

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



Operational
Efficiency

- 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



Standard machine with buffer conveyor shown

