

# Equipment Information



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## 1 Description and key features

### 1.1 Description

The CRYOVAC® STA65 hot air shrink tunnel is purpose-designed for in-line use with BDF qualified entry level (low speed) HFFS machines running up to a speed of 15 m/min. The STA65 provides optimum shrink presentation for modified atmosphere packages over-wrapped with CRYOVAC BDF® barrier shrink film.

Specifically designed for products in trays but also suitable for skin applications (the latter to be tested case-by-case), the STA65 comprises two blowing stations (vaults) in which the temperature can be adjusted from ambience up to 200°C (1 single thermostat).

Products are conveyed into the tunnel via silicone coated rollers, which make sure the hot air stream is applied equally to the underside of the product to ensure an all-round, homogeneous shrink effect. The combination of the variable hot air flow plus the variable conveyor speed result in a sequential and precise shrinking process to produce the desired merchandising appeal.

A cooling fan located at the entrance and exit of the tunnel builds up a curtain of air which stops the hot air of the shrink tunnel escaping into the production environment. The cooling fan at the exit of the tunnel also cools the package for quicker and safer handling.

Construction is simple and robust. All critical parts are treated against the corrosive environment often found in food production and packaging rooms.

### 1.2 Key features

- No operators required (supervisor only)
- Continuous process
- Electronic temperature control for consistent and repeatable results
- Adjustable airflow - versatile in application
- Variable speed conveyor
- Excellent shrink performance through two blowing stations (vaults)
- Programmable run-down function; the conveyor and fans keep running when heating stops to quickly cool down the tunnel and so protect the silicone coated rollers from excessive heat
- Utilises well proven and reliable mechanical systems
- Robust, high quality build standard using food approved materials throughout

## 2 Layout

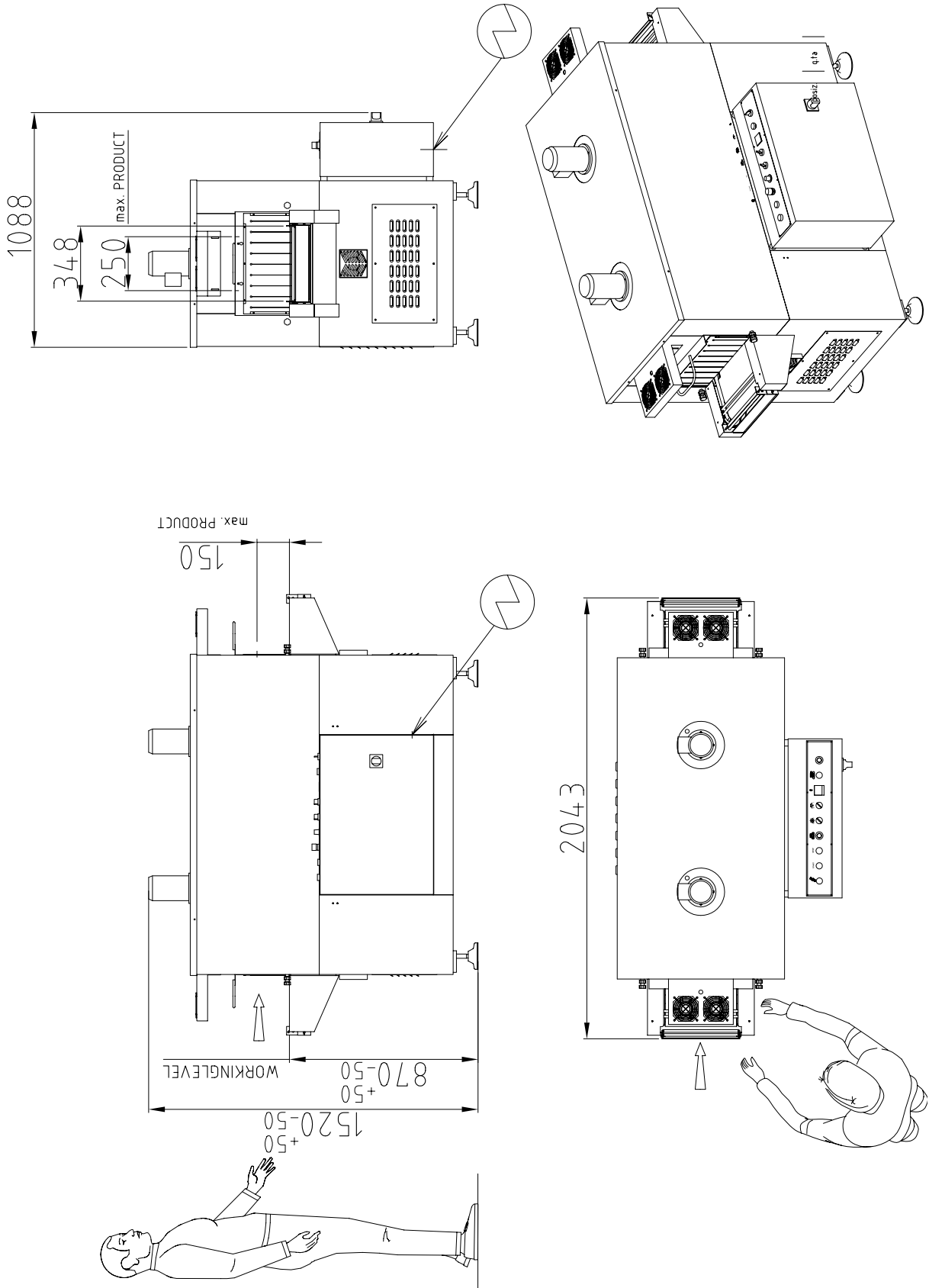


Fig. 2-1, Layout

### 3 Nominal Technical data

#### 3.1 Machine dimensions

Length, width & height See machine layout

#### 3.2 Weight

350 kg approx

#### 3.3 Utilities

##### 3.3.1 Electrical



Power supply	400 V
No. of phases	3, neutral + earth
Frequency	50 Hz
Energy consumption per hour (average)	8 kWh
Installed power	12 kW
Current protection	None internal (32 Amps on socket)

#### 3.4 Working characteristics

##### 3.4.1 Product dimensions

Length	Unlimited
Width	250 mm
Height	150 mm
Weight	From 0.05 kg to 15 kg

##### 3.4.2 Functional details

Shrink temperature	Up to 200° C
Heating time	20 - 30 min depending on working temperature
Working speed	11 m/min - 36 m/min
Noise level	75 dB (A)
No. of operators	1 operator for supervising

## **4 Configuration**

### **4.1 Standard**

- Control panel
- Electronic temperature controller
- Air curtains at infeed, incorporating:
  - Two ventilators
  - Double teflon curtain
- Soft conveyor, incorporating:
  - Variable speed (frequency inverter)
  - Silicone covered rollers
- Two blowing stations (vaults)
  - Frequency inverter for ventilation speed regulator
- Air curtains at outfeed, incorporating:
  - Two ventilators
  - Double teflon curtain
  - Infeed & outfeed idle silicon rollers
- Spare parts kit
- Technical Manual
- Declaration of Conformity

### **4.2 Versions**

- STA65 LH, product flow from left to right
- STA65 RH, product flow from right to left

### **4.3 Recommended line assembly**

- BDF qualified entry level (low speed) HFFS machines + STA65