VIKING
FOOD SOLUTIONS

# BELT MACHINES

# VK 600 / 610 B SERIES



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## Your Benefits

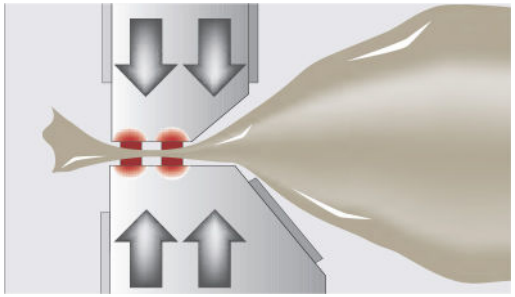
1. Rugged stainless steel construction for maximum durability.
2. Double biactive sealing bars for firm and reliable seals.
3. Expansion cushion in the vacuum chamber for an optimized evacuation process.
4. Various options available for a perfect cut of protruding bag material.
5. Several sealing bar 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.



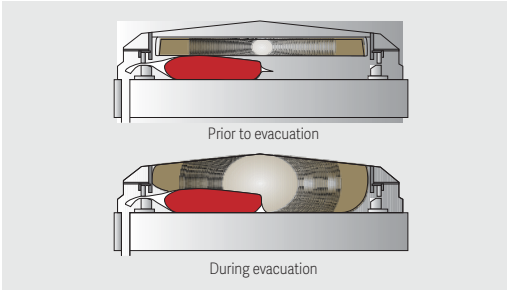
### Touch Screen

- Simple and easy touch-screen operation.
- Electronic monitoring of the work process and displays in comprehensible and well-arranged on-screen menus.
- 20 programs activated.
- Programs can be locked by password.
- 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.

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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.

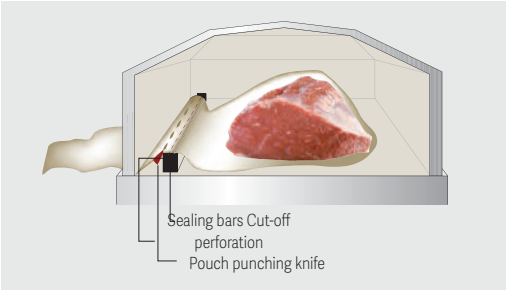



The **expansion cushion** with **removable frame** reduces the evacuation time by up to 30% and prevents folds on the top side of the package.



**Cut-off device**

By means of rotary blades, protruding bag material is cut off in front of the chamber.



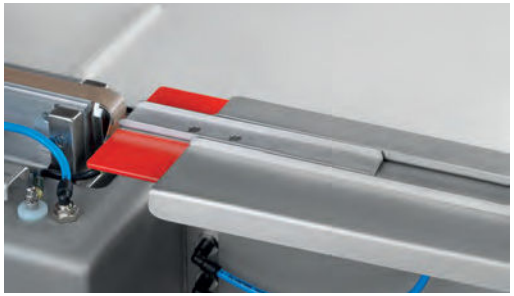

The **cut-off perforation** allows the manual removal of the protruding bag material.

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.



Various **lid heights:**

**VK 602B** – with a lid height of 200 mm.

**VK 603B** – with a lid height of 300 mm.

**VK 612B** – including loading belt (1 operator) – lid height of 200 mm.

**VK 613B** – including loading belt (1 operator) – lid height of 300 mm.



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

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## Standard Equipment

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

## Options

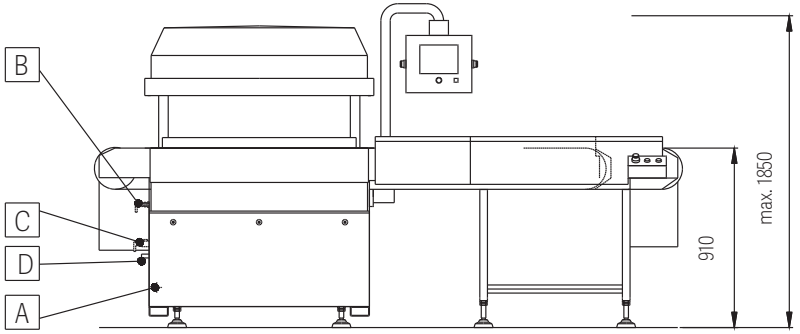
- Height-adjustable sealing bars (VK 602B / VK 603B) – can be set to touch screen control.
- Loading belt – 1 operator (VK 612B / VK 613B).
- Cut-off device.
- Pouch punching knife.
- Cut-off perforation.
- Shrink bag equipment.
- Water-cooled sealing bars.
- Conveyor belt with cross profiles for round products (VK 602B / VK 603B).
- 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.*

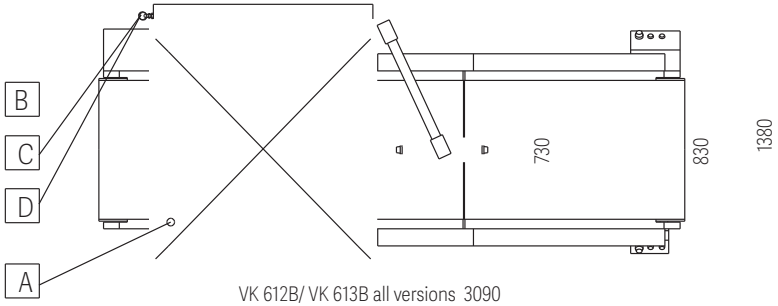


| | | |
|---|---|---|
| Chamber size | | 1120 x 1100 mm |
| Lid height | VK 602B / VK 612B | 200 mm |
| | VK 603B / VK 613B | 300 mm |
| Sealing length | | 2 x 1000 mm |
| Spacing between bars | | 830 mm |
| Fixed sealing bar height | | 15, 35, 55 oder 75 mm |
| Other sealing heights | | on request |
| Height-adjustable sealing bars (VK 602B / VK 603B) | | 15 - 80 mm |
| Compressed air consumption | | 80 NLPM 6 bar |
| Power supply (without vacuum pump) approx. 3.8 kW | | |
| Built-in vacuum pump, frequency-controlled | | 1000 or 1250 m3/h |
| External vacuum pump | | 2 x 250 or 630 m3/h |
| Other pump systems | | on request |
| Total weight without pump | | approx. 1000 kg |




VK 602B/ VK 603B without cut-off device 2650 VK

602B/ VK 603B with cut-off device 3000




VK 612B/ VK 613B all versions 3090







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