

Equipment Information



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1 Description and key features

1.1 Description

Designed to use CRYOVAC DARFRESH® film, the user friendly VS26 is ideal for processors wishing to carry out either product / market development work or produce packs in quantities inappropriate for high volume automatic packaging equipment.

The VS26 is a semi-automatic machine using preformed trays which are loaded off-line using a multi-unit support tray holder, typically 10 individual trays. Capable of 1,5 cycles per minute, it is possible to produce up to 15 packs per minute, depending on operator loading speed.

The VS26 is controlled by a versatile PLC that makes the system operator-friendly and ensuring consistently high quality packs from each cycle. Simple to operate and extremely versatile in terms of the range of products and packaging technologies which can be accommodated, the Cryovac® VS26 is ideal for small to medium scale packaging operations.

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.

1.1.1 Darfresh cycle (standard)

The product is loaded onto the trays which are then placed onto the tray holder. The operator places the holder onto the elevator plate, which is then lowered into the lower chamber. The operator then pulls the film across the top of the chamber, where it is kept in position by suction holes arranged around the edge of the chamber.

The heating plate heats the film to seal the trays, while the vacuum pump draws vacuum to form the vacuum packs.

At the end of this cycle, the upper chamber automatically rises and slides back. The elevator plate comes up so that the tray holder can be removed. The trays can then be separated into individual packs by cutting along the grooves in the tray holder with a knife.

1.1.2 Darfresh FTF version cycle (flex-tray-flex)

This is a special version for ready-meal applications using additional bottom-film-forming, called flex-thermoforming, for short FTHF. For this reason, this version is fitted with two film roll supports and two knives.

The Darfresh cycle as described above follows after forming the bottom web.

The bottom web cycle is as follows:

The operator places the tray holder onto the elevator plate, which is then lowered into the lower chamber. The operator then pulls the film over the chamber, where it is kept in position by suction holes arranged around the edge of the chamber.

The operator moves the upper chamber forwards to cover the lower chamber and form the vacuum packaging chamber. The heating plate heats the film while the vacuum pump draws vacuum to form the bottom web.

At the end of the cycle, the upper chamber rises automatically, slides back and the elevator plate rises. The operator cuts the lateral film scraps away.

1.2 Key features

- Semi-automatic Darfresh packaging machine requiring only 1 operator
- Machine achieves up to 15 packs/min (depending on operator loading speed, products or system)
- Quick changing of product format
- Easy film positioning and unwinding
- Easy conversion from right-to-left to left-to-right version, and vice versa
- Produces packages using the high temperature Darfresh process
- Utilises webs having high form ability, sealability, barrier and optic properties
- Produces packs having long shelf life, no vacuum loss, good skin effect, reduced drip loss and perfect visibility of the product
- The trays, made of printable, chlorine free and stiff film match all customer needs
- A special patented feature produces a secure seal but easy to open pack
- Two start button control and interlocked guarding provides a category 1, state of the art safety system
- Hygienic design makes cleaning easy and effective
- Good access for maintenance
- Robust, high quality build standard using food approved materials throughout

2 Layout

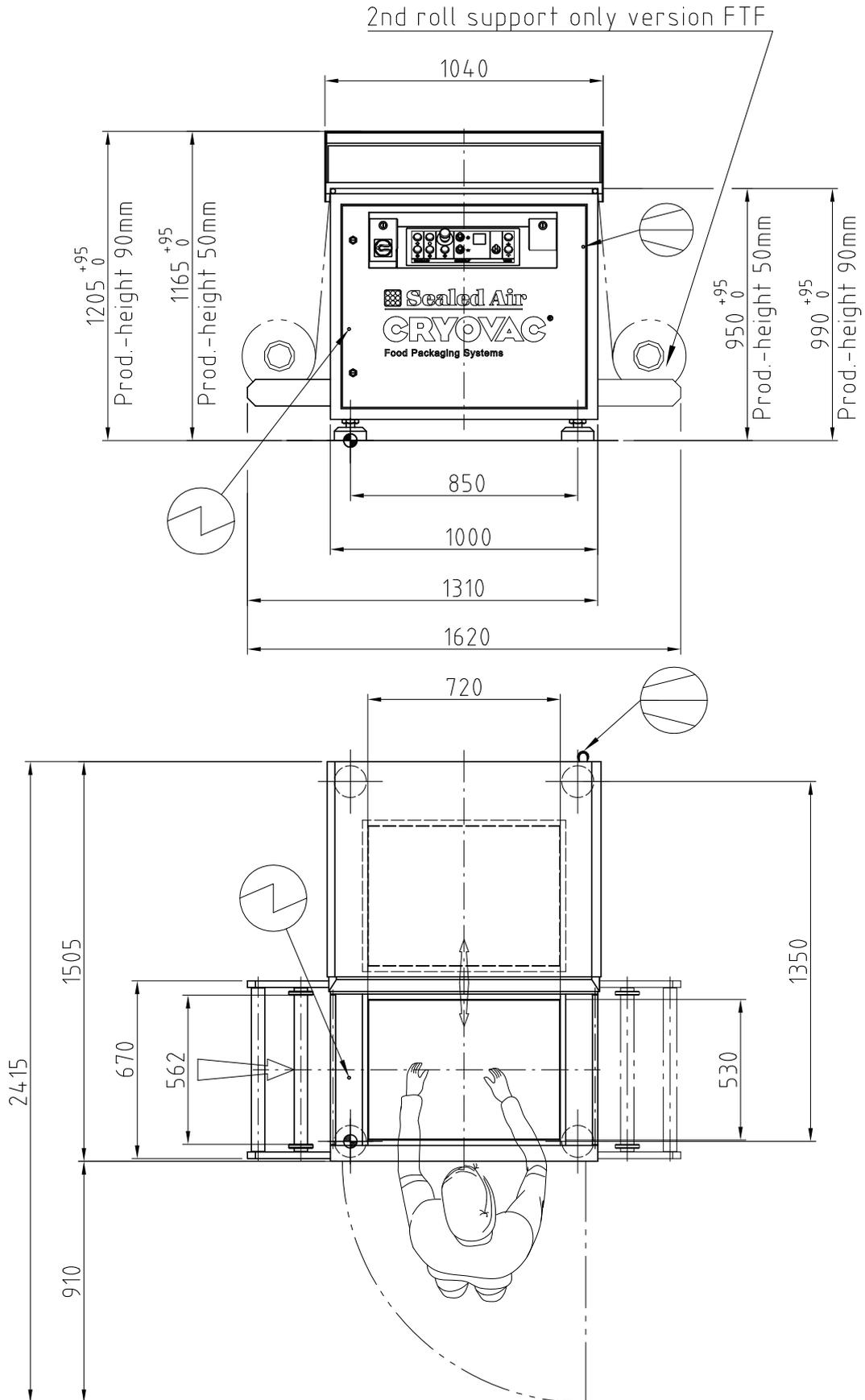


Fig. 2-1, Layout

3 Nominal technical data

3.1 Machine dimensions

Length, width & height	See machine layout
Working height	1000 mm +/- 50

3.2 Weight

Packaging machine	500 kg approx.
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3.3 Utilities

3.3.1 Compressed air



Quality (ISO8573-1:2001)	Class 5.4.4 Class 3.4.2 when using oils containing esters Class 3.3.2 when equipment is used below 5°C
Pressure	0.6 MPa (6 bar)
Connection type	G 1/2" external thread
Consumption	3 Nm ³ /h

3.3.2 Electrical supply



Voltage (other voltages available upon request)	400 V (+/- 10%)
No. of phases	3 (+earth)
Frequency	50 Hz / 60 Hz
Energy consumption per hour (average)	7.5 kWh
Installed power	11.6 kW
Current protection	Min. 20 A, max. 25 A Type C according to IEC 60898-1

3.3.3 Vacuum



Main pump	160 m ³ /h
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3.4 Working characteristics

3.4.1 Maximum product dimensions

Height for standard machine	50 mm
Height for high chamber machine	90 mm
Width	470 mm
Length	670 mm
Film roll width	562 mm

3.4.2 Pack details

Length	135 - 700 mm *
Width	120 - 520 mm *
Height for standard machine	5 - 50 mm
Height for high chamber machine	5 - 90 mm

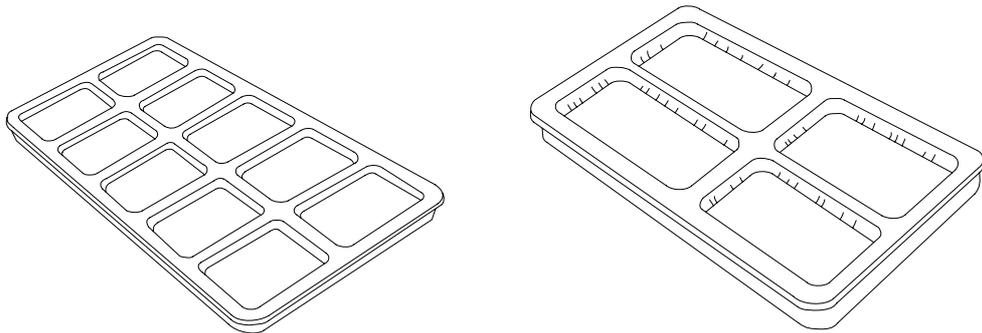


Fig. 3-2, * Dependent on pitch and shape of the tray holder

3.4.3 Trays and film details Darfresh

Premade trays

Current range of Cryovac premade Darfresh trays

Clear	200 µm
Clear	280 µm
White	294 µm
Gold / Silver	276 µm
Silver / Silver	276 µm
Black	294 µm

Darfresh top webs

Current range of Cryovac top web films (562 mm wide)

Clear	100 µm / TC 201
Clear	150 µm / TH 300
Clear	130 µm / TH 301

3.4.4 Trays and film details Darfresh FTF

Premade trays

Current range of Cryovac premade Darfresh trays

FTF bottom web (562 mm wide)

Clear	150 µm / FDE31
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Darfresh FTF top webs

Current range of Cryovac top web films (562 mm wide)

Clear	100 µm / TC 201
Clear	130 µm / TH 301

3.4.5 Functional details

Working speed	Up to 1.5 cycles per minute depending on system or products
Noise level	76 dB (A)
No. of operators	1

4 Configuration

4.1 Standard

- Darfresh LH (from left to right)
- Product height 50 mm
- Siemens PLC S7-313C
- Control panel
- Dual handed operation
- Film roll support
 - Can be fixed on both sides
- Vacuum pump
- Heating plate
- Cutting system
- Spare parts kit
- Technical manual
- Declaration of Conformity

Note: Tray holders are not included in the standard machine.

4.2 Versions

Darfresh	RH (from right to left)	Product height 50 mm **
Darfresh	LH (from left to right)	Product height 90 mm
Darfresh	RH (from right to left)	Product height 90 mm**
	** possible to change from LH to RH	
Darfresh FTF		Product height 50 mm
Darfresh FTF (North American version) 460 VAC -10% to +10%, 60Hz		Product height 90 mm (FTF up to 50 mm)

4.3 Options

Tray holder Darfresh with or without label extension	on request
Tray holder Darfresh with or without label extension with spacers	on request
Tray holder Darfresh FTF with or without label extension	on request
The machine must be equipped with a tray holder.	
Each size and shape of tray requires a separate tray holder.	

Note: Tray holders must be ordered separately and specified at time of order.

4.4 Recommended line assembly

- The VS26 is a stand-alone unit and does not work in line with other machines