POLAR SERIES



Polar 80



Option 2 x 810 mm seal



Option 2 x 560 mm seal



Option
2 x 510 mm seal
1 x 700 mm seal

- Capacity pump 100 m3/h
- Machine cycle 15-40 sec.
- Dimensions 790 x 920 x 1125 mm
- Weight 241 kg
- Voltage 400V-3-50Hz (Other voltages available)
- Power 3,0 5,0 kW



POLAR SERIES

FAST AND ROBUST VACUUMPACKAGING MACHINES WITH WORLD WIDE REPUTATION

- Renowned series of stainless steel packaging machines for industrial applications
- Complete range for vacuum and MAP packaging solutions
- Extensive program choices for specific packaging requirements
- User friendly and low maintenance supplied with complete service program
- Hygienic and Intelligent Design
- Fully HACCP compatible

FOOD PRODUCTS

Industrial Production - Wholesale - Export Packaging (meat, poultry, fish, cheese, vegetables etc.)

- No contamination or bacteria's multiplication, hence an extended shelf life resulting in:
- cost savings (larger purchasing orders, efficient cooking time spreading and diminution of products losses)
- turnover increase (more variation and spread in product range)
- Optimal product and storage hygiene (hermetically sealed)
- No loss of product (prevents drying out, moulds and freeze burn)
- Improved product quality (product maturing in packaging, no loss of aroma)
- Professional product presentation
- Optimal packaging contributes to food safety and HACCP standards

NON-FOOD PRODUCTS

Electronics - Semi-conductors - Metal - Pharmaceutical Products - Textiles - Laboratories etc.

- Moisture free anti-corrosive packaging
- Air and dust-free antistatic packaging
- Volume reducing packaging
- Product protecting and fraud resisting packaging

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SPECIFICATIONS

GENER

- Single and double chamber floor models
- Stainless steel housing
- Stainless steel flat working plate
- Stainless steel lid
- Easily removable silicon holders for cleaning working plate
- Sealing mechanism mounted in lid
- Insert plates for adjusting vacuum chamber height

PACKAGING FUNCTIONS

Vacuum

Optimal final vacuum 99,99% (0,1 Mbar)

· Gas-flush

Injecting food-gas for product protection and longer shelf life

Soft-air

Controlled ventilation for protection of product and packaging

SEALING SYSTEMS

Double Seal

2 x 3.5 mm convex sealing wire for optimal moisture elimination (double protection)

Trennsea

1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / One time setting (cut off remaining flap)

• 1-2 Trennseal

1 x 3.5 mm convex sealing wire + 1 x 1.1 mm round cutting wire / Independent time setting (shrink bags)

Wide Seal

1 x 8.0 mm flat sealing wire

Bi-Active Seal

Upper and lower sealing bars with 1 x 5.0 mm flat sealing wire (thick and aluminium vacuum bags)

OPERATIONAL CONTROL FUNCTIONS

Digital Control

Time control / Automatic programming / 10 default programs

Sensor Control

Set percentage pressure for vacuum and gas functions for accurate and constant packaging results / Automatic programming / 10 default programs / Vacuum plus time

• Liquid Control

Set percentage pressure for vacuum and detect boiling point of the product. For fast cycle and better food protection

• Advanced Control System

Set percentage pressure or mbar/hPa for vacuum and gas function for accurate and constant packaging results / 20 default alphanumeric programs / Vacuum plus time / Sequential vacuum / Secured Operator Access / HACCP track and trace function / LCD full color screen / PC interface / Compatible with label printer

SUPPORT CONTROL FUNCTIONS

- STOP button for partial/full cycle interrupt
- Digital maintenance program for pump / Operating hours counter / Service indicator programs / Sleeper function etc.

OPTIONAL FUNCTIONS / ACCESSORIES

- Service kit for standard maintenance
- Special control options for specific applications



Optional

Standard

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