

Equipment Information



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1 Description and key features

1.1 Description

The CRYOVAC® CJ61 hot air shrink tunnel is purpose-designed for in-line use with BDF qualified HFFS machines. The CJ61 provides optimum shrink presentation for modified atmosphere packages over-wrapped with CRYOVAC BDF® barrier shrink film and also for non barrier shrink films, for example tray supported products with consumer sized pieces of cheese.

Suitable for a wide variety of products, the CJ61 comprises three independent blowing stations (vaults) in which the air temperature can be separately adapted from ambience to 220°C.

Two different vault profiles are available on the CJ61 depending on the applications:

- One specifically for products with tray
- One specifically for products without tray

Products are conveyed into the tunnel via silicon coated rollers, which ensure that the hot air stream is applied equally to the underside of the product to ensure an all round, homogeneous shrink effect.

The combination of hot air flow at each blowing station plus the variable conveyor speed, result in a sequential and precise shrinking process to produce the desired merchandising appeal.

A cooling fan placed at the entry and exit of the tunnel builds up a curtain of air which avoids the hot air of the shrink tunnel coming out in the production environment. The exit cooling fan placed at the end of the tunnel guarantees the cooling of the packaging for a 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. 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.

1.2 Key features

- No operators required (supervisor only)
- Continuous process
- Electronic temperature control for consistent and repeatable results
- Adjustable airflow - versatile in application
- Alarm lamp to indicate failure of conveyor motor or fan motor - gives early warning of breakdown
- Variable speed conveyor
- Excellent shrink performance through three individual blowing stations (vaults)
- Run-down function; air curtains stop and the conveyor keeps running when production is finished - for a better and faster cooling (cooling time switch before the conveyor belt stops)
- Interlocked cover and a category 1 fail safe control system combined to provide a state of the art safety system
- Hygienic design makes cleaning easy and effective
- Good access for maintenance, for example hinged cover for access to the inside of the tunnel and removable panels
- Robust, high quality build standard using food approved materials throughout

2 Layout

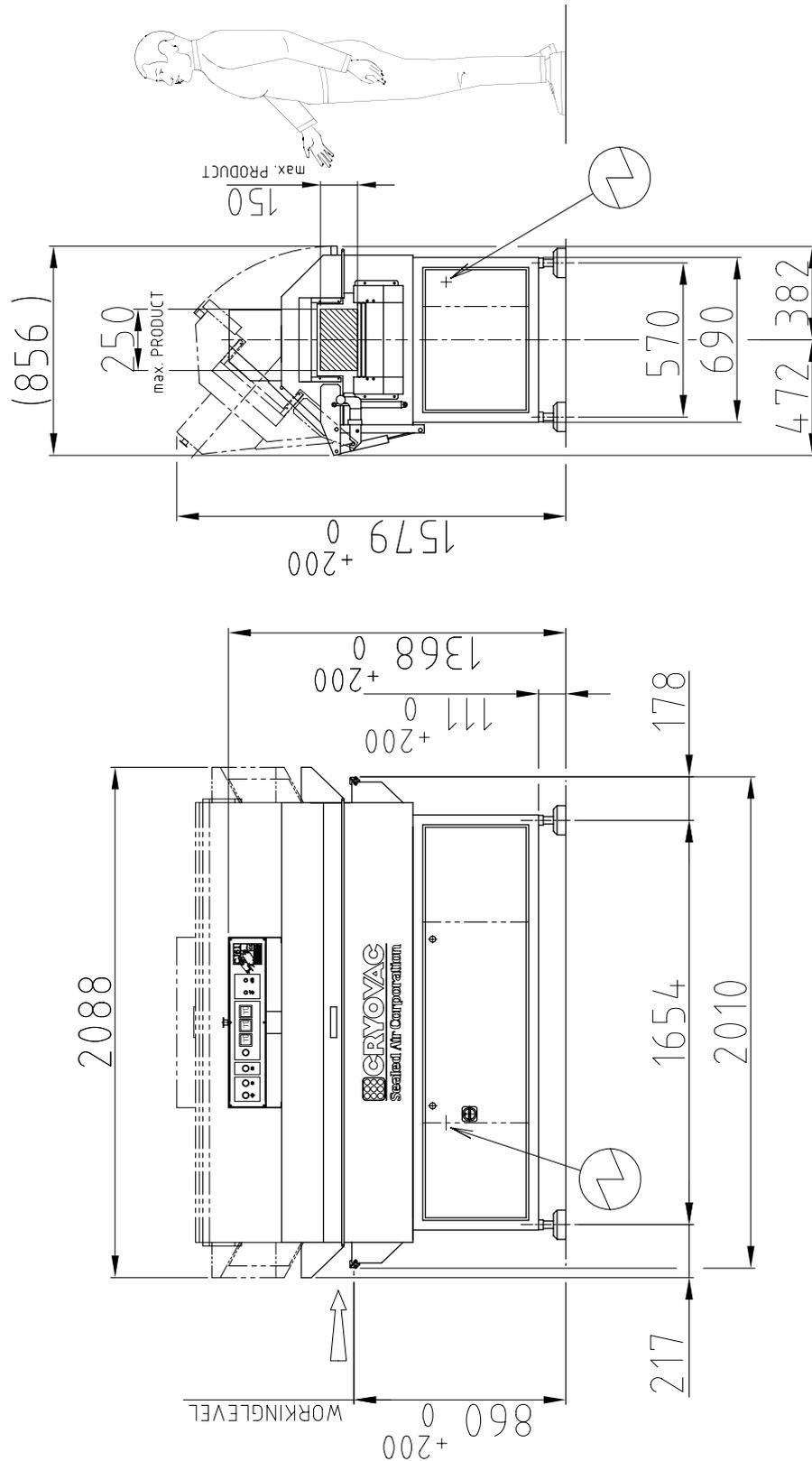


Fig. 2-1, Layout

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



	European Version	US Version (on request)
Power supply	400 V	440 V
No. of phases	3 + earth	3 + earth
Frequency	50 / 60 Hz	60 Hz
Energy consumption per hour (average)	10 kWh	10 kWh
Installed power	18 kW	18 kW
Current protection	32 A	32 A

3.4 Working characteristics

3.4.1 Product dimensions

Length	unlimited
* max. Width	250 mm
* max. Height	150 mm
* Width + Height = 320mm	
Weight	from 0.05 kg to 15 kg

3.4.2 Functional details

Shrink temperature	Up to 220°C
Heating time	From 20 - 30 min from 15°C up to working temperature
Working speed	7m/min - 28m/min
Noise level	72 dB (A) at operator's working position
No. of operators	1 operator for supervising

4 Configuration

4.1 Standard

- Control panel
- Electronic temperature controller
- Air curtains at infeed, incorporating:
 - Two ventilators
 - One Teflon curtain
- Soft conveyor, incorporating:
 - Variable speed (frequency inverter)
 - Silicone covered rods
- Three individual blowing stations (vaults)
- Air curtains at outfeed, incorporating:
 - Two ventilators
 - One Teflon curtain
- Spare parts kit
- Technical Manual
- Declaration of Conformity

4.2 Versions

- CJ61 RHF right to left, for products without tray (cheese)
- CJ61 LHF left to right, for products without tray (cheese)
- CJ61 RHT right to left, for products with tray
- CJ61 LHT left to right, for products with tray
- Alternative power supply (on request)
- Remote Control Panel (on request)
- Kit for power supply increase 400 to 440V (on request)

4.3 Options

- Speed increasing kit up to 35m/min
- Outfeed accumulation conveyor
- Synchronized in- & Outfeed rollers (driven)

4.4 Recommended line assembly

- BDF qualified HFFS machines + CJ61