Why vacuum pack food?
為什麼要真空包裝？

1 Extend shelf life of food products
延長食品保存期

2 Ensure food quality and improve food safety
增加食品安全及保持食物質素

3 Optimize storage and portion control
減少包裝體積和容易控制份量

4 A "must" for sous-vide cooking
慢煮必備

5 Reduce moisture loss
減低食品在煮食時的水份流失

6 Keep nutrition of food
可以保存食品較多營養

7 Professional Presentation · HACCP Compliant
符合食物安全重點控制管理系統（HACCP）

8 No cross contamination
防止交叉感染

Why HENKELMAN ?
為什麼選用漢克曼？

- 3 years warranty
3年保用
- Professional vacuum pumps from "Busch" is used.
獨家專用德國Busch出廠的高規格品質氣泵
- All machines made in Holland
全荷蘭製造

Extract up to
真空度高達
99.8%
of the air

BOXER 42

MADE IN HOLLAND

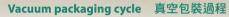ORIGINAL **HENKELMAN** VACUUM SYSTEMS

Boxer 42

STANDARD 設備

- time control
  時間控制
- 10 program memories
  10個內置記憶
- double / cut-off / wide seal
  雙壓條密封設計 / 雙切斷功能
  (真空程序及壓封程序可分別控制)
- soft air
  空氣緩衝處理

PUMP CAPACITY 氣泵吸附能力：	21 m³/h
MACHINE CYCLE 抽真空時間：	15 - 35 sec
CHAMBER DIMENSIONS 真空槽尺寸：	370 x 420 x 180 mm
MACHINE DIMENSIONS 本體尺寸：	530 x 490 x 440 mm
SEAL BAR 密封條長度：	420 mm
WEIGHT 重量：	64 kg
VOLTAGE 電源：	230V / 50Hz
POWER 最大功率：	750 - 1000W

CE RostfreI BUSCH **MADE IN HOLLAND**

Scheduling a showroom appointment in advance gives you the privilege of receiving a personal consultation.
公司備有展示機，歡迎來電預約前來試機。如有需要請攜帶包裝材料及袋子作測試使用。
https://www.starreda.com/booking/7d/book

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Vacuum packaging cycle   真空包裝過程

Vacuum packaging is an efficient way to extend the shelf life of food products and to protect both food and non-food products aggainst external elements.
每種食材的真空係數不同，因此機器抽真空的秒數可以自由調整，並由透明上蓋查看包裝過程。

1. Extraction of air   空氣提取
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.
提取食品、真空袋及真空槽內的空氣直至到達預設時間，或到達真空沸點。

2. Gas Flush (Option)   氣體回沖(選擇性)
Also called Modified Atmospheric Packaging (MAP). Adding a gas offers extra protection and prevents the product from coloring It's usually a gas mixture.
亦稱為調氣包裝。於密封前注入少量氮氣，使食品於真空擠壓令減低變型風險。

3. Seal   壓條密封
The right seal system protects products effectively against external elements. Depending on the type and thickness of the vacuum pouch, and your pakaging needs.
利用熱力雙壓條將真空袋雙重密封，以隔絕外來細菌及塵埃。

4. Aeration   充氣
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.
真空袋密封後，空氣會充回真空槽內。當真空槽氣壓回復正常水平，透明上蓋會自動開啟。

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