

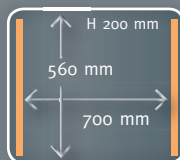
POLAR SERIES



POLAR 80

Option
2 x 810 mm soudure

Option
2 x 560 mm seal



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

Pure
Vacuum

POLAR SERIES

FAST AND ROBUST VACUUMPACKAGING MACHINES WITH WORLD WIDE REPUTATION

- Renowned series of stainless steel packaging machines for industrial applications
- Full range for vacuum and MAP packaging options
- Extensive program choices for specific packaging requirements
- Extremely large variety of applications in worldwide industrial productions
- User friendly and low maintenance supplied with complete service program
- Well-balanced constructions and high quality materials guarantee durability

FOOD PRODUCTS

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

- Longer shelf life / Optimal product and storage hygiene (no contamination, hermetically sealed)
- No loss of product (prevents drying out, moulds and freeze burn)
- Improved product quality (product maturing in packaging, no loss of aroma)
- Cost savings due to longer shelf life (larger purchasing amounts, re-packaging)
- Increased turnover due to longer shelf life (broader market, more variation in product range)
- 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 resistant packaging



SPECIFICATIONS

GENERAL

- 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)
- **Trennseal**
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
- **Quick stop H₂O Sensor Control**
Set percentage pressure for vacuum and detect boiling point of the product. For fast cycle and better food protection

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
- Special machine adaptations for specific products and/or production environments



■ **Optional**

■ **Standard**

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