional unit.

LIQUID CONTROL
No more mess
No more exploding bags



BUY IN BULK & WHEN IN SEASON
Reduce food costs
Preserve food for longer



FOOD SAFETY MADE EASY
HACCP compatible



EXTERNAL VACUUM AVAILABLE
Size versatility
Vacuum seal large items or pans



SEQUENTIAL VACUUM
Delicate produce - not a worry
Preserve soft food without crushing



MARINATING & TENDERISING
Save time & resources



GAS FLUSHING
Modified atmosphere packing
Extend shelf life, prevents colouring, protects product



QUICK REFERENCE GUIDE

FEATURES	PREMIER SERIES with ACS	ULTRA SERIES with ACS
Sensor Control Set percentage for vacuum & gas functions	✓	✓
20 Personalised Programs	✓	✓
Gas Flush For modified atmosphere packaging	✗	✓
Soft Air Controlled ventilation for protection of product & packaging	✓	✓
Digital Touch Panel	✓	✓
Special Programs Red Meat / Marinating / Tenderising / Sequential / External Vacuum Capable	✓	✓
Insert Plates For adjusting chamber height	✓	✓
Liquid Control Sensor to detect boiling point of liquid products	✓	✓
Optimal final vacuum 99.80 (2mbar)	✓	✓
Printer available	✓	✓
Stop button for partial cycle	✓	✓
HACCP compatibility	✓	✓
Digital Pump maintenance program	✓	✓
Free Service Kit for user maintenance	✓	✓
Vacuum two bags at one time	Available only on 2141-2	✓
Model number breakdown:	PREMIER ACS	ULTRA ACS
■ Pump Capacity (m3/h)	1635	63522
■ Sealing Bar Length (cm)	2142	(52 x 2)
	2141-2	
	(41 x 2)	



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