

## HENKOVAC MOBILES:

BEST CHOICE FOR BUTCHER SHOPS, RESTAURANTS, HOTEL KITCHENS, HOSPITALS, CATERERS AND THE FOOD PROCESSING INDUSTRY.

### 3 Product ranges:

1. Transparent cover, visual control, for example packaging moist and liquid products.
2. All stainless steel heavy duty industrial range, easy to clean flat working surface.
3. Aluminium range, an excellent price/quality value.

"VERSATILE"



MOBILE M1, M2, M3

## SPECIFICATIONS M1, M2 & M3

	SEAL LENGTH	MAX. PRODUCT HEIGHT	USEFUL CHAMBER SIZE (WxDxH)	OUTSIDE DIMENSION (WxDxH)	STANDARD VOLTAGE*	POWER CONSUMPTION	WEIGHT
<b>Transparent cover &amp; stainless steel chamber</b>							
<b>M1</b>	2 x 420	220	440 x 420 x 220	665 x 640 x 1020	230-1-50hz/400-3-50 Hz	1,3-3,3 kW	120 kg
<b>M2</b>	2 x 520	220	500 x 520 x 220	735 x 815 x 1020	400-3-50 Hz	3,3 kW	180 kg
<b>M3</b>	320	95	800 x 320 x 95	990 x 560 x 950	230-1-50 Hz/400-3-50 Hz	1,3-3,3 kW	140 kg

Dimensions in mm \*Machines can be supplied with all world wide voltages applicable

## OPTIONS M1, M2 & M3

	DIGITAL TIME CONTROL	SENSOR CONTROL	SEAL	SEAL CONFIGURATION	GAS	PUMP CAPACITY M <sup>3</sup>	CYCLE TIME
<b>M1</b>	10 programs	sensor/H <sub>2</sub> O	Double/CC/CCC**	S&S	gas	21 or 40 m <sup>3</sup>	20-40 sec
<b>M2</b>	10 programs	sensor/H <sub>2</sub> O	Double/CC/CCC	S&S	gas	40 or 63 m <sup>3</sup>	25-35 sec
<b>M3</b>	10 programs	sensor/H <sub>2</sub> O	Double/CC/CCC	S&S	gas	21, 40 or 63 m <sup>3</sup>	20-25 sec

\*\*CC = Clean Cut, CCC = Clean Cut Controlled

## SEAL CONFIGURATIONS M1, M2 & M3

