

VKB Line

VKB23

VACUUM BELT MACHINE



Types of packaging



VACUUM

Packaging products



FRESH
MEATS



COLD
MEATS



SLICED



FISH



CHEESE AND
DAIRY PRODUCTS



READY
MEALS



FRUIT
AND
VEGETABLES



FRESH
PASTA



BAKING AND
CONFECTIONERY
PRODUCTS



DRY
FRUITS
AND SNACKS

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VKB23

VACUUM BELT MACHINE

Technical characteristics

Inside chamber dimensions	1100x1200 mm
Useful chamber height	230 mm (adjustable)
Distance between sealing bars	850 mm
Useful length of sealing bars	1080 mm
Height of sealing bars and support guides	30 - 70 mm (adjustable)
Electrical connection (without pump & with single bar)	6.5 KW
Machine weight (without pump)	1270
Controlled belt acceleration	Standard
Excess envelope trimmer	Optional
Double sealing bar	Optional
Internal trim removal	Optional
Recommended pump	2 x 300 mc/h + 1600 mc/h (roots)

Why you should choose it

The VKB23 is designed to ensure precision and efficiency in the vacuum belt process. Thanks to its vacuum belt system, it ensures stable and uniform material transport, improving the quality of the product and reducing waste.

Ideal for industrial applications, the VKB23 stands out for its ability to handle a wide range of materials and thicknesses, ensuring optimal packaging even for complex products. Its modular design allows easy integration into existing production lines, optimising processing times and increasing productivity.



Electronic control panels allow the production cycle to be programmed according to product and packaging type, displaying all necessary data and machine diagnostics. The system transmits messages, performs self-tests and displays operating parameters in real time.



IP 66
HYGIENIC
DESIGN



MEDIUM
COMPANY



MEDIUM
PRODUCTIVITY



12 MONTHS
GUARANTEE



TOOLS
FREE



STAINLESS
STEEL



USER
FRIENDLY