Equipment Information

INDEX:

Sealed Air GmbH

Customer Systems Center
D4 Park 4
CH-6039 Root-Längenbold

Telephone: +41 (0) 41 349 45 00
Telefax: +41 (0) 41 349 45 45
www.sealedair-emea.com

1 Description and key features

1.1 Description

The Cryovac® ULMA FLOWVAC55® loader is a low reel flow wrapper based on HFFS machine technology suitable for packaging industrial units of fresh pork / lamb meat or cheese up to the size of Euroblocks. The product is first indexed on the infeed conveyor, then placed on the packaging unit as well as on the film web, then conveyed through a forming box, where a hermetic longitudinal seal and a transversal seal are formed. Both seal systems are designed to provide the most reliable seals possible.

The Barrier film unwinds off the reel as the product moves into the longitudinal seal head system, this prevents the transverse seal being contaminated as the product does not come into contact with the seal area.

The machine self adjusts the packaging length to the product. The product never comes into contact with the sealing areas, which ensures a high quality seal and prevents contamination. At the end of the cycle, the product in the bag is transferred to a Cryovac® flat belt or rotary vacuum packaging machine and shrink unit.

All excess material from the longitudinal seal is removed from the package via a film scrap removal system.

The electronic platform of the FLOWVAC55® series is PC based with modem link options. The FLOWVAC55® loader has been designed for user-friendly roll changes. Product set-up parameters are controlled through an industrial PC and a touch screen. The software is a Microsoft Windows based graphic icon software.

The standard machine runs in stand-alone mode. As an option it can also incorporate the latest Sealed Air PakFormance® technology. In addition, a proposal can be made to connect the machine to a PakFormance® network, offering the Visualization and Historical reporting functionalities. These functionalities provide key information and reports relative to the machine and materials performances.

Designed for the food sector, and manufactured from stainless steel the FLOWVAC55® loader ensures that maximum hygienic conditions are maintained for all sectors of the food industry.

1.2 Key features

- The system creates a bag, adapted to different product lengths without any changeover
- The product comes out of the machine inside a Cryovac® barrier shrink bag, ready for the vacuum process
- Less material costs
- Less contamination
- Less vacuum leakages
- Less material stock
- Less labour force
- On line monitoring and historical reporting enable a permanent and complete optimization of the system productivity
- Design is optimised for easy cleaning (IP-65 protection)

2   Layout
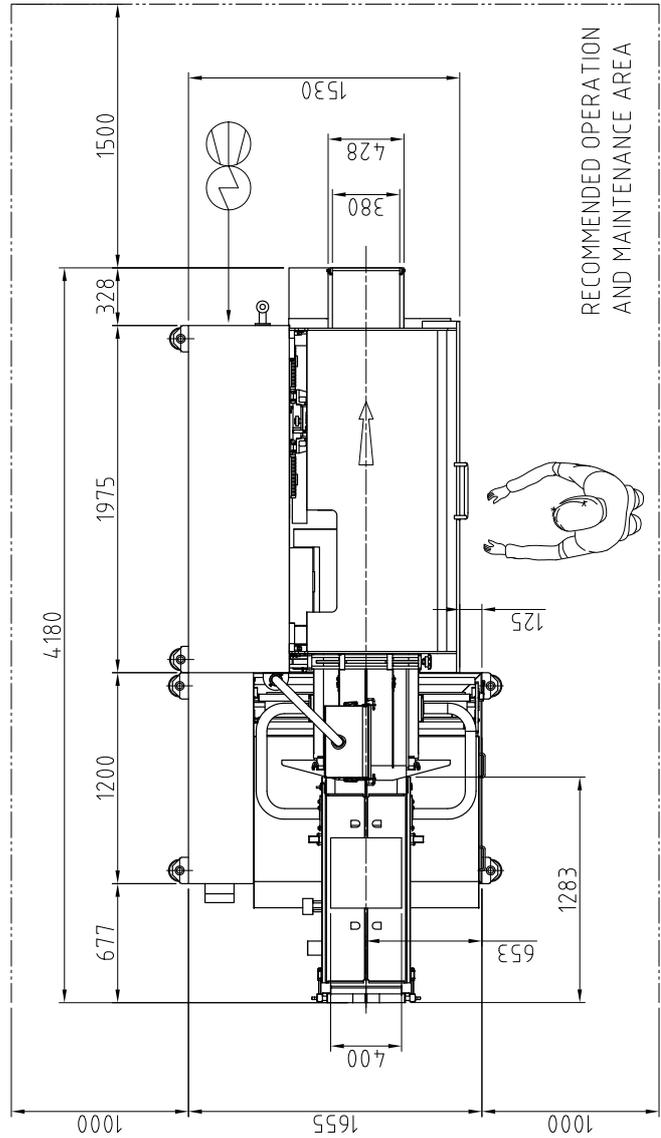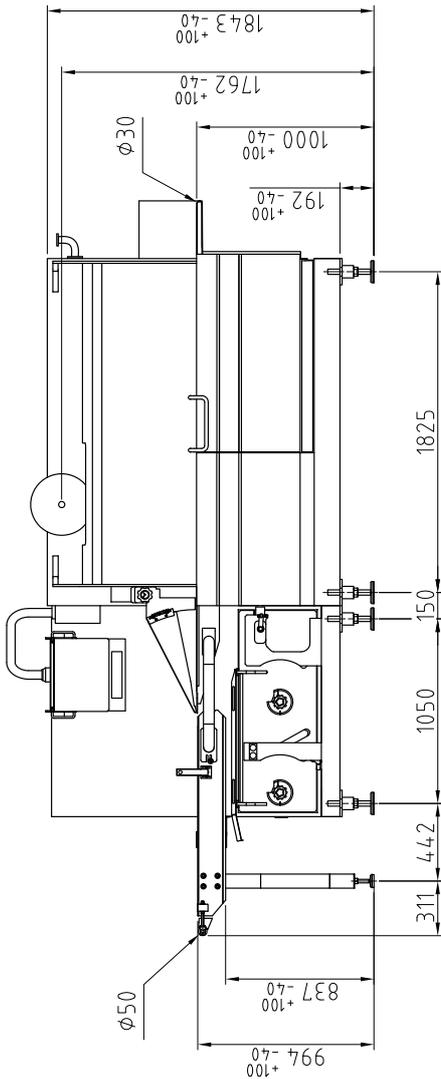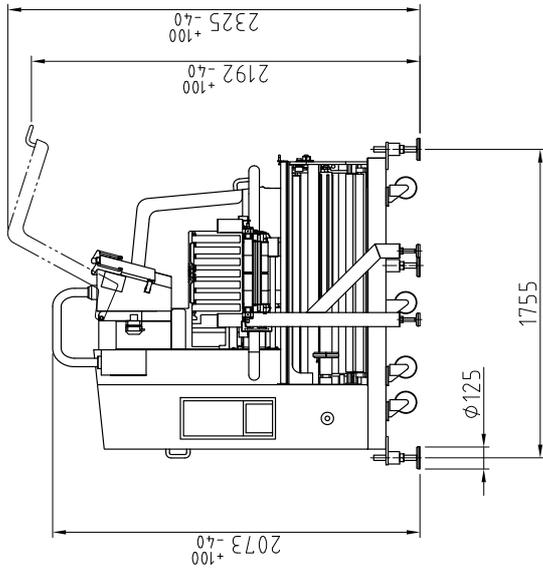
Fig. 2-1, Layout LH

3 Nominal technical data
* values in brackets for version with 250mm jaws opening

3.1 Machine dimensions

Length, width & height	See machine layout

3.2 Weight

2250 kg approximate

3.3 Utilities

3.3.1 Compressed air

Air type	Clean and dry
Pressure	6 bar
Supply pipe diameter	13 mm i.d.
Consumption	250 l/min.

3.3.2 Electrical (electrically heated version)

Voltage	3 x 400 V
No. of phases	3 + N + PE
Frequency	50 / 60 Hz
Energy consumption per hour (average)	3 kWh
Installed power	7 (12) kW
Current protection	18 A

3.4 Working characteristics
* values in brackets for version with 250mm jaws opening

3.4.1 Product dimensions

Width	60 - 425 mm
Height	30 - 170 (250) mm
Length	Min 100 mm
Weight	15 - 18 kg approximate

3.4.2 Pack details

Length	Min. 180 (250) mm
Width	Min. 110 mm; max. 500 mm
Material type(s)	Cryovac® RSXXXX material range
Roll widths usable	Min. 300 mm; max. 1100 mm (3"core)
Roll diameter usable	Max. 410mm

3.4.3 Functional details

Working speed	Max. film speed 20 m/min or max 40 (30) seal cycles/min. (Dependent on product type, dimensions and film type)
No. of operators	1 at infeed depending on application
Noise level	< 75 dB (A)

4 Configuration

4.1 Standard

- LH = Left to right version
- Jaws opening 180 mm
- RS4000 LD kit with air lance
- Technical manual
- Declaration of conformity

4.2 Versions

- RH = Right to left version - jaws opening 180 mm
- LH = Left to right version - jaws opening 250 mm
- RH = Right to left version - jaws opening 250 mm
- LH = Left to right version - jaws opening 180 mm + washdown capability and corrosion protection
- RH = Right to left version - jaws opening 180 mm + washdown capability and corrosion protection
- LH = Left to right version - jaws opening 250 mm + washdown capability and corrosion protection
- RH = Right to left version - jaws opening 250 mm + washdown capability and corrosion protection

4.3 Options

- Photocell for print registered film
- Roller guides on infeed conveyor
- PakFormance® Software

4.4 Recommended line assembly

- FV55 + TZ20 + 8620-14
- FV55 + TB10/400 + indexing TB15/750S + VS95TS