

Equipment Information



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1 Description and key features

1.1 Description

The Cryovac® 8620 series machines are part of the range of highly successful Cryovac® rotary chamber vacuum packaging machines. The 8620-14DC is the basic middle productivity model with a unique vacuum system to avoid damage of sensitive (uncured or specially structured) cheese in loaves or smaller blocks. Its main characteristics are:

- Five rotary chambers and 8 platens allow continuous supply of products at variable speed.
- Changing to different products, shapes and sizes is performed quickly and with no need for special tools.
- “Soft” discharge for sensitive products.
- The loading table has been designed for easy loading of products at high speeds.
- Bag width up to 350 mm.
- Switchable vacuum high vacuum to nozzle type vacuum.

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

- Rotary chamber vacuum packaging machine requiring only 1 operator
- Machine achieves up to 25 products/min
- Good access for maintenance
- Utilises well proven and reliable mechanical systems
- Special nozzle type vacuum DC-system
- Air-cooled sealbars - no water leaks, no blocked water circuits
- Sealbars on platen - easier to change
- Digital seal control - more accurate reading
- Five sealing programs - pre-setting is easier
- Speed controlled by inverter - no mechanical wearing parts
- Powered pre-cut knives - improved pre-cut
- Motor located directly at large sprocket - reduced platen chain stress
- Rotary valve on top of large sprocket - easier to access
- Soft discharge function
- Product elevator for automatic platen loading
- Easy and fast changeovers to different products, shapes and sizes
- Complies with all relevant EU safety and hygiene regulations

2 Layout

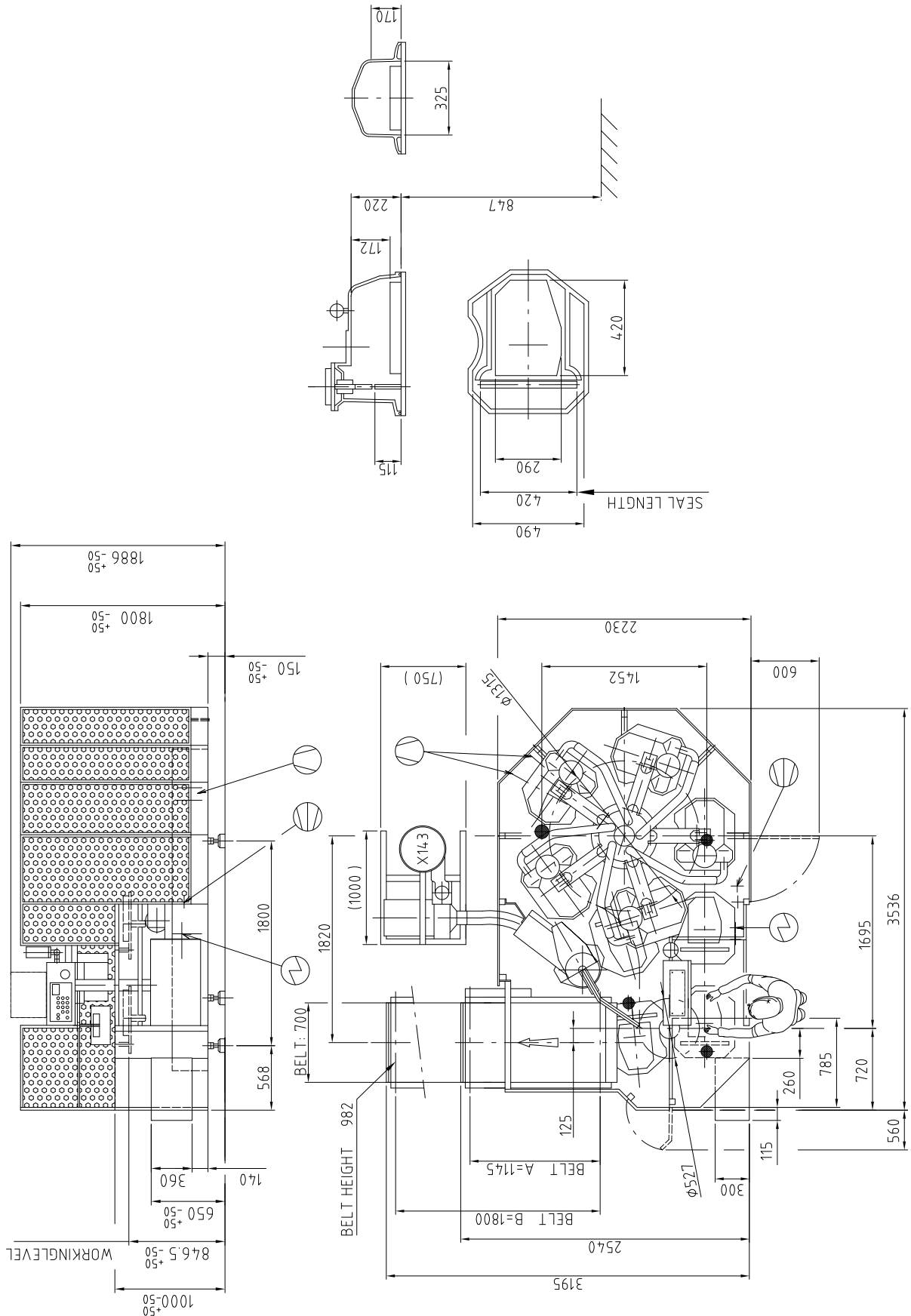


Fig. 2-1, Layout LR (product flow left to right)

3 Nominal technical data

3.1 Machine dimensions

Length, width & height See machine layout

3.2 Weight

2100 kg approx.

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)

Connecting type G ½" external thread

Consumption 6 Nm³/h

Connecting fitting Flexible pipe, 12.5 mm inside diameter

3.3.2 Electrical



Voltage 400 V

No. of phases 3 + earth

Frequency 50 Hz

Energy consumption per hour (average) 3.2 kWh

Installed power 3.5 kW

Current protection 35 A slow

3.3.3 Vacuum



Vacuum pumps 1 x 400 m³/h for 1st stage and
 1 x 400 m³/h + 1 x 1000 m³/h booster* for 2nd stage
 (Depending on packaging speed, product type and pipe length)

* for nozzle vacuum booster will be switched off (by-pass pipe)

3.4 Working characteristics

3.4.1 Product dimensions

Length	430 mm max.
* Width	280 mm max.
* Height	160 mm max.
* Width + height = max.	320mm
Weight	7 kg max.

3.4.2 Seal Bars

Length	420 mm
Height	72 mm Variable support

3.4.3 Bag details

Length	No limit
Width	350 mm max.
Bag type(s)	Current range of Cryovac® bags

3.4.4 Functional details

Working speed	Up to 25 packages/min
Noise Level	Approx. 76.5 dB (A) depending on application
No. of operators	1 operator

4 Configuration

4.1 Standard

- Mechanical machine control
- Control panel
- Chambers, incorporating:
 - Product support
 - Pre-cut knife
 - Cut-off knife
 - Separation wall with special gasket
- Sealing bar, incorporating:
 - Electronic PCB seal control
- Line EMO, for 4 mc (line emergency off Interface for four machines)
- Trim removal system
- Vacuum connection Ø75 mm straight
- Spare parts kit
- Technical manual
- Declaration of Incorporation

4.2 Versions

- No versions available

4.3 Options

- Exit conveyor short (conveyor 1145 mm with flat surfaced belt and frequency inverter)
- Exit conveyor long (conveyor 1800 mm with flat surfaced belt and frequency inverter)
- Trim removal, preparation for X143 or Astra
- Synchronization for VR-TZ2X or BL75 or BL70 or BL60
- Product positioning check
- Remote control for 4 or 6 devices (remote control pumps and other devices)
- Linking to pump RA400 or RA502 or RA630 (connection to pumps)
- Linking to WV1000 (connection booster, start over remote control)
- Linking to TB25 (mechanical connection for transport belt to Furukawa)
- Product guide on exit conveyor (used for orientation of the products on the exit conveyor)
- Exit slide (used on the intersection from the exit conveyor to the following conveyor)
- Baffles (prevents oil dripping from the vacuum connection onto the seal bar)
- Oil container (used to collect aerosol under the auto drain valve of the vacuum connection)
- Table elevator (for sensitive products, additional table elevator at the product loading point)
- Additional plug box (pluggable interface for the remote control)
- Additional parts for BL70 OSB kit
- Vacuum connection Ø90 mm straight or Ø90 mm 90 degree (different connections for vacuum system)

4.4 Recommended line assembly

- BL75 + 8620-14DC + X143 + STE98-600 + WR81-600

Note: Euro Cheese Blocks application not recommended.