

ML-C 5600-skin

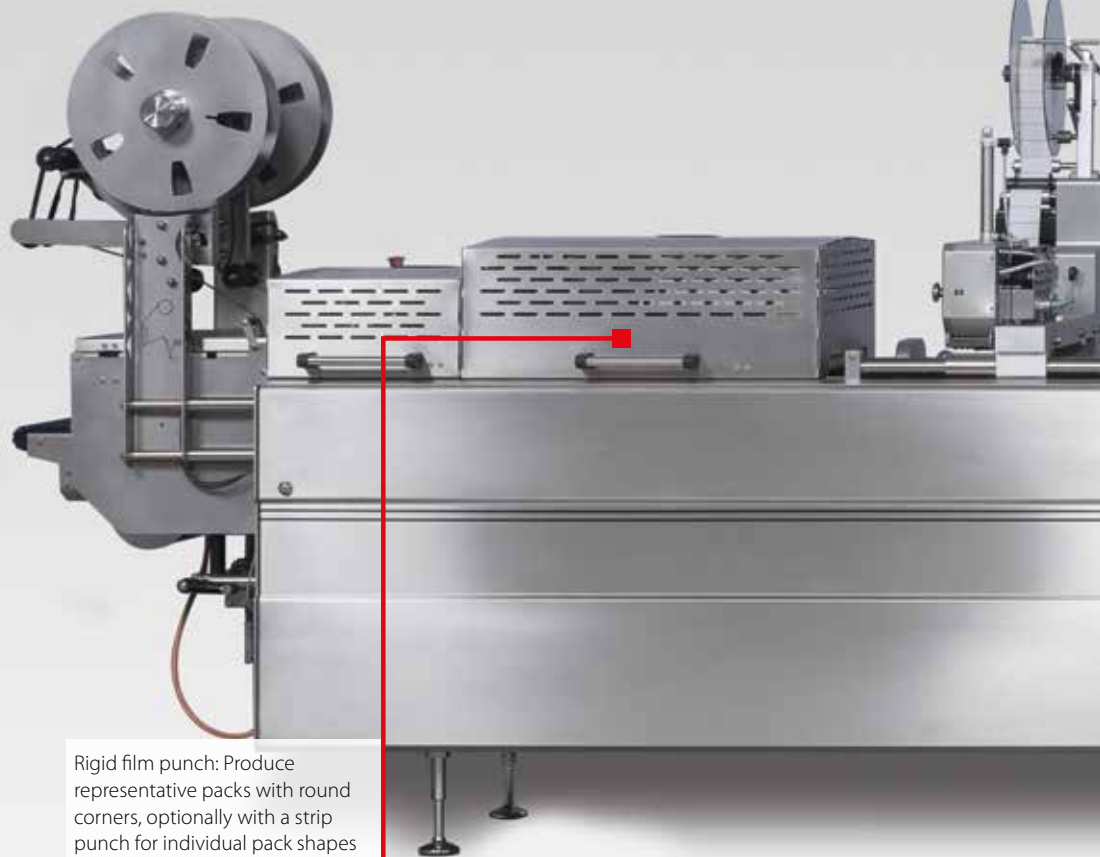
Skin-Verfahren bei Tiefziehverpackungen



 **High Quality**
aus Deutschland
made in Germany

ML-C 5600-skin

Overview of the thermoforming skin-packaging technique



Rigid film punch: Produce representative packs with round corners, optionally with a strip punch for individual pack shapes and smoother cutting areas.



With a thermoformed skin pack, your product receives a skin-tight enclosure of a clear-transparent top film. This special skin film is being sealed onto the full surface of the bottom film without impairing the product. The result is a pack of excellent quality with enhanced food safety and the best possible product presentation – no matter if the product is presented hanging or lying at the point of sale.



No restriction with this machine:
No matter if filled automatically
or accurately by hand – both
ways of filling work flawlessly.

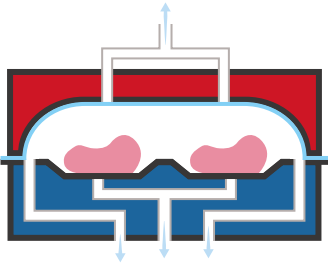
Your product is packed in just a few steps: The film roll feeds the rigid bottom film into the machine and the trays are thermoformed. The packaging moulds can be filled with the product automatically or by hand. In the skin dome, the product is safely sealed. Finally, the punch severs the packs.

The type of the pack – that is to say their measurement, shape and size – can be created according to your requirement. A variety of further options, such as a labeller or a print mark control, enable the further customization of your packs.

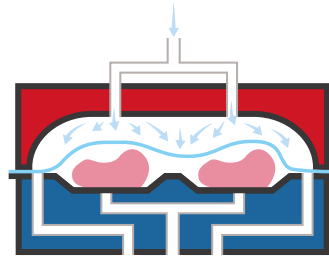
The skin procedure offers numerous optical, economic and hygienic advantages: Depending on the barrier quality of the employed skin film, the shelf-life of the packed food can be increased. The high puncture-safety guarantees an ideal protection against outer influences, such as germs, dust etc. You can also freely determine the position of the pack at the point of sale, as the enclosing film prevents the slipping of the product in the pack. Thus, the product can be presented in an appetizing way at any time.

Furthermore, the reduced consumption of packaging material will lower your costs. As skin packs are flatter and easier to pile, this optimized packaging requires less space, thus improving the exploitation of the transport cardboard packaging.

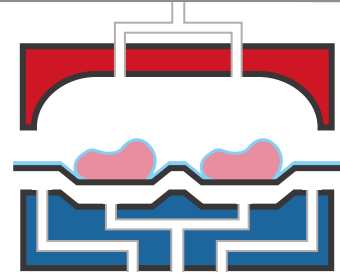
The thermoforming skin principle: How a skin pack is produced in a thermoforming machine



1. As soon as the sealing die has closed, the chamber is completely evacuated. The preheated top film is fed into the dome, heated further and plasticized.



2. By the gentle ventilation, the film fits snugly around the contours of the pack which does not touch the product is being sealed full surface.



3. The die opens and the finished pack is carried on to the next processing step.



Packs with peel corners are even easier to open when the underside of the peel corner is pre-cut. The slotting device is designed for this purpose.



An overview of your advantages:

- full-surface sealing without modifying the shape or the colour of the product
- high puncture-safety guarantees the best possible protection against external influences (depending on the film)
- high product protection and easy opening of the pack
- leak-safe packs are more hygienic, healthier and more attractive
- a striking product presentation ensures the customers' brand recognition at the point of sale
- reduced use of materials add to the saving of resources
- the smaller volume of the packed product can reduce costs

Unclouded view: an exceptional view on your product



The best possible product presentation: no escaping meat juice or unwanted air pockets will impair the appearance of red meat. The skin film encloses the product entirely.



No matter if meat, fish, poultry, cheese, dairy products, pâté or seafood – the thermoforming skin packaging process ensures an ideal product presentation. Skin packaging enables a free choice of the product presentation at the point of sale, be the pack displayed in a hanging or lying position, without the risk of the slipping of the product or other unwanted changes. Meat juice, for example, cannot emerge from the red meat, the product remains visibly juicy and fresh for the end user.










Depending on the packed product (e.g. cheese or meat), specially developed skin films can be used to support a maturing or breathing, whatever the respective food requires. At the same time, the product is sheltered against impacts all around. Even seafood, shrimps or types of fish (e.g. hot-smoked Stremel-salmon) are kept fixed in the pack and presented in an appetizing way. The food texture is not impaired and the product cannot slip within the pack.

Thermoforming skin packaging is also most suitable for technical products, which just as well require an ideal presentation and best possible protection at the same time. As the products are firmly enclosed in the pack, any high-quality surface or coating is not under risk of being scratched or soiled.

Technical data

Thermoforming Machine ML-C 5600-skin



General	Drive		servo drive, highly dynamic, electronically controlled
	Vacuum pump		volumes as required, internal or external
	Packing performance		up to 12 cycles/min.
Control	Monitor		Mitsubishi 12.1" hi-res colour touch screen, rotatable and swivelling, USB port
	Remote diagnosis/ Communication module		○
Measurements	Length		Modular: 5,820 – 11,500 mm
	Width		1,130–1,290 mm (depending on film width)
	Height		1,980 mm
	Repeat length / Index		200–400 mm
	Max. number of packaging rows		2
	Max. draw depth		Max. 70 mm
	Skin dome height		30, 40, 50 mm
	Max. product height		100 mm
Packing materials	Bottom film width		322–562 mm
	Bottom film: thermoformable and sealable flexible film		○ max 600 μ 
	Top film:		suitable for skin
Forming procedures	Compressed air		●
	Compressed air and vacuum		○
	Plug assist forming		○
Preheating	Standard heating in forming station from top		●
	Simple preheating from below		○
	Sandwich preheating		○
Cross cutting	Punching of rounded corners		●
Pack coding	Inkjet/Laser		○
	Labelling: Top film		○
	Bottom film		○
Further options	Jumbo roll support (bottom film), also in an angle of 90°		
	Knee-free loading zone		
	Support rolls in the loading zone		
	Height adjustable, synchronised discharge belt		
	Film strip rewinding		
	Water cooling system		
	Lifting limit via SPS		
	Synchronisation with automatic supply system		

● standard equipment ○ option

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Technical changes reserved.

All WEBOMATIC machines comply with the valid European regulations according to CE, EMC, EAC.