

Equipment Information



© Sealed Air Corporation 2012. WR81-800. EL_WR81-800_GB_0612.fm

INDEX:

DESCRIPTION AND KEY FEATURES
LAYOUT
NOMINAL TECHNICAL DATA
CONFIGURATION

Sealed Air Ltd.

**Clifton House,
1 Marston Road
St. Neots
GB-Cambridgeshire PE19 2HN
United Kingdom**

Telephone: +44 1480 22 40 00
Telefax: +44 1480 22 40 66
cryovac.ukmkt@sealedair.com
www.sealedair-emea.com

® Reg. U.S. Pat. & TM Off. © Sealed Air Corporation 2012. All rights reserved. Printed in Switzerland
The "9 Dot Logo" and "Sealed Air" are registered trademarks of Sealed Air Corporation (US).
No part of this manual may be reproduced or transmitted to any party without prior expressed written consent from Sealed Air Corporation.

1 Description and key features

1.1 Description

The WR81-800 water removal machine has been designed to cover most of the applications in the FRM, Cheese and PM markets in all countries. The unit provides in each case an effective and efficient means of removing surface water from Cryovac® packages after shrinking. The machine is fully automatic in operation and is easily integrated into existing packaging lines.

The machine uses airknives, which closely follow the product contours to ensure that all parts of the packages are blown. The airknives are fed by a large air blower built into the base of the machine. The conveyor speed can be adjusted by means of an electronic controller to fine tune the performance. The upper part of the machine is fully washdown. The lower part of the machine is sound insulated to absorb the noise of the blowers.

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

- Automatic water removal machine
- Self adjusting and product contour following upper air knives
- Two possible blower sizes available 8.5 kW and 12.5 kW
- Upper part of the machine is fully washdown
- Fully closed blower frame, to protect blower and to limit noise emission
- Variable speed conveyor
- Category 1 fail-safe control system provides state of the art safety
- Hygienic design makes cleaning easy and effective
- Good access for maintenance
- Robust, high quality build standard using food approved materials throughout
- Several possible combinations of air knives

2 **Layout**

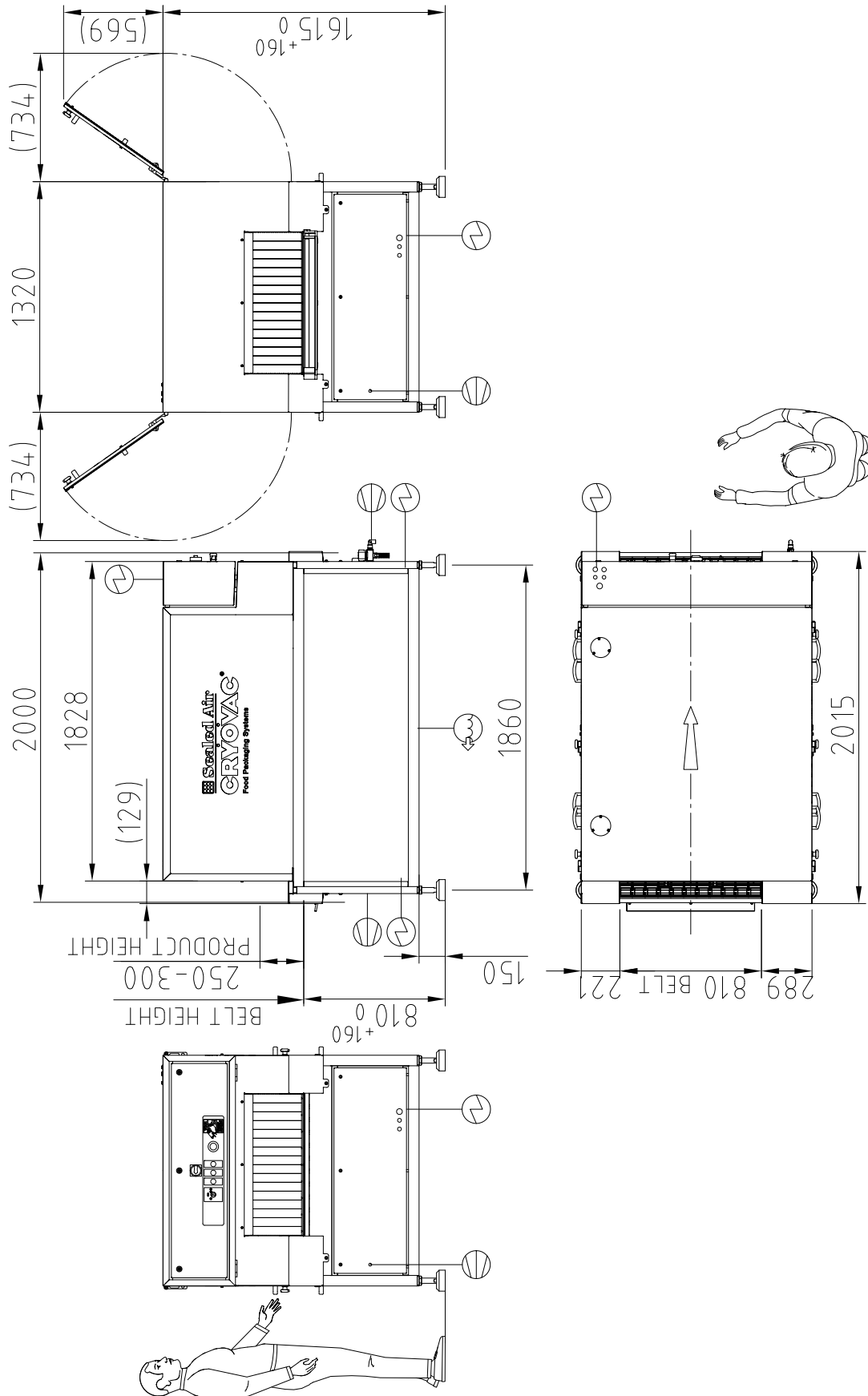


Fig. 2-1, Layout standard WR81-800

3 Nominal technical data

3.1 Machine dimensions

Length, width & height see machine layout

3.2 Weight

1 air blower ca. 800 kg
 2 air blowers ca. 1000 kg

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)
 Consumption 0.05 Nm³/h
 Connecting fitting G ½" external thread

3.3.2 Water



Drain connection Ø100

3.3.3 Electrical



Voltage 400 V - 460 V +/- 10%
 No. of phases 3 + earth
 Frequency 50 / 60 Hz
 Energy consumption (average) 20 kWh, depending on application
 Installed power 0.55 kW + air blower capacity
 Current protection 32 A for one air blower 8.5 kW
 40 A for one air blower 12.5 kW
 50 A - 63 A max. for two air blowers (8.5 kW each)

3.3.4 Air blower



Blower capacity 8.5 kW	815 m ³ /h
Blower capacity 12.5 kW	1015 m ³ /h
Blower capacity 2 x 8.5 kW	1630 m ³ /h

3.4 Working characteristics

3.4.1 Product dimensions

Length	unlimited
Width	up to 810 mm
Height	300 mm max.
Weight	0.25 kg up to 25 kg

3.4.2 Functional details

Working speed	5.5 - 28 m/min
Noise Level	approx. 80 dB (A) depending on application
No. of operators	1 to monitor only

4 Configuration

4.1 Standard

- Control Panel
- Drive unit 7 - 21 m/min. (Possible changes to slow 5.5 - 16 m/min and fast 10 - 28 m/min, using chain wheel delivered with the spare part kit)
- Frequency inverter for conveyor belt
- Cryovac standard interface for connecting the line
- Spare parts kit
- Technical manual
- Declaration of Conformity

4.2 Versions

- 2 blowers 8.5 Kw, 3 upper air knives, 2 lower air knives
- 1 blower 12.5 Kw, 2 upper air knives, 1 lower air knives
- 1 blower 8.5 Kw, 2 upper air knives, 1 lower air knives

4.3 Option

- 1 side airknife each side

4.4 Recommended line assembly

- VSA, STE98-800, WR81-800
- VS95TS, STE98-800, WR81-800
- VS95TS, ST85, WR81-800
- VS90, ST77, WR81-800

4.5 Recommended use

- 2 blowers 8.5 Kw:
For very high load (several machines connected to) and/or very high quality demand
- 1 blower 12.5 Kw:
Unregular product shape, normal load
- 1 blower 8.5 Kw:
Regular product shapes, normal load