

VS2X

Vacuum chamber machine EQUIPMENT PRODUCT INFORMATION

DESCRIPTION

The Sealed Air CRYOVAC® VS2X semi-automatic vacuum packaging machine is the answer to low/medium output production requirements for shrink bag packaging systems. It is specifically designed for consumer and medium size packs of fresh meat, processed meat (PM), cheese, and a range of other solid fresh food items. It incorporates many new features made possible by the latest advances in vacuum packaging technology.

KEY FEATURES



- Improved packing performance, product protection, tight-fitting, enhanced pack appearance, permanent vacuum level control, longer shelf life with CRYOVAC® Ultravac and vacuum control system (VCS)
- Operational costs reduction (no water needed for sealing bar cooling), improved and constant sealing performance by optimized temperature control thanks to UltraSeal® sealing system
- Ready to connect to external main vacuum pump to achieve higher packing performance (up to 2.5 cycles/min)
- Labour cost reduction thanks to the buffer conveyor in standard version
- Automatic bag neck guide for smooth product transfer from buffer onto chamber conveyor
- Optimal packing flexibility through choice of sealing bar configurations upon machine order (Transversal-, Parallel-, L- or U-seal)
- · Electrical interface to start and stop an external vacuum pump remotely, decreasing start up time
- Automatic power saving facility when the machine is not used for a set period
- Automatic downstream product transfer for minimum manual handling
- All areas of the machine are accessible for inspection and wash down open, accessible areas
 with no dirt traps, features contribute to an easy-to-clean machine, chamber conveyor belt can be
 quickly released for inspection and cleaning
- Final bag neck cutting system
- Accurate production positioning (+/- 5 mm) by electric synchronized conveyor belt transport system and three different sealing bar heights 20/40/65 mm for optimal product presentation







EQUIPMENT PRODUCT INFORMATION





TECHNICAL DATA

MACHINE DIMENSIONS



PRODUCT DIMENSIONS

Length/height with transversal seal bar: 920 mm/180 mm max. Length/height with longitudinal seal bar:

500 mm/180 mm max.

SEALING BARS



Length longitudinal: 920 mm

Distance between longitudinal sealing bars: 520~mm

Length transversal: 550 mm

Sealing heights: 20mm, 40mm, 65mm (integrated

and automatically adjustable)



BAG DETAILS

Length/Width: To suit product

Bag type(s): Current range of CRYOVAC® shrink bags and flat, non-shrinkable pouches

(for example EV9E, T92XX)



COMPRESSED AIR

Pressure: 0.6 MPa (6 bar)

Consumption: 15 Nm³/h (nominal)



ELECTRICAL

Voltage: 400 VAC +/-10%

other voltages available on request

No. of phases: 3 + earth Frequency: 50/60 Hz

Energy consumption per hour*:

7.0/8.7 kWh (with internal vacuum pump) 2.5/3.2 kWh (with internal booster pump)

0.7 kWh (without internal vacuum pump and booster)

* Calculated according to the machine configuration.



WEIGHT

With buffer conveyor and internal pump: 750kg approx. With buffer conveyor and booster pump: 700kg approx.

With internal pump only: 650kg approx

Without buffer conveyor and internal pump: 460kg approx.



NO. OF OPERATORS

1 operator



WORKING SPEED

1.8 up to max. 2.5 cycles/min

* Working speed is rated according to vacuum pump configuration.

LINE LAYOUT EXAMPLE



