

Table-top models

Vacuum packaging machines
Machines sous-vide
Vakuummaschinen
Envasadoras al vacío
Vacuummachines

Aura

Vacuum-seals products effortlessly, elegant Dutch Design | Scelle les produits sous vide sans effort, design hollandais élégant | **Vakuumiert Produkte mühelos, elegantes niederländisches Design** | Envasa productos al vacío sin esfuerzo, diseño elegante neerlandés | **Vacumeert producten moeiteloos, elegant Dutch Design**

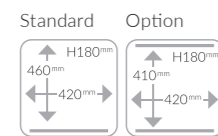
Aura 35 8 m³/h
Aura 35+ 16 m³/h



Aura 42 16 m³/h
Aura 42+ 21 m³/h



Aura 42XL 16 m³/h
Aura 42XL+ 21 m³/h



Easy control interface

- I-vac intelligent software with dozens of pre-set products
- Standard Sensor Control and Soft Air
- Fully integrated functions such as liquid control, marinating and multistep-vacuum



Top of the range table-top model

Aero

Slick design, Easy control interface | Design élégant, Interface intuitive | **Schickem Design, Einfache Steuerung** | Diseño elegante, Interfaz intuitiva | **Strak design, Eenvoudige bedieningsinterface**

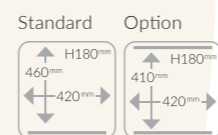
Aero 35 8 m³/h
Aero 35+ 16 m³/h



Aero 42 16 m³/h
Aero 42+ 21 m³/h



Aero 42XL 16 m³/h
Aero 42XL+ 21 m³/h



Easy control interface

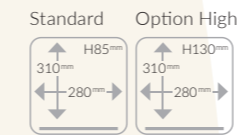
- 3 program memory
- Standard Sensor Control
- Service alarm
- Standard marinating, soft air and red meat program
- Option: Liquid control



Jumbo

For basic packaging needs | Pour les besoins élémentaires d'emballage | **Für Basis Verpackungsanforderungen** | Para necesidades básicas de embalaje | **Voor basis verpakingsbehoefte**

Mini Jumbo 4 m³/h
Jumbo Plus 8 m³/h



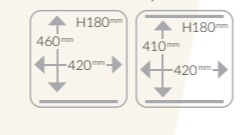
Jumbo 30 8 m³/h
Jumbo 35 16 m³/h



Jumbo 42 16 m³/h



Jumbo 42XL 16 m³/h



Boxer

Full option, more flexibility | Toutes options, plus de flexibilité | **Volle Optionen, mehr Flexibilität** | Todas opciones, más flexibilidad | **Full option, meer flexibiliteit**

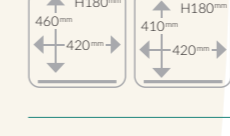
Boxer 35 16 m³/h



Boxer 42 21 m³/h



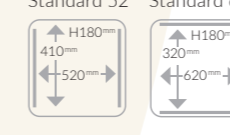
Boxer 42XL 21 m³/h



Boxer 42XL Bi-Active/ESD 21 m³/h



Boxer 52 21 m³/h
Boxer 62 16 m³/h



Vacuum packaging cycle

A vacuum packaging machine enables you to extend the shelf life of food products, and to protect and preserve the quality of food and non-food products. The vacuum packaging cycle has 4 steps.

Extraction of air

The air is extracted from the product, the bag and the chamber up until the pre-set time or vacuum percentage has been reached or the boiling point has been detected.



Gas flush (option)

Also called Modified Atmospheric Packaging or MAP. Adding a gas offers extra protection and prevents the product from coloring. It's usually a gas mixture.



Seal

The right seal system protects products effectively against external elements. Depending on the type and thickness of the vacuum pouch, and your packaging needs.



Aeration

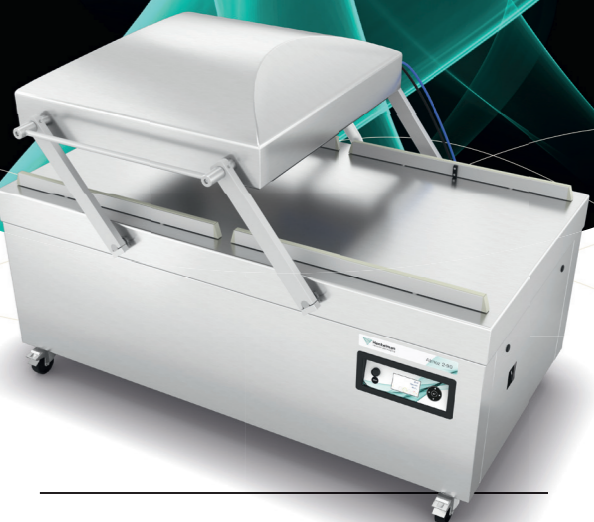
Once the bag has been sealed, the air is brought back into the chamber. As soon as the pressure in the chamber equals the pressure outside, the lid opens.



Henkelman
vacuum packaging

Floormodels

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Henkelman
vacuum packaging

Extracting air, adding value

www.henkelman.com



AURA



AERO




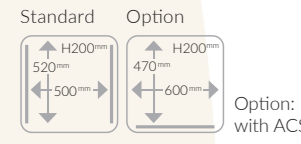
Henkelman
vacuum packaging


2025-08

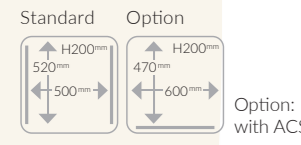
Marlin

For multiple packaging applications | Pour les applications d'emballage nombreuses | **Für verschiedene Verpackungsanwendungen** | Para varias aplicaciones de embalaje | **Voor verschillende verpakkingstoepassingen**

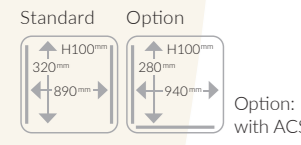
Marlin 50  40 m³/h



Marlin 52  63 m³/h




Marlin 90  63 m³/h

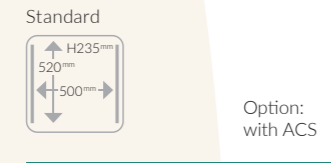


Fit for food and non-food

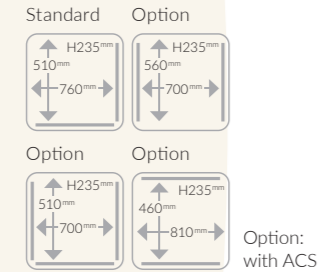
Falcon


Stainless steel casing, aluminium lid and chamber | Couverture surélevée avec fenêtre de contrôle opérationnel | **Edelstahlgehäuse, Aluminium Deckel und Kammer** | Chasis de acero inoxidable, cámara y tapa en aluminio | **RVS behuizing, aluminium deksel en kamer**

Falcon 52  63 m³/h



Falcon 80  100 m³/h



Falcon 2-60  63 m³/h




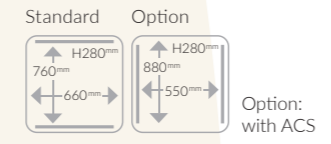
Falcon 2-70  100 m³/h




Atmoz

More capacity at lower costs | Importante capacité à moindre coût | **Mehr Kapazität zu geringeren Kosten** | Más capacidad, costos más bajos | **Meer capaciteit, minder kosten**

Atmoz 2-75  160 m³/h



Atmoz 2-90  300 m³/h




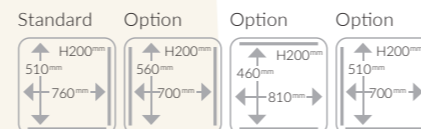
Polar

Fit for industrial packaging | Référence mondiale de l'emballage alimentaire sous-vide | **Geeignet für industrielle Verpackungen** | Apto para el embalaje industrial | **Perfect voor industriële toepassingen**

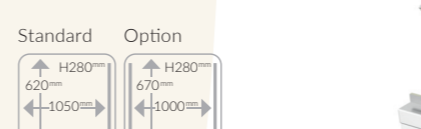
Polar 52  63 m³/h




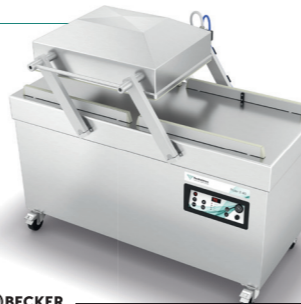
Polar 80  100 m³/h



Polar 110  100/160/300 m³/h




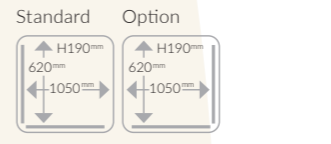
Polar 2-40  63 m³/h



Titaan

Automatic machines with conveyor belts | Machines automatiques avec convoyeurs | **Automatische Maschinen mit Bandauswurf** | Envasadoras al vacío automáticas con cintas transportadoras | **Automatische machines met uitvoerbanden**

Titaan 110  160 m³/h



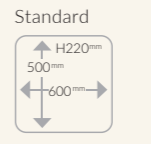
Titaan 2-90  300 m³/h



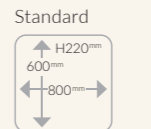
Diptank

Professional shrink packaging | Emballage rétractable professionnel | **Professionelle Schrumpfverpackungen** | Envasado retráctil óptimo | **Professionele krimpverpakkingen**

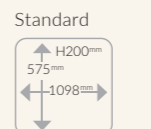
Diptank 60



Diptank 100



Diptank 200A



Automatic line

Combination of the Titaan with DT200A | Combinaison du Titaan avec DT200A | **Kombination von Titaan mit DT200A** | Combinación de Titaan con DT200A | **Combinatie van Titaan met DT200A**

Titaan 2-90 & Diptank 200A



Titaan 110 & Diptank 200A



Use the Titaan 2-90 or 110 in combination with the Diptank 200A to create an automatic line

