





CRYOVAC[®]
BRAND FOOD PACKAGING



**EMEA
Equipment
Catalogue**






MANUAL LOADERS

Name	What is it?	Benefits	Markets	Compatible with
<p>CRYOVAC® BP15</p> 	<p>The Bag Presenter has been especially designed to improve the productivity of the manual loading of fresh meat products into Sealed Air CRYOVAC® bags.</p>	<ul style="list-style-type: none"> • Improves ergonomics and hygiene • The BP15 can be used as a stand-alone machine, or as an integrated machine in a PakFormance® line • Depending on the machine version, it can incorporate up to 9 bag winders in 3 vertical rows, designed to use all types and sizes of CRYOVAC® taped bags, Plug'n Pack and Bag On Rolls (BOR) format. 	<ul style="list-style-type: none"> • Fresh meat • Processed meat 	<ul style="list-style-type: none"> • Stand-alone version with LU15 • Integration into a PakFormance® BLM Bag Loading Machine.
<p>CRYOVAC® LU04/06</p> 	<p>The loading units LU04 and LU06 comprise a table with a static loading fork and are mainly used for fresh red meat (FRM) applications.</p>	<ul style="list-style-type: none"> • Simple and robust construction of stainless steel • All critical parts are treated against the corrosive environment often found in food production and packaging rooms • Designed with ergonomics, safety and hygiene in mind it is easy to use and clean, simple to maintain • Meets all relevant European legislation for safety and hygiene 	<ul style="list-style-type: none"> • Fresh meat 	<ul style="list-style-type: none"> • BP15
<p>CRYOVAC® LU15</p> 	<p>This Loading Unit has been specially designed to assist the loading operation, reducing operator efforts and increasing loading output.</p>	<ul style="list-style-type: none"> • One operator only • Allows for the loading of products up to 20kg • Automatic product transport by means of finger conveyors equipped with high grip belts, 4 to 6, depending upon the maximum product width • All finger conveyors and belts can be removed without tools for cleaning • Improves ergonomics and hygiene, reduces the efforts required at loading, and improves loading speed 	<ul style="list-style-type: none"> • Fresh meat • Smoked & Processed meat • Cheese 	<ul style="list-style-type: none"> • Stand-alone version with LU15 • Integration into a PakFormance® BLM Bag Loading Machine.
<p>Pakformance® BLM01</p> 	<p>The Bag Loading Machine is a defined combination of PakFormance® modules. It has been especially designed to increase the productivity of the manual bag loading of fresh meat products into CRYOVAC® bags.</p>	<ul style="list-style-type: none"> • Queue Conveyor Module (QCM) designed to convey and track naked, packed bagged products • Product Sizing Module (PSM) designed to dynamically and automatically measure the dimensions of naked products only • Loading Unit (LU15) specially designed to assist the loading operation, reducing operator efforts and increasing loading output • Bag Presenter (BP15) specially designed to use all types and sizes of CRYOVAC® taped bags • Electrical Cabinet (EC01) designed to be integrated into a PakFormance® packaging line 	<ul style="list-style-type: none"> • Fresh meat • Smoked & Processed meat • Cheese 	





SEMI-AUTOMATIC LOADERS

Name	What is it?	Benefits	Markets	Compatible with
<p>CRYOVAC[®] BL14</p> 	<p>Manual bag loader. It dispenses the bags by winding the bag tapes onto a spool and opens them by means of an air stream created by a blower unit.</p>	<ul style="list-style-type: none"> Machine achieves up to 30 products/min depending on operator Quick change over to minimize downtime during product size changes Short downtime between refills with Plug'n Pack system Effective bag openability to minimize misloading Fast adjustment of bag width Minimal bag contamination ensuring superior seal integrity 	<ul style="list-style-type: none"> Poultry Processed meat Cheese 	<ul style="list-style-type: none"> Directly in front of any vacuum machine, or in front of an infeed conveyor
<p>CRYOVAC[®] BL19M2</p> 	<p>Semi-automatic bag loader for inserting a wide range of industrial units into CRYOVAC[®] taped bags. The loading table and loading wings enable high speed operation in a flexible environment.</p>	<ul style="list-style-type: none"> Machine achieves up to 30 products/min Quick change over to minimize downtime during product size changes Short downtime between refills with Plug'n Pack system Effective bag openability to minimize misloading Rapid adjustment of bag width Minimal bag contamination ensuring superior seal integrity 	<ul style="list-style-type: none"> Poultry Processed meat Cheese 	<ul style="list-style-type: none"> Directly in front of any vacuum machine, or in front of an infeed conveyor


AUTOMATIC LOADERS

<p>CRYOVAC[®] BL75</p> 	<p>Fully automatic, high-speed bag loader for placing consumer and small industrial size foodstuffs into CRYOVAC[®] taped bags.</p>	<ul style="list-style-type: none"> Machine achieves up to 45 products/min Intelligent, self-adjustable conveyor speed and process control over full throughput and product range Modular tooling concept simplifies bag handling tool definition Reliable bag opening device for the bag presenter to ensure effective bag opening and minimize misloading 	<ul style="list-style-type: none"> Hard/semi-hard cheese Processed meat 	<p>Single loading:</p> <ul style="list-style-type: none"> BL75 1000/300 + 8600 or 8620 + STE98 + WR81 BL75 2000/300 + 8600 or 8620 + STE98 + WR81 BL75 3000/300 + 8600 or 8620 + STE98 + WR81 <p>Twin loading:</p> <ul style="list-style-type: none"> 2 x BL75 3000/180 + 8600 or 8620 + STE98 + WR81
<p>CRYOVAC[®] BL77T</p> 	<p>Fully automatic medium speed tubing loader to make bags and load products into bag made on the machine in one single step</p>	<ul style="list-style-type: none"> Requires one operator for monitoring only Up to 20 products/min., depending on product size and shape Smooth controlled product loading, in-line product flow thanks to reciprocating pushers Modular tooling concept to simplify bag handling tool definition Reliable bag opening device for bag presenter, filtered air for opening Synchronization with upstream and downstream machines Ability to work with cheese coming directly from the brine, wet packaging 	<ul style="list-style-type: none"> Cheese blocks from 3kg to 20 kg 	<p>Automated vacuum machines (VS, VR ranges).</p> <ul style="list-style-type: none"> BL77T+ AZVS + VS9X + STE98 + WR81. BL77T+ Transfer+ VS95TS +STE98 + WR81. BL77T+ VR8600 or VR8620 + STE98 + WR81
<p>CRYOVAC[®] BLR2</p> 	<p>Fully automatic, high speed robotic bag loader suitable for placing a wide range of products into CRYOVAC[®] shrink bags.</p>	<ul style="list-style-type: none"> Machine achieves up to 23 products/min PakFormance[®] compliant A consistent bag positioning, preventing seal area contamination 2 bag presenters allowing the use of 2 different bag sizes Refill the bags without the need to stop the production Loads a wide range of products up to 20 kg 	<ul style="list-style-type: none"> Hard/semi-hard cheese Processed meat 	<ul style="list-style-type: none"> To suit the customer's requirements


AUTOMATIC LOADERS


Name	What is it?	Benefits	Markets	Compatible with
<p>CRYOVAC® BLR1MK2</p> 	<p>High speed automatic robotic bag loader for inserting a wide range of fresh meat industrial units into CRYOVAC® taped bags.</p>	<ul style="list-style-type: none"> • Machine achieves up to 20 products/min • PakFormance® compliant • Accurate and optimized selection of bag size • A consistent bag positioning, preventing seal area contamination • 6 bag presenters allowing the use of 6 different bag sizes • Loads a wide range of products up to 15 kg 	<ul style="list-style-type: none"> • Fresh meat 	<ul style="list-style-type: none"> • To suit the customer's requirements
<p>CRYOVAC® Ulma FlowVac® 35</p> 	<p>Low reel flow wrapper based on latest HFFS machine technology is suitable for packaging consumer units of fresh pork / lamb meat as well as smoked and processed meat products. Suitable for small to medium size products</p>	<ul style="list-style-type: none"> • Increases productivity • Less material costs & stock • Less labour force • Less vacuum leakages • 5" touch screen control (industrial PC) • The system creates a bag, adapted to different product lengths without any changeover • The product comes out of the machine inside a CRYOVAC® barrier shrink bag, ready for the vacuum process 	<ul style="list-style-type: none"> • Fresh meat • Smoked & processed meat • Cheese 	<ul style="list-style-type: none"> • FV35 + conveyor + 8620-14 • FV35 + conveyor + VS90X • FV35 + conveyor + indexing conveyor+ VS95TS
<p>CRYOVAC® Ulma FlowVac® 45</p> 	<p>Low reel flow wrapper based on HFFS machine technology is suitable for packaging consumer / industrial units of fresh pork / lamb meat. Suitable for medium size products.</p>	<ul style="list-style-type: none"> • Increases productivity • Less material costs & stock • Less labour force • Less vacuum leakages • Touch screen control (Industrial PC) • The system creates a bag, adapted to different product lengths without any changeover • The product comes out of the machine inside a CRYOVAC® barrier shrink bag, ready for the vacuum process 	<ul style="list-style-type: none"> • Fresh meat • Smoked & Processed meat • Cheese 	<ul style="list-style-type: none"> • FV45 + conveyor + 8620-14 • FV45 + conveyor + indexing conveyor+ VS95TS
<p>CRYOVAC® Ulma FlowVac® 55</p> 	<p>Low reel flow wrapper based on HFFS machine technology is suitable for packaging industrial units of fresh pork / lamb meat or cheese up to the size of Euroblocks. Suitable for big size products</p>	<ul style="list-style-type: none"> • Increases productivity • Less material costs & stock • Less labour force • Less vacuum leakages • Touch screen control (Industrial PC) • The system creates a bag, adapted to different product lengths without any changeover. • The product comes out of the machine inside a CRYOVAC® barrier shrink bag, ready for the vacuum process 	<ul style="list-style-type: none"> • Fresh meat • Smoked & Processed meat • Cheese 	<ul style="list-style-type: none"> • FV55 + conveyor + 8600-14 • FV55 + conveyor + indexing conveyor+ VS95TS





VACUUM DARFRESH[®] MACHINES

Name	What is it?	Benefits	Markets	Compatible with
<p>CRYOVAC[®] VS26</p> 	<p>A semi-automatic machine using preformed trays which are loaded off-line using a multi-unit support tray holder. It is designed to use Cryovac Darfresh[®] film.</p>	<ul style="list-style-type: none"> • Machine achieves up to 15 packs/min • Semi-automatic Darfresh[®] packaging machine • Quick changing of product format • Easy film positioning and unwinding • Produces packages using the high temperature Darfresh[®] process • Produces packs having long shelf life 	<ul style="list-style-type: none"> • Fresh meat • Fish • Fresh seafood • Processed meat • Frozen products • Poultry • Cheese • Ready Meals 	<ul style="list-style-type: none"> • The VS26 is a stand-alone unit and does not work in line with other machines


VACUUM SEALING MACHINES

<p>CRYOVAC[®] VS2x / VS2XDC</p> 	<p>Semi-automatic belt vacuum packaging machine for low/medium output production. Specifically designed for small and medium size packs. The DC version is designed for vacuum sensitive products.</p>	<ul style="list-style-type: none"> • Accurate production positioning (+/- 5 mm) by electric synchronized conveyor belt transport system. • Improved packing performance and product protection by CRYOVAC[®] Ultravac and vacuum control system (VCS) • Operational costs reduction, as no water needed for sealing bar cooling thanks to the Cryovac Ultraseal[®] sealing system • Final bag neck cutting system • Depending on the machine version, switchable from hard vacuum process (vacuum non-sensitive products) to DC soft vacuum process (vacuum sensitive products) 	<ul style="list-style-type: none"> • Hard/semihard cheese • Fresh meat • Smoked & Processed meat • Fish • Poultry 	<ul style="list-style-type: none"> • BL19M2 + VS2X (with buffer conveyor and motorized exit rollers) + STE98-600 + WR81-600
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<p>CRYOVAC[®] VS9x / VS9XDC</p> 	<p>Automatic belt vacuum packaging machine designed to pack medium size industrial units. The DC version is designed for vacuum sensitive products</p>	<ul style="list-style-type: none"> • Improved production performance by increased sealing bar length, allowing for more packs per cycle, cycle speed improvement • Labour cost reduction and line integration thanks to the integrated buffer infeed conveyor version • Full 400 mm chamber opening actuation allows for free access around the machine • Operational costs reduction, as no water needed for sealing bar cooling thanks to the Cryovac Ultraseal[®] sealing system • Automatic power saving facility when the machine is not used for a set period • Improved packing performance and product protection by CRYOVAC[®] Ultravac and vacuum control system (VCS) • Operational costs reduction, as no water needed for sealing bar cooling thanks to the Cryovac Ultraseal[®] sealing system • Depending on the machine version, switchable from hard vacuum process (vacuum non-sensitive products) to DC soft vacuum process (vacuum sensitive products) 	<ul style="list-style-type: none"> • Fresh meat • Hard/semi-hard cheese • Fresh fish • Processed meat • Poultry 	<ul style="list-style-type: none"> • VS9X (motorized outfeed conveyor + trim collector + external main vacuum pump 630 m3/h) + STE98-800 shrink tunnel + WR81-800
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Name	What is it?	Benefits	Markets	Compatible with
<p>CRYOVAC[®] VS95TS</p> 	<p>Automatic belt vacuum chamber packaging machine with integrated buffer infeed conveyor is designed for large volume industrial size units of fresh red meat, processed meats and cheese.</p>	<ul style="list-style-type: none"> • Machine achieves up to 3.3 cycles/min • Touchscreen with self-explanatory programming • Start and stop pump remote control • Ultraseal[®] system, improved sealing performance by optimized temperature control • Ultravac fitted as standard • Automatic power saving • BC - version with integrated buffer infeed conveyor (VS95TS-BC) 	<ul style="list-style-type: none"> • Fresh meat • Hard/semi-hard cheese • Fresh fish • Processed meat • Poultry 	<ul style="list-style-type: none"> • VS95TS + exit conveyor short + exit rollers to conveyor + ST85 + WR81-800 • VS95TS + exit conveyor long + synchronizing inverter for exit conveyor + STE98-800 + WR81-800
<p>CRYOVAC[®] VS96</p> 	<p>Automatic belt vacuum packaging machine is designed to pack medium size industrial units of fresh red meat (FRM), processed meats (PM) and cheese.</p>	<ul style="list-style-type: none"> • Machine achieves up to 3 cycles/min • Touchscreen with self-explanatory programming, incorporating product specific factory settings as well as open channels to easily program your own settings • Automatic product transfer • Ultraseal[®] system, improved sealing performance by optimized temperature control • Automatic power saving facility when the machine is not used for a set period 	<ul style="list-style-type: none"> • Fresh meat • Hard/semi-hard cheese • Fresh fish • Processed meat • Poultry 	<ul style="list-style-type: none"> • VS96 + exit conveyor short + exit rollers to conveyor + STE98-800 + WR81-800 • VS96 + exit conveyor long + synchronizing inverter for exit conveyor + STE98-800 + WR81-800
<p>CRYOVAC[®] VS96DC</p> 	<p>Vacuum packaging machine is designed for medium/large volume industrial size units of vacuum sensitive processed meats and cheese.</p>	<ul style="list-style-type: none"> • Speed: Processes up to 2 cycles/min in soft vacuum mode and up to 3 cycles/min in hard vacuum mode (both dependent on product type, vacuum configuration and belt speed) • Flexibility: Large vacuum chamber allows the packing of a wide variety of products up to 845 mm long • Product presentation: Advanced vacuum technology and trim cut off to give optimal product appearance • Product consistency: Ultraseal[®] system, improved sealing performance by optimized temperature control, improving seal quality • User-friendly: Self-explanatory touchscreen stores product specific factory settings as well as open channels to program your own settings • Hygienic design: Convenient cleaning mode and fully 'washdown' capable 	<ul style="list-style-type: none"> • Processed meat • Cheese 	<ul style="list-style-type: none"> • VS96DC + exit conveyor short + exit rollers to conveyor + STE98-800 + WR81-800 • VS96DC + exit conveyor long + synchronizing inverter for exit conveyor + STE98-800 + WR81-800
<p>CRYOVAC[®] VM15</p> 	<p>Single chamber semi-automatic vacuum packaging machine especially designed for packaging hams in CRYOVAC[®] shrink bags for 'Cook in the Bag' applications.</p>	<ul style="list-style-type: none"> • Machine achieves up to 3.5 cycles/min • Semi-Automatic, medium sized vacuum packaging machine • Adjustable conveyor height to optimise presentation and minimise bag length required • Final cutting system • Step vacuum system • Bi-active sealing system 	<ul style="list-style-type: none"> • Processed meat 	<ul style="list-style-type: none"> • Loading conveyor + VM15 + exit conveyor


CONTINUOUS FLOW SOFT VACUUM AND SEALING SYSTEM

Name	What is it?	Benefits	Markets	Compatible with
<p>CRYOVAC® BRAND SVS45</p> 	<p>Automatic soft vacuum sealing packaging system with continuous product flow.</p> <p>The bagged products arrive into the rotating discs which turn and align the products with the bag open side towards the vacuum system. As the product continuously moves along the machine, the open side of the bag enters vacuum slot for gas extraction in motion. Vacuum process terminates with the continues bag sealing once the air is completely removed. Before exiting the machine the bag is trimmed, aspirating offcuts to the trim removal basket. Now the product is fully protected and ready for the next treatment.</p>	<ul style="list-style-type: none"> • Smaller footprint vs. other systems with similar output • Up to 50% less energy consumption comparing other systems with similar output • Continuous sealing system under vacuum environment • Easily integrates with any CRYOVAC® automatic loader thanks to swivel discs, eliminating the need for an operator. • Three divided vacuum chambers with automatic controlled vacuum levels • Integral control and Variable Speed Drive for vacuum pump optimizing vacuum process and energy consumption • Finishing trimming system with aspiration trim collector • Electrically adjustable sealing height to suit product • Manual and Automatic infeed modes, selectable in the recipe • Electronic speed control for optimal packaging process for selected product • Automatic power saving facility when the machine is not used for a set period 	<ul style="list-style-type: none"> • Cheese primary packaging for curing in loaves or blocks and retail packaging in the consumer format. 	<ul style="list-style-type: none"> • All type of automatic and semiautomatic bag loaders BLR, BL77T, BL75, BL19, BL14 and typical ancillaries for shrink an water removal STE98xxx, WR81xxx


ROTARY VACUUM CHAMBER MACHINES

Name	What is it?	Benefits	Markets	Compatible with
<p>CRYOVAC® 8620-14</p> 	<p>Part of the range of highly successful CRYOVAC® rotary chamber vacuum packaging machines. The 8620-14 is the basic middle productivity model.</p>	<ul style="list-style-type: none"> • Five rotary chambers and 8 platens allow continuous supply of products at variable speed, up to 30 products/min • Changing to different products, shapes and sizes is performed quickly and with no need for special tools • The loading table has been designed for easy loading of products at high speeds • Bag width up to 350 mm • 8620-14DC: soft vacuum available for sensitive products 	<ul style="list-style-type: none"> • Fresh meat • Fish • Processed meat • Frozen products • Poultry • Cheese 	<p>8620-14</p> <ul style="list-style-type: none"> • 2 x BL14 + indexing conveyor + 8620-14 + Astra + STE98-600 + WR81-600 • Flowvac35 (45) + indexing conveyor + 8620-14 + Astra + STE98-600 + WR81-600 <p>8620-14DC</p> <ul style="list-style-type: none"> • BL75 + 8620-14DC + Astra + STE98-600 + WR81-600
<p>CRYOVAC® 8600-14</p> 	<p>Part of the range of highly successful CRYOVAC® rotary chamber vacuum packaging machines. The 8600-14 is the basic high productivity model.</p>	<ul style="list-style-type: none"> • Eight rotary chambers provide a continuous supply of products at variable speed, up to 60 packages/minute • Changing to different products, shapes and sizes is performed quickly and with no need for special tools • The loading table has been designed for easy loading of products at high speeds • Bag width up to 350 mm • 8600B-14DC: soft vacuum available for sensitive products 	<ul style="list-style-type: none"> • Fresh meat • Fish • Processed meat • Frozen products • Poultry • Cheese 	<p>8600-14</p> <ul style="list-style-type: none"> • BL75 + 8600-14 + Astra + STE98-600 + WR81-600 • FlowVac 35 + indexing conveyor + 8600-14 + Astra + STE98-600 + WR81-600 <p>8600B-14DC</p> <ul style="list-style-type: none"> • BL75 + 8600-14DC + Astra + STE98-600 + WR81-600 • FlowVac 35 + indexing conveyor + 8600-14DC + Astra + STE98-600 + WR81-600
<p>CRYOVAC® 8600E-18</p> 	<p>Heavy duty vacuum chamber machine designed to include digital controls, diagnostic capabilities, and centralized lubrication system to aid in troubleshooting and increase uptime</p>	<ul style="list-style-type: none"> • Six rotary chambers provides a continuous production at variable speed, up to 30 cycles per minute • A fully automatic central lubrication system ensures all critical wear components are properly lubricated at all times • PLC controls provide advanced monitoring and troubleshooting capabilities • Can handle bag widths up to 18" • Changing to different products, shapes and sizes is performed quickly and with no need for special tools. • Variable seal configurations available depending on regions • 8600-18DC : soft vacuum available for sensitive products 	<ul style="list-style-type: none"> • Fresh Red Meat • Cheese • Smoked & Processed Meats • Poultry 	<p>8600E-18</p> <ul style="list-style-type: none"> • BLR1 + indexing conveyor + 8600E-18 + Astra + STE98-800 + WR81-800 • FlowVac 45 (55) + indexing conveyor + 8600E-18 + Astra + STE98-800 + WR81-800 <p>8600-18DC</p> <ul style="list-style-type: none"> • FlowVac55 + indexing conveyor + 8600B-18DC + Astra + STE98-800 + WR81-800


AIR SHRINK TUNNELS

Name	What is it?	Benefits	Markets	Compatible with
<p>CRYOVAC® CJ61/62/63</p> 	<p>Hot air shrink tunnel purpose-designed for in-line use with Cryovac BDF® qualified HFFS machines.</p>	<ul style="list-style-type: none"> • Continuous process • Electronic temperature control for consistent and repeatable results • Adjustable airflow - versatile in application • Variable speed conveyor • Excellent shrink performance through three individual blowing stations (vaults) • Interlocked cover and a category 1 fail safe control system combined to provide a state of the art safety system 	<ul style="list-style-type: none"> • Fresh meat • Hard/semi-hard cheese • Fresh fish • Processed meat • Poultry 	<ul style="list-style-type: none"> • Cryovac BDF® qualified HFFS machines + CJ61/62/63



WATER SHRINK TUNNELS

<p>CRYOVAC® STE98-600/800</p> 	<p>Hot water shrink tunnel. Highly energy efficient Shrink tunnel, designed for use with the full range of Cryovac® shrink bags. It has a wide range of applications and is used as the final component of many Cryovac® packaging systems.</p>	<ul style="list-style-type: none"> • Electronic temperature control for power saving, consistent and repeatable results • Pre-heated water supply to minimize power consumption • Reduced vertical water vapour duct - 120mm • Fully automatic control of water level • Variable speed conveyor • Produced in 2 versions, electrical and steam heating • Good thermal insulation, to maximize operating efficiency • PakFormance® compliant 	<ul style="list-style-type: none"> • Fresh meat • Hard/semi-hard cheese • Fresh fish • Processed meat • Poultry 	<ul style="list-style-type: none"> • All types of Cryovac® rotary machines • All types of Cryovac® VS machines
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WATER REMOVAL UNIT

<p>CRYOVAC® WR81-600/800</p> 	<p>The Water removal machine has been designed to cover most of the applications in the FRM, Cheese and PM markets in all countries.</p>	<ul style="list-style-type: none"> • Automatic water removal machine • Self-adjusting and product contour following upper air knives • Two possible blower sizes available 8.5 kW and 12.5 kW • Upper part of the machine is fully washdown • Fully closed blower frame, to protect blower and to limit noise emission • Variable speed conveyor 	<ul style="list-style-type: none"> • Fresh meat • Hard/semi-hard cheese • Fresh fish • Processed meat • Poultry 	<ul style="list-style-type: none"> • VS95TS, STE98-600/800, WR81-600/800
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FOOD SERVICE EQUIPMENT

Name	What is it?	Benefits	Markets	Compatible with
<p>CRYOVAC® Onpack 2045D</p> 	<p>Vertical form-fill seal machine designed for the packing of pumpable foods and liquids. It offers great speed with flexibility when packing hot or cold products, with or without particulates up to 1/4" (6 mm).</p>	<ul style="list-style-type: none"> • Unique minimum head space package with our squeeze roller technology • Wide range of pack sizes, from 0.3 to 5 liters • Suitable for cold and hot fill applications - up to 96°C • Available standard features include printed film capability and a touch screen control panel with 30 channel memory which allows operators to oversee machine functions and make adjustments • Versatile: quick and easy film roll and product changeover • Optional custom end seal designs • Fitment and feeder accessories (for attaching a plastic fitment inside the package) are available • Speeds up to 25 packages per minute depending on package size and product viscosity 	<ul style="list-style-type: none"> • Fluid or pumpable foods such as: <ul style="list-style-type: none"> - sauces - soups - oil - dressings - toppings - pickles in brine 	<ul style="list-style-type: none"> • 2045D + corresponding tooling + Pump-VPP + Package discharge conveyor + Fitment System
<p>CRYOVAC® Onpack 3002A</p> 	<p>Vertical form-fill seal machine especially designed for the packing of pumpable foods and liquids. It offers great speed with flexibility when packing hot or cold products, with or without particulates up to 1/4" (6mm).</p>	<ul style="list-style-type: none"> • Unique minimum head space package with our squeeze roller technology • Wide range of pack sizes, from 16 to 0.2 to 7.5 liters) • Suitable for cold and hot fill applications - up to 96°C • Offers a number of standard features including printed film capability and a touch screen control panel with 30 channel memory, which allows operators to oversee machine functions and make adjustments. • Quick and easy film roll and product changeover • Optional custom end seal designs • Fitment Hopper, Feeder and Fitment Accessories (for attaching a plastic fitment inside the package) are available • Variable speeds up to 50 PPM depending on package size, product viscosity and film type • Remote troubleshooting diagnostics: PakFormance® available 	<ul style="list-style-type: none"> • Pumpable food products 	<ul style="list-style-type: none"> • 3002A + corresponding tooling + pumping system + package discharge conveyor + fitment system



We improve access to a safer, higher quality and more sustainable food and beverage supply chain. Businesses rely on our innovative packaging and hygiene solutions and expertise to help build their brands and improve food safety, shelf life and operational efficiency while reducing food waste.

Get in touch

For more information please visit:

Sealedair.com

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