VIKING
FOOD SOLUTIONS

BELT MACHINES

VK 501 / 512 B SERIES



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Your Benefits

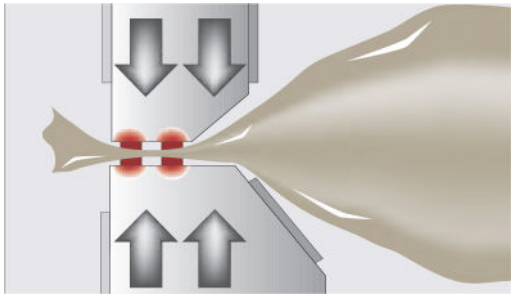
1. Rugged stainless steel construction for maximum durability.
2. Double biactive sealing bars for firm and reliable seals.
3. Expansion cushion in the vacuum chamber for an optimized evacuation process.
4. Various options available for a perfect cut of protruding bag material.
5. Several sealing bar heights to adjust to the product.
6. Touch screen for simple and clear operation.
7. Various heights in the vacuum chamber for optimal adjustment to the product.
8. Use of tried-and-tested electronics and pneumatics components.
9. Optimized BUSCH vacuum pump combinations to choose from.
10. Hygienic design – easy to clean.
11. Control box heating.



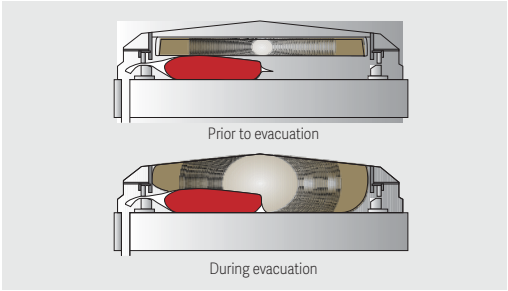
Touch Screen

- Simple and easy touch-screen operation.
- Electronic monitoring of the work process and displays in comprehensible and well-arranged on-screen menus.
- 2 programs activated
- Alphanumeric display for individual program naming, e.g. product name, bag material, etc.
- Integrated high-precision digital vacuum meter.
- Chamber vacuum displayed in mbar.
- Evacuation, optionally:
  - Optimum – up to the evaporation point.
  - Evacuation time given in tenths of a second.
  - Final vacuum given in mbar.
  - in intervals.
- Sealing time in tenths of a second.
- Cooling time in tenths of a second.
- Waterproof according to IP65F.
- Service diagnostic menus.

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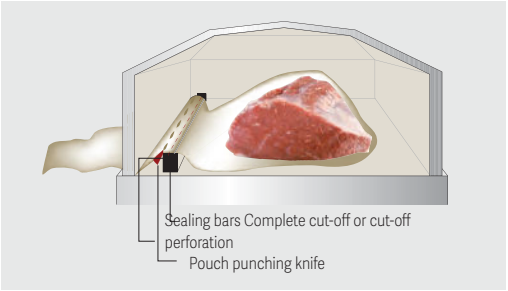
The **double biactive high-pressure sealing** and the **spring-loaded resistance wires** are standard equipment and ensure safe and reliable seals despite folds, fats, oils or moisture in the seal area. Springs keep the resistance wires in the correct track even with continuous operation.



The **expansion cushion** with **removable frame** reduces the evacuation time by up to 30% and prevents folds on the top side of the package.



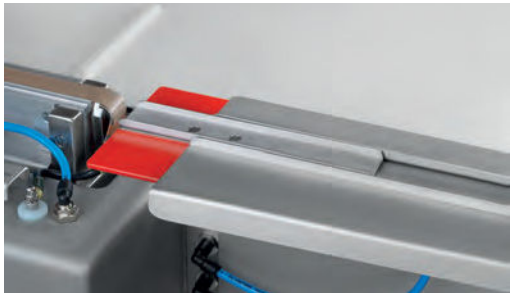
Complete cut-off means that the protruding bag material of the packages is cut off directly in the vacuum chamber. The exhaust system sucks the bag remains into an external container located underneath the loading belt so manual removal of the excessive bag material is no longer necessary.



The **pouch punching knives** are necessary so that the package can be evacuated even if the bag opening protrudes from the chamber.



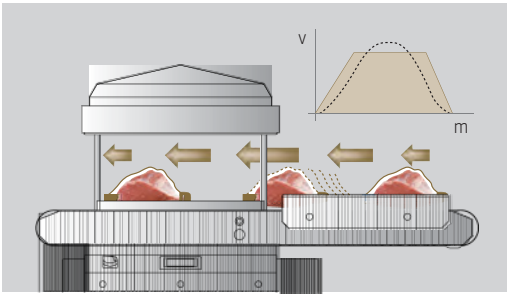
Height-adjustable sealing bars
Perfect look and flexibility through adjustment to different product heights.



Water-cooled sealing bars increase the durability of the Teflon and the sealing wires.



A **indexing loading belt** supports ergonomic and swift loading of the machine and is a prerequisite for later automation of the loading area.



Soft start and stop of the conveyor belt prevents the product from slipping during transfer to the vacuum chamber through controlled acceleration and gentle braking.

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Standard Equipment

- Touch screen.
- Double biactive high-pressure sealing.
- Expansion cushion with removable frame.
- Quick easing of tension of the conveyor belt for easy cleaning.
- Gentle start and stop of the conveyor belt.
- Temperature-controlled switch box heating.

Options

- Height-adjustable sealing bars.
- Cut-off device.
- Complete cut-off with exhaust system.
- Pouch punching knife.
- Cut-off perforation.
- Shrink bag equipment.
- Water-cooled sealing bars.
- Conveyor belt with cross profiles for round products.
- Outfeed rollers 250 mm or 500 mm.
- Booster and rotary van pump combinations.

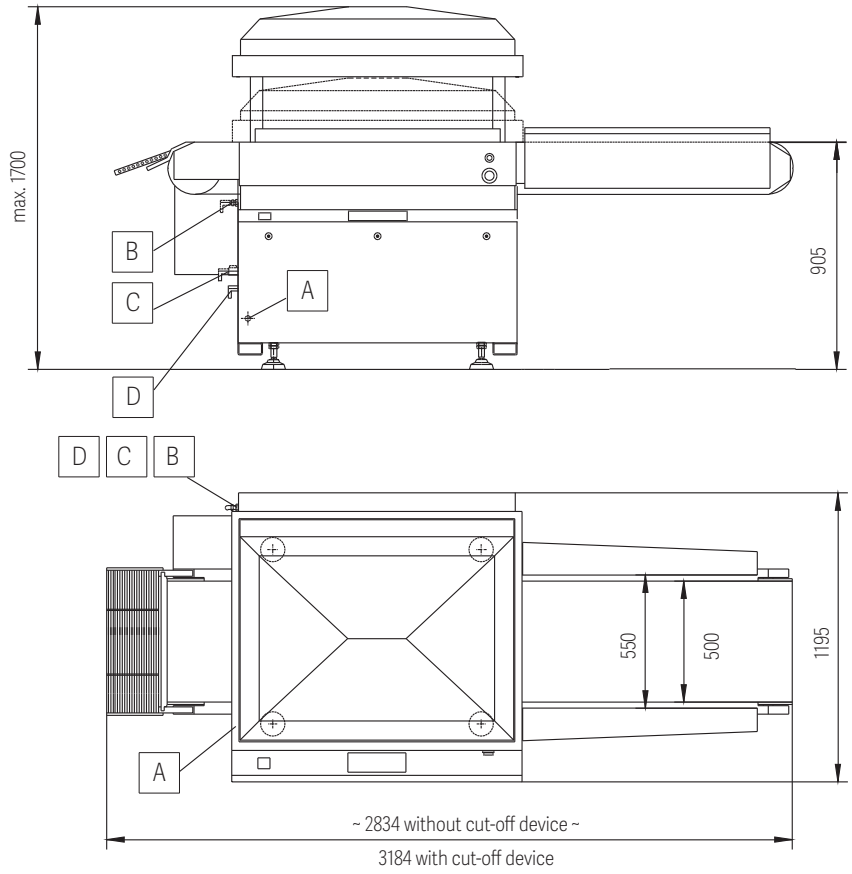


Constructed of corrosion-resistant stainless steel.
Easy-to-clean, hygiene-friendly machine design.

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Technical Data	
Chamber size	1080 x 820 mm
Lid height	180 or 250 mm
Other lid heights	on request
Sealing length	2 x 1000 mm
Spacing between bars	550 mm
Fixed sealing bar height	0, 15, 35, 55 oder 75 mm
Other sealing heights	on request
Height-adjustable sealing bars	15 - 80 mm
Compressed air consumption	50 NLPM 6 bar
Power supply (without pump)	approx. 3.8 kW
Built-in vacuum pump	250 or 300 m3/h
or built-in booster pump	500 or 1000 m3/h
Other pump systems	on request
Total weight without pump	approx. 760 kg
with built-in pump	approx. 960 kg



A Power supply B Compressed air connection C Water supply D Water drain







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EQUIPPING THE FOOD INDUSTRY TO **GROW**