

# Equipment Information



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## 1 Description and key features

### 1.1 Description

The Cryovac® ST02 is a semi-automatic hot water shrink tank for small volume packaging of processed meat, fresh meat and cheese products in Cryovac® bags. The process of dipping in hot water shrinks the Cryovac® bag around the product like a “second skin”.

For simplicity, the water tank has to be filled manually. Electric elements heat the water and temperature is controlled automatically by a thermostat which can be set by the operator. Heat resistant synthetic balls on the water surface minimize the loss of water by evaporation and the formation of excessive water vapour.

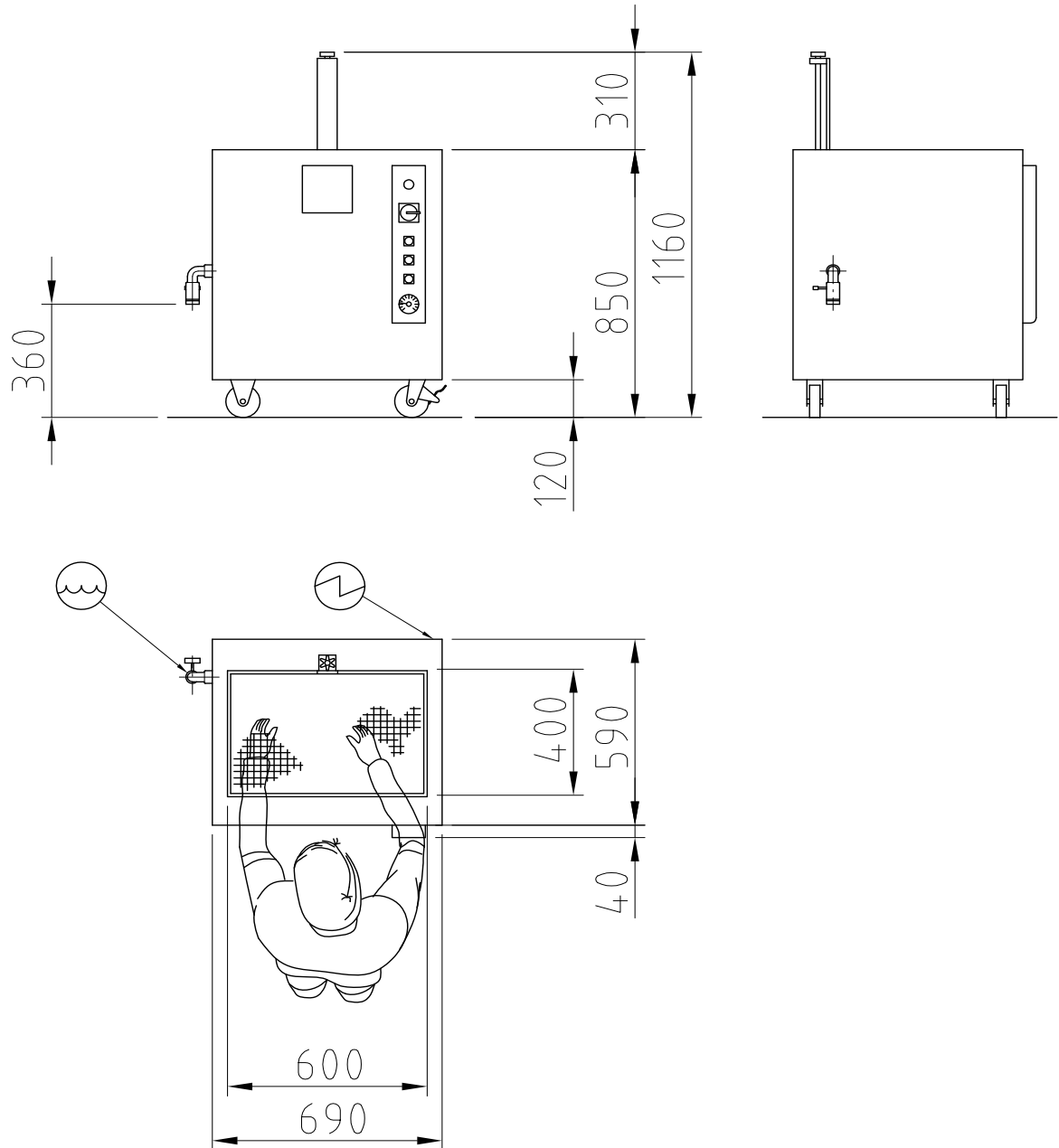
To use the ST02 the operator simply places the products onto the product platform and then presses the start button. An electric motor then lowers and raises the platform to dip the products under the water. When the excess water has drained off the operator removes the products and loads the next batch.

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

- Semiautomatic hot water shrink tank machine requiring just 1 operator
- Machine achieves up to 6 cycles/min
- Hygienic design makes cleaning easy and effective
- Easy to maintain
- Robust, high quality build standard using food approved materials throughout
- Suitable for a range of different product types and sizes
- Enhanced operator safety
- Compact and portable, for example wheels for an easy transportation
- Category 1 fail safe control system provides state of the art safety

## 2 Layout



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Fig. 2-1, Layout

### 3 Nominal technical data

#### 3.1 Machine dimensions

Length, width & height      See machine layout

#### 3.2 Weight

Water tank empty      75 kg approximate  
 Water tank full      145 kg approximate

#### 3.3 Utilities

##### 3.3.1 Water



Temperature      Up to 95°C adjustable  
 Tank volume      70 l  
 Drain connection      3/4 " thread (female)

##### 3.3.2 Electrical



Voltage      400 V  
 No. of phases      3 + N + PE  
 Frequency      50 Hz  
 Energy consumption per hour  
 (average)      7.0 kWh  
 Installed power      9.4 kW  
 Current protection      16 A

## **3.4 Working characteristics**

### **3.4.1 Product dimensions**

Length	580 mm max.
Width	390 mm max.
Height	280 mm max.

### **3.4.2 Functional details**

Shrink temperature	Up to 90°C adjustable
Heating time	30 min approximate
Working speed	6 cycles/min
No. of operators	1 to monitor only
Noise level	< 50 dB (A) at operator's working position

## **4 Configuration**

### **4.1 Standard**

- Control panel
- Thermostatic temperature controller
- Drive system for dipping
- Drain plug
- Wheels
- Spare parts kit
- Technical manual
- Declaration of Conformity

### **4.2 Versions**

- Dipping platform with metal bed
- Dipping platform with roller bed

### **4.3 Options**

- No options available

### **4.4 Recommended line assembly**

- CW05 or CW11 + ST02