

# CombiVac control

It's advanced. It's next generation. It's the future of control. Henkelman's CombiVac technology is more than a control system. It includes unique features, special options and intelligent functions that bring more tools to your commercial or commissary kitchen.



## STANDARD FEATURES

### 1 LCD PANEL

- Full color 4.7 inch LCD screen
- Alphanumeric display
- Standard in 5 languages, more languages optional
- Animated packaging cycle
- Current time/date

### 2 20 PROGRAM MEMORY

- Personalized and programmable on a computer
- Product name entry
- Import and export of data

### 3 STANDARD SENSOR CONTROL

- Detection of the pre-set vacuum percentage in the chamber, listed in mbar, hPa or %

### 4 SECURE ACCESS

- Multilevel access (distributor, owner, operator) with different user rights
- For safety and security

### 5 CUSTOM DESIGNED SOFTWARE

- Possibility to integrate a corporate distributor's logo

### 6 USB CONNECTION

- Upload programs through a USB stick

### 7 PRINTER COMPATIBILITY

- Direct thermal label printer compatibility to print product name, packing and shelf life date, storage temperature, gas mix

### 8 HACCP COMPLIANCE

- Possibility to log and export maintenance activities and machine maintenance history
- Accessible on dealer level
- Service data storage

### 9 SERVICE AND MAINTENANCE

- Detailed oil warning indicator (possibility to shut down, reactivation by distributor)
- Clean pump program with maintenance alarm

### 10 GATE CHECK/ MAINTENANCE ALARM

- Easy diagnostics service tool called Gate Check (at distributor access level).

## STANDARD FUNCTIONALITY



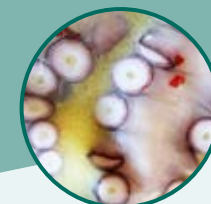
### SEQUENTIAL VACUUM

To make sure all trapped air is extracted from the food product, use Sequential vacuum. This function extracts the air, pauses the cycle, extracts the air again, pauses again and so on. Up to a maximum of 5 steps. Especially suitable for products that contain a lot of air, like pate, cheese and chocolate mousse.



### RED MEAT

By means of small and fast injections of air, the Red meat function stops the degassing of the meat moisture during the seal phase. This prevents the formation of air chambers in the vacuum package. The Red meat function generates a significant improvement of the quality and the shelf life of red meat.



### MARINATING

Marinating is a function that is used to create better marinated food products. Just put the marinated product in the chamber and start the vacuum packaging cycle. Thanks to smart software that generates a pulsating movement of extracting air, the structure of the product 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.



### TENDERIZING

With the Tenderizing 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.



### JARS

The Jars function is used to vacuum seal jars or food containers in seconds with only a single push of a button. Place the jars or food containers with loose lid in the vacuum chamber, select the Jars function and close the lid of the machine. With this function, each jar is vacuumed and sealed airtight at a maximum final vacuum of 99.8%. Because the steps of heating the seal bars and the Soft Air function are disabled, the cycle is extra short.



### OPTION Liquid control

Liquid or wet products quickly reach their boiling point during the vacuum cycle. Reducing the pressure below atmospheric pressure causes fluids to boil at room temperature. Prevent your soups, sauces and marinades from boiling with Henkelman's Liquid control option. 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 flavors, protection of both product, pump and vacuum chamber, no dehydration due to the boiling and an optimal cycle time. Always combine Liquid control with an inclined insert plate for perfect product positioning and the ability to fill the bag.