

Equipment Information



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1 Description and key features

1.1 Description

The Cryovac® VM15 machine is a single chamber semi-automatic vacuum packaging machine especially designed for packaging Hams in Cryovac® shrink bags for “Cook in the Bag” applications. It is suitable for traditional hams (from 5 to 10 kg) and Pullman hams (over 10 kg).

The machine requires one operator who places a mold containing a pre-bagged product into the vacuum chamber by sliding it over the internal conveyor. He then places the bag neck over the seal bar and manually closes the vacuum chamber. The vacuum process starts automatically when the chamber is closed and when completed the bag is sealed. The chamber then opens for unloading.

Construction is simple and robust. 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 and meets all relevant European legislation for safety and hygiene.

1.2 Key features

- Semi-Automatic, medium sized vacuum packaging machine requiring only 1 operator
- Machine achieves up to 3.5 cycles/min (dependent on product type and vacuum configuration)
- Bi-active sealing system
 - Sealing cycle controlled through temporisation, with water cooling and adjustable seal bar pressure
 - Double seal gives better pack security
- Adjustable conveyor height to optimise presentation and minimise bag length required
- Final cutting system
- Step vacuum system
- Hygienic design makes cleaning easy and effective
- Good access for maintenance
- Robust, high quality build standard using food approved materials throughout

3 Nominal technical data

3.1 Machine dimensions

Length, width & height See machine layout

3.2 Weight

577 kg approx.

3.3 Utilities

3.3.1 Compressed air



Quality (ISO8573-1:2001) Class 5.4.4
 Class 3.4.2 when using oils containing esters
 Class 3.3.2 when equipment is used below 5°C
 Pressure 0.6 MPa (6 bar)
 Supply pipe diameter Flexible pipe of 12.5 mm inside
 Consumption 5 Nm³/h

3.3.2 Water



Pressure 0.2 MPa (2 bar min.)
 0.4 MPa (4 bar max.)
 Consumption 150 l/h approx.
 Connection fitting Flexible pipe of 12.5 mm inside
 Drain connection Flexible pipe of 12.5 mm inside

3.3.3 Electrical



Voltage 400 V
 No. of phases 3 + earth
 Frequency 50 Hz / 60 Hz
 Energy consumption per hour (average) 1 kWh
 Installed power 10 kW
 Current Protection 40 A delayed action type

3.3.4 Vacuum



Connection
Main pump

3 inch pipe
630 m³/h is recommended
(Depending on product type and pipe length)

3.4 Working characteristics

3.4.1 Product dimensions

Length	Product length 1400 mm
Mould width	280 mm max.
Height	235 mm
Weight	50 kg (maximum weight mold + ham)

3.4.2 Seal bars

Length	1500 mm
Adjustable height from the sealing bar to the internal conveyor	135, 165, 195, 225, 255, 285 mm

3.4.3 Bag details

Length	To suit product
Width	To suit product
Bag type(s)	Cryovac® HT or CN shrinkbag range

3.4.4 Functional details

Working speed	Depends on pump and adjustments Example: with a 630 m ³ /h vacuum pump 10 mbar will be reached in 8.5 sec.
Noise Level	72 dB (A) at operator's working position
No. of operators	1 operator

4 Configuration

4.1 Standard

- Operator panel
- Digital vacuum meter
- Internal conveyor
- One sealing bar, incorporating:
 - Bi-active system
 - Double seal
 - Final cutting system
- Step vacuum system
- Spare parts kit
- Technical manual
- Declaration of Conformity

4.2 Versions

- No versions available

4.3 Options

- Conveyor right
- Conveyor left
- Pre heating sealing system (on request)

4.4 Recommended line assembly

- Conveyor loading
- VM15
- Conveyor exit