

Equipment Information



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1 Description and key features

1.1 Description

The Cryovac® ULMA FLOWVAC35® loader is a low reel flow wrapper based on HFFS machine technology suitable for packaging consumer units of fresh pork / lamb meat as well as smoked and processed meat products. The FLOWVAC35® is a machine with minimal footprint but still high productivity.

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 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 FLOWVAC35® series is PC based with modem link options. The FLOWVAC35® loader has been designed for user-friendly roll changes. Product set-up parameters are controlled through an industrial PC and a touch screen. The touch screen is based on a text menu 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 FLOWVAC35® 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 optimized for easy cleaning (IP65 protection)
- Minimal floorspace
- Narrow longitudinal seal for excellent pack performance

2 Layout

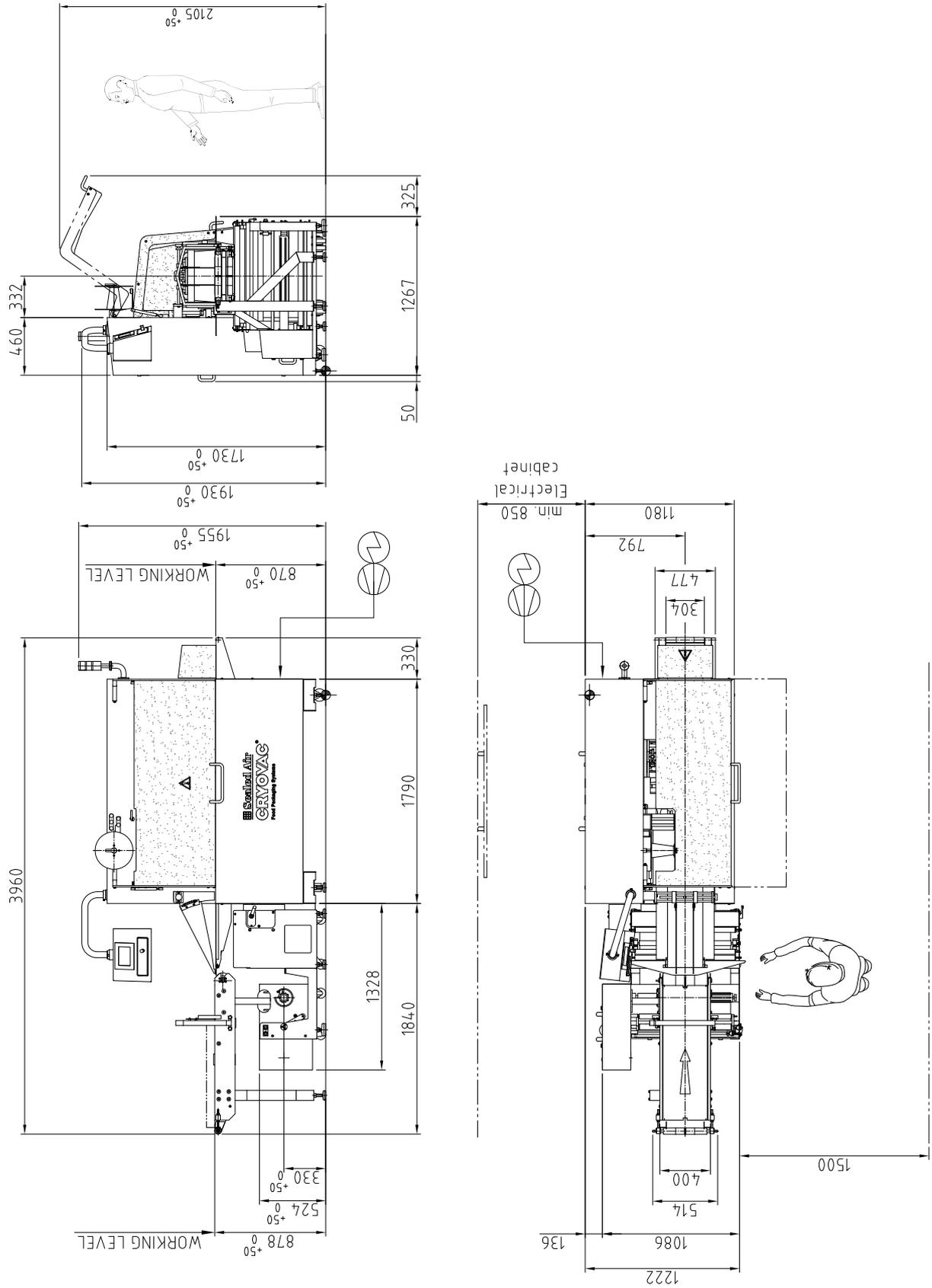


Fig. 2-1, Layout LH

3 Nominal technical data

3.1 Machine dimensions

Length, width & height See machine layout

3.2 Weight

1200 kg approx

3.3 Utilities

3.3.1 Compressed air

	Air type	Clean and dry
	Pressure	6 bar
	Supply pipe diameter	13 mm i.d.
	Consumption	200 l/min.

3.3.2 Electrical

	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 kW ¹⁾
	Current protection	18 A

Note: data marked ¹⁾ will vary

3.4 Working characteristics

3.4.1 Product dimensions

Width	35 - 200 mm
Height	35 - 120 ¹⁾ mm
	Note: ¹⁾ 150 mm on special request, but with decreased speed
Length	Min. 80 mm
Weight	Max. 5 kg

3.4.2 Pack details

Length	Min. 150 mm
Width	Max. 200 mm
Material type(s)	Cryovac® RSXXXX material range
Roll widths usable	Min. 300 mm; max. 700 mm (3" core)
Roll diameter usable	Max. 410mm

3.4.3 Functional details

Working speed (with RS200 film)	Max. film speed 15 m/min or max 30 cycles/min at 300 mm product length. (40 c/min at 200mm) (Performance may vary with product type, dimensions and film type)
Transversal seal bar	350 mm wide
No. of operators	1 for line supervising and film-roll refill only
Noise level	< 75 dB (A)

Note: data marked ¹⁾ will vary

4 Configuration

4.1 Standard

- LH = Left to right version
- Jaws opening 150mm
- Longitudinal seal width 5 mm
- RS4000 LD kit with air lance
- Single reel holder (700 mm) with independent film unwinding motor
- Infeed conveyor belt 300 mm width
- Exit belt 300 mm wide, powered by independent motor
- Technical manual
- Declaration of conformity

4.2 Versions

- RH = Right to left version

4.3 Options

- SP - 'kissing conveyor' at transversal seal for Short Products
- REG - Index photocell for REGistered print film
- GI - Guide rollers on Infeed conveyor
- HJ - High Jaws opening 180 mm
- 2R - Second Reel holder
- PakFormance® Software

4.4 Recommended line assembly

- FV35 + TZ21 + 8620-14
- FV35 + TB10/400 + VS90
- FV35 + TB10/400 + indexing TB15/750S + VS95TS