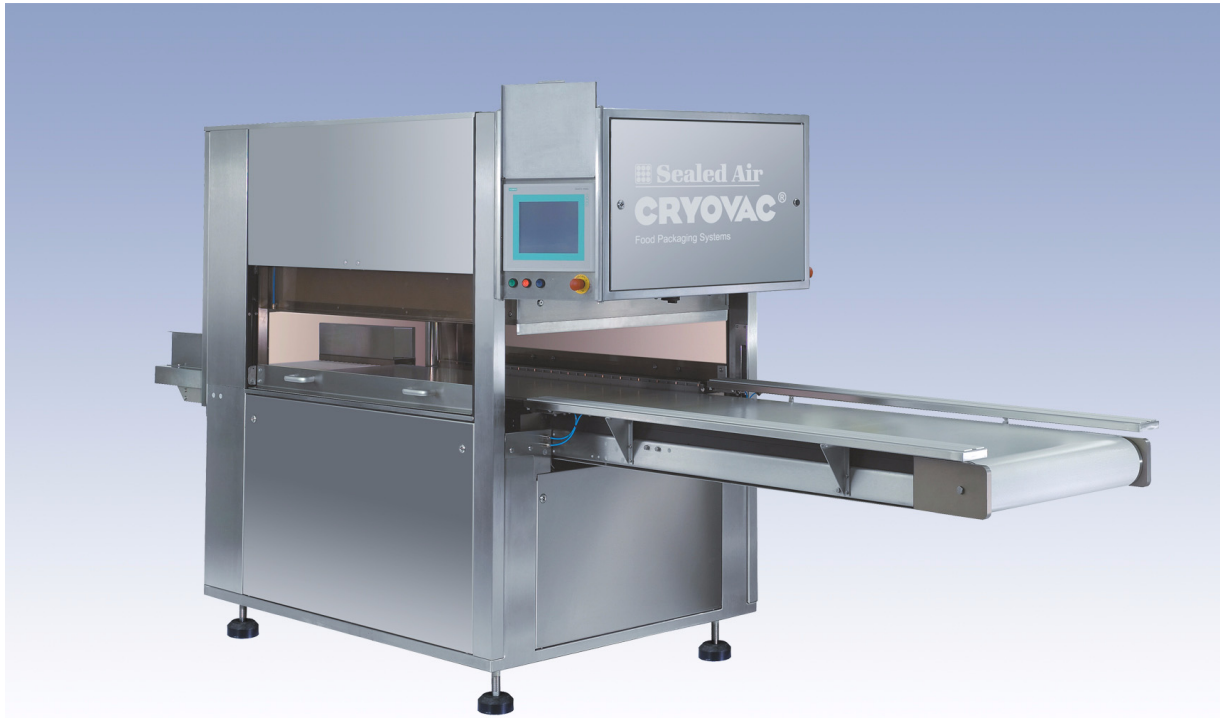


Equipment Information



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1 Description and key features

1.1 Description

The Cryovac® VS96 automatic belt vacuum packaging machine is a wider version of the successful VS95TS. The Machine is designed for packaging large industrial size units of vacuum non-sensitive products in Cryovac® bags. The VS96 is the right choice for packaging fresh red meat (FRM), processed meats and cheese.

It incorporates many novel features made possible by the latest advances in vacuum packaging technology. Typical examples are the AVCS (advanced vacuum control system) function for use in optimizing the vacuum cycle when packaging wet and damp products, as well as the double vacuum-valve technology combined with the frequency inverted booster pump for optimized vacuum process. Such features make it suitable for a wide range of applications across different market sectors and guarantees for a stable and optimal pack presentation. The VS96 sets new standards regarding safety as well, with the integrated Active Safety System designed especially for the food sector.

The VS96 is controlled by a PLC (programmable logic control) system which monitors and sequences each phase of the machine during operation. It incorporates several recipes with parameters that can be customized to suit particular requirements. Programming is self-explanatory and made via a touch screen control panel.

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. The machine is fully 'washdown' capable.

1.2

Key features

- Large chamber automatic belt vacuum packaging machine requiring 1 or 2 operators depending on line layout
- Touchscreen with self-explanatory programming, incorporating product specific factory settings as well as open channels to easily program your own settings
- Machine achieves up to 3 cycles/min (dependent on vacuum configuration)
- Advanced vacuum technology to guarantee optimal and fast vacuum even when packaging wet and damp products
- Can be operated as a stand-alone machine or integrated into an automatic packaging line
- Start and stop pump remote control
- Automatic product transfer
- UltraSeal[®] system, improved sealing performance by optimized temperature control
- Pre-cutting system (pinch device)
- Final cutting system with external trim removal and collector
- Automatic power saving facility when the machine is not used for a set period
- Convenient cleaning mode and a fully 'washdown' capable machine
- Ultravac fitted as standard
- Low noise level and no peaks due to a frequency inverted booster pump
- Integrated Active Safety System - reacts before physical contact
- 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

Weight 3000 kg approx. (standard configuration)

3.3 Utilities

3.3.1 Compressed air



Air type	Clean and dry
Pressure	0.6 MPa (6 bar)
Consumption	15 Nm ³ /h (nominal)
Connection type	G 1/2" thread

3.3.2 Water (only for bi-active sealing system)



Pressure	0.4 MPa (4 bar) approx.
Consumption	180 l/h at 20° C max.
Connection fitting	G 1/2" thread
Drain connection	G 1/2" thread

3.3.3 Electrical



	UltraSeal® system	Bi-active system
Voltage	400 V	400 V
No. of phases	3 + earth	3 + earth
Frequency	50 Hz	50 Hz
Energy consumption per hour (average)	7.1 kWh (with booster) 4.6 kWh (without booster)	5 kWh (without booster)
Installed power	13.5 kW (without booster)	23.5 kW (without booster)
Current protection	32 A delayed action type	40 A delayed action type

3.3.4

Vacuum



Main pump	630 to 1000 m ³ /h
Booster pump	Busch Puma 1250 m ³ /h with frequency inverter
Connection to external pump	3 inch pipe

3.4

Working characteristics

3.4.1

Product dimensions

Length	845 mm max.
Height	225 mm max.
Weight	120 kg max.

3.4.2

Sealing bars

Length	1500 mm
Height	30 mm (optional: 65 mm or 30/65 mm)
Distance between the sealing bars	865 mm

3.4.3

Bag details

Length	To suit product
Width	To suit product
Bag type(s)	Current range of Cryovac® shrink bags (automatic feeding only with OSB™ bags)

3.4.4

Functional details

Working speed	3 cycles/min (depending on product type and pumps used, with belt at maximum speed)
Noise Level	76 dB (A) at operator's working position
No. of operators	1 to 2 operators

4 Configuration

4.1 Standard

- Siemens PLC S7-300
- Right hand version of the machine
- Belt motor with frequency inverter (pulley motor type, stainless steel)
- Touchscreen panel with self-explanatory programming
- Flat surfaced conveyor belt with fast locking system, easy to change
- Anti-stick profiles on bag supports
- UltraSeal® sealing system giving improved sealing performance by optimized temperature control with:
 - Pre-cutting system
 - Final cutting system
 - Anti-stick device
- Fixed sealing bar height 30 mm
- Ultravac system
- Advanced vacuum technology inside incorporating the following features:
 - Double vacuum-valve for smoothness and silence
 - Advanced vacuum control system for full control and convenience
 - Self adjusting vacuum algorithm for stable quality
 - Booster (1250 m³/h from Busch) with frequency inverter for maximum vacuum power at a minimum noise level
- Active safety guard for infeed and outfeed
- Built-in ventilator with air injectors for removing the trim
- Photocell for product sensing
- 'Electronic eye' cycle start
- Interface for a loading conveyor
- Safety interface (emergency stop) upstream and downstream
- Functional interface upstream and downstream
- Anti-ballooning rubber net, removable
- Dirt tray
- Spare parts kit
- Installation kit
- Technical manual
- Declaration of Conformity

4.2 Versions

- Left hand machine
- VS96 with critical components in stainless steel
- VS96 without built-in booster
- Bi-active sealing system for aluminium version

On special request (please ask for delivery time and price):

- Alternative power supply
- Bi-active sealing system for stainless steel version

4.3 Options

The following items are available as optional extras for the Cryovac VS96. Please contact your local Cryovac office for more details.

- Adjustable sealing bar height (30/65 mm)
- Fixed sealing bar height 65 mm
- External precutting device with basket (only for UltraSeal® sealing system)
- External precutting device without basket (only for UltraSeal® sealing system)
- Trim collector
- Vacuum pump 630 to 1000 m³/h
- Gravity exit rollers
- Exit conveyor short (length 600 mm)
- Exit conveyor long (length 1200 mm)
- Exit rollers to conveyor
- Synchronizing inverter for exit conveyor

4.4 Recommended line assembly

- VS96 + exit conveyor short + exit rollers to conveyor + ST99 + WR81-800
- VS96 + exit conveyor long + synchronizing inverter for exit conveyor + ST98-800 + WR81-800

Note: Product width is limited for ST98-800 lines (please refer to the individual Equipment Information Sheet).

Note: Product width is limited for WR81-800 lines. To maintain optimal production capacity, products must be correctly orientated and separated before entry.