VIKING
FOOD SOLUTIONS

BELT MACHINES

VK 650 / 660 B SERIES



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Your Benefits

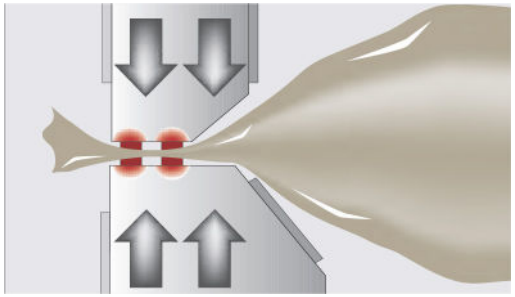
1. Rugged stainless steel construction for maximum durability.
2. Double biactive sealing bars for firm and reliable seals.
3. Expansion cushion in the vacuum chamber for an optimized evacuation process.
4. Various options available for a perfect cut of protruding bag material.
5. Several sealing bar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



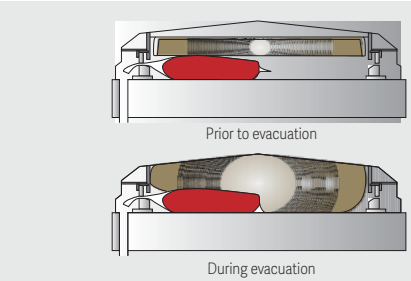
Touch Screen

- Simple and easy touch-screen operation.
- 7.7" color display.
- 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.

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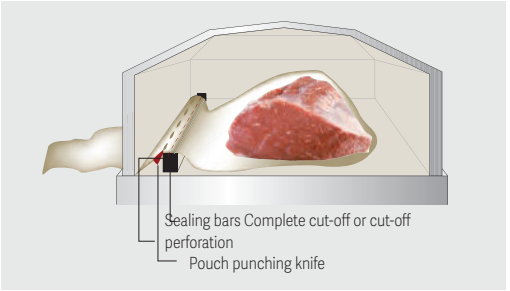
The **double biactive high-pressure sealing and the spring-loaded resistance wires** are standard equipment and ensure safe and reliable seals despite folds, fats, oils or moisture in the seal area. Springs keep the resistance wires in the correct track even with continuous operation.



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.



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



Various **lid heights:**
VK 652B – with a lid height of 200 mm.
VK 653B – with a lid height of 300 mm.
VK 662B – including loading belt (1 operator) – lid height of 200 mm.
VK 663B – 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

- Pouch punching knife.
- Cut-off perforation.
- Complete cut-off with exhaust system.
- Water-cooled sealing bars.
- Conveyor belt with cross profiles for round products (VK 652B / VK 653B).
- Outfeed rollers 250 mm or 500 mm.
- Booster and rotary van pump combinations.



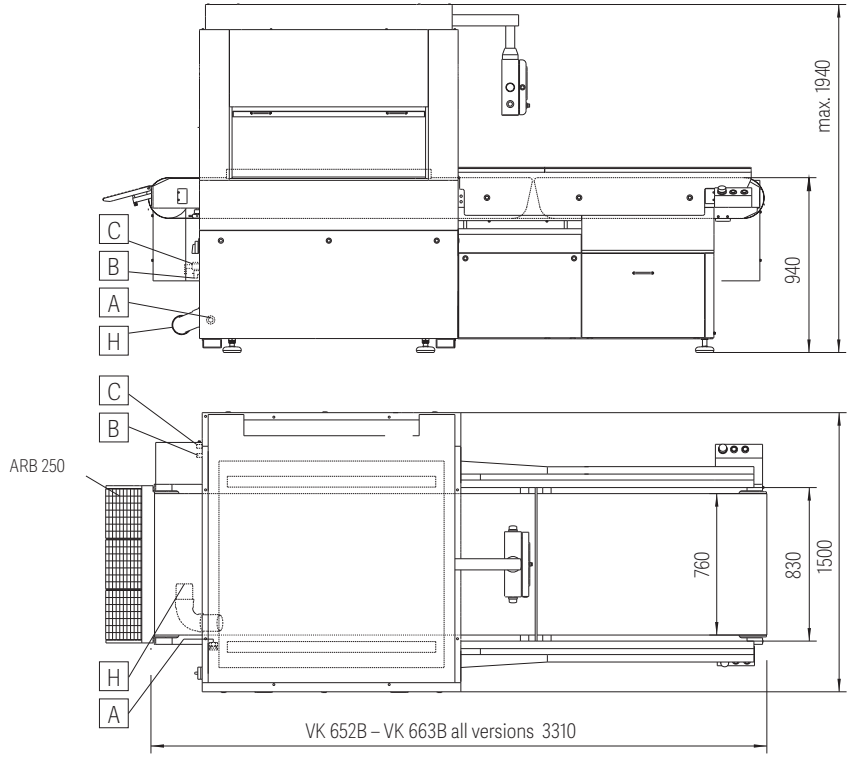
Constructed of corrosion-resistant stainless steel.
Easy-to-clean, hygiene-friendly machine design.

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Technical Data

Chamber size		1200 x 1050 mm
Lid height	VK 652B / VK 662B	200 mm
	VK 653B / VK 663B	300 mm
Sealing length		2 x 1100 mm
Spacing between bars		830 mm
Fixed sealing bar height		45, 65 oder 85 mm
Other sealing heights		on request
Compressed air consumption		150 NLPM 6 bar
Power supply (without vacuum pump) approx. 4 kW		
Built-in booster pump, frequency-controlled		1250 m_3/h
External vacuum pump		630 m_3/h or 2 x 250 m_3/h
Other pump systems		on request
Total weight without pump		approx. 1400 kg



A Power supply B Compressed air connection C Water supply H Vacuum connection







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EQUIPPING THE FOOD INDUSTRY TO **GROW**