

AURA

Bringing intelligent vacuum technology
to your kitchen



Extracting air, adding value



Henkelman
vacuum packaging



Aura: Using vacuum technology made easy

Discover how easy it is to use vacuum techniques in the kitchen when preparing and cooking meals. Marinating, infusing, tenderising – the possibilities are endless. Click on the image or select the desired function on the H-touch control panel, and the Aura will know exactly what to do, all by itself. Oh yes, it can also vacuum pack, of course.

Standard

- H-touch panel
- Sensor control
- Soft air
- Liquid control
- Marinating
- Multistep-vacuum

Optional

- Gas Flush (MAP)

Accessories

- Inclined insert plate
- Thermal label printer
- External adapter
- Trolley
- Maintenance kit table top models



Specs	Aura 35	Aura 35+	Aura 42	Aura 42+	Aura 42XL	Aura 42XL+
Chamber LxWxH (mm)	370x350x150	370x350x150	370x420x180	370x420x180	460x420x180	460x420x180
Machine LxWxH (mm)	543x451x454	543x451x454	523x491x464	523x491x464	613x491x180	613x491x180
Seal bar (mm) standard	1 x 345	1 x 345	1 x 410	1 x 410	1 x 410	1 x 410
Seal bar (mm) optional					2 x 410	2 x 410
Pumpcapacity (m3/h)	8	16	16	21	16	21
Machinecycle (sec.)	19 - 50	12 - 32	13 - 38	12 - 33	14 - 45	13 - 35
Power (kW)	0,4 - 0,5	0,6	0,6	0,8 - 1,0	0,8 - 1,0	0,8 - 1,0
Weight (kg)	36	41	57	61	68	72
Seal bar standard						
Seal bar optional						



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