

# **Equipment Information**



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DESCRIPTION AND KEY FEATURES LAYOUT NOMINAL TECHNICAL DATA CONFIGURATION

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### 1 Description and key features

#### 1.1 Description

The Cryovac<sup>®</sup> VM15 machine is a single chamber semi-automatic vacuum packaging machine especially designed for packaging Hams in Cryovac<sup>®</sup> shrink bags for "Cook in the Bag" applications. It is suitable for traditional hams (from 5 to 10 kg) and Pullman hams (over 10 kg).

The machine requires one operator who places a mold containing a pre-bagged product into the vacuum chamber by sliding it over the internal conveyor. He then places the bag neck over the seal bar and manually closes the vacuum chamber. The vacuum process starts automatically when the chamber is closed and when completed the bag is sealed. The chamber then opens for unloading.

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

- Semi-Automatic, medium sized vacuum packaging machine requiring only 1 operator
- Machine achieves up to 3.5 cycles/min (dependent on product type and vacuum configuration)
- Bi-active sealing system
  - Sealing cycle controlled through temporisation, with water cooling and adjustable seal bar pressure
  - Double seal gives better pack security
- Adjustable conveyor height to optimise presentation and minimise bag length required
- Final cutting system
- Step vacuum system
- Hygienic design makes cleaning easy and effective
- Good access for maintenance
- Robust, high quality build standard using food approved materials throughout



# 2 Layout

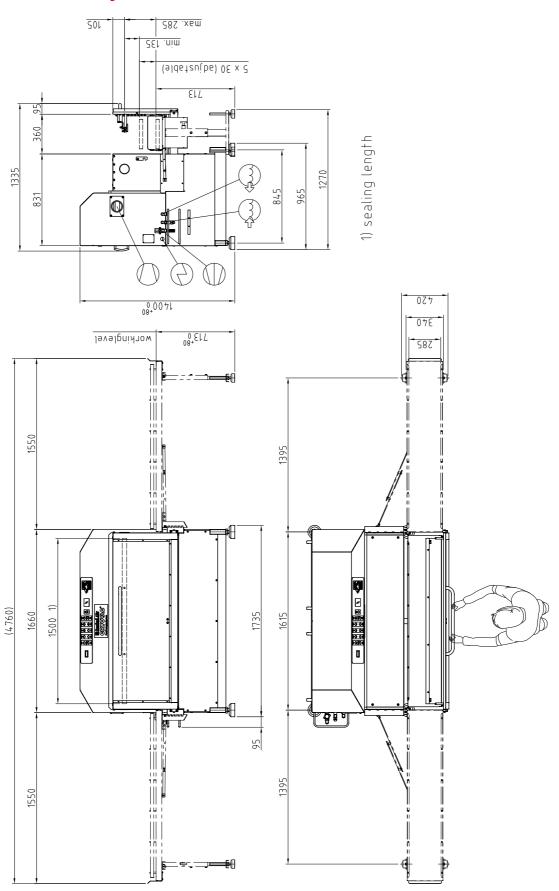


Fig. 2-1, Layout



#### 3 Nominal technical data

#### 3.1 Machine dimensions

Length, width & height See machine layout

#### 3.2 Weight

577 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)

Supply pipe diameter Flexible pipe of 12.5 mm inside

Consumption 5 Nm<sup>3</sup>/h

#### 3.3.2 Water

(

Pressure 0.2 MPa (2 bar min.) 0.4 MPa (4 bar max.)

Consumption 150 l/h approx.

Connection fitting Flexible pipe of 12.5 mm inside
Drain connection Flexible pipe of 12.5 mm inside

1 kWh

#### 3.3.3 Electrical

1

Voltage 400 V
No. of phases 3 + earth
Frequency 50 Hz / 60 Hz

Energy consumption per

hour (average)

Installed power 10 kW

Current Protection 40 A delayed action type



#### 3.3.4 Vacuum

Connection 3 inch pipe

Main pump 630 m<sup>3</sup>/h is recommended

(Depending on product type and pipe length)

### 3.4 Working characteristics

#### 3.4.1 Product dimensions

Length Product length 1400 mm

Mould width 280 mm max. Height 235 mm

Weight 50 kg (maximum weight mold + ham)

#### 3.4.2 Seal bars

Length 1500 mm

Adjustable height from the 135, 165, 195, 225, 255, 285 mm

sealing bar to the internal

conveyor

#### 3.4.3 Bag details

Length To suit product Width To suit product

Bag type(s) Cryovac<sup>®</sup> HT or CN shrinkbag range

#### 3.4.4 Functional details

Working speed Depends on pump and adjustments

Example: with a 630 m<sup>3</sup>/h vacuum pump

10 mbar will be reached in 8.5 sec.

Noise Level 72 dB (A) at operator's working position

No. of operators 1 operator



# 4 Configuration

# 4.1 Standard

- Operator panel
- Digital vacuum meter
- Internal conveyor
- · One sealing bar, incorporating:
  - Bi-active system
  - Double seal
  - Final cutting system
- Step vacuum system
- Spare parts kit
- Technical manual
- Declaration of Conformity

#### 4.2 Versions

No versions available

# 4.3 Options

- Conveyor right
- Conveyor left
- Pre heating sealing system (on request)

# 4.4 Recommended line assembly

- Conveyor loading
- VM15
- Conveyor exit