![Sealed Air CRYOVAC Food Packaging Systems logo]

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. They can be used for a wide range of products, such as: processed meat, poultry, cheese and smaller fresh red meat cuts. The 8620-14 is the basic middle productivity model. 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

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 30 products/min
- Good access for maintenance
- Utilises well proven and reliable mechanical systems
- Cross vacuum system shares vacuum between chambers to increase speed and reduce power consumption
- 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
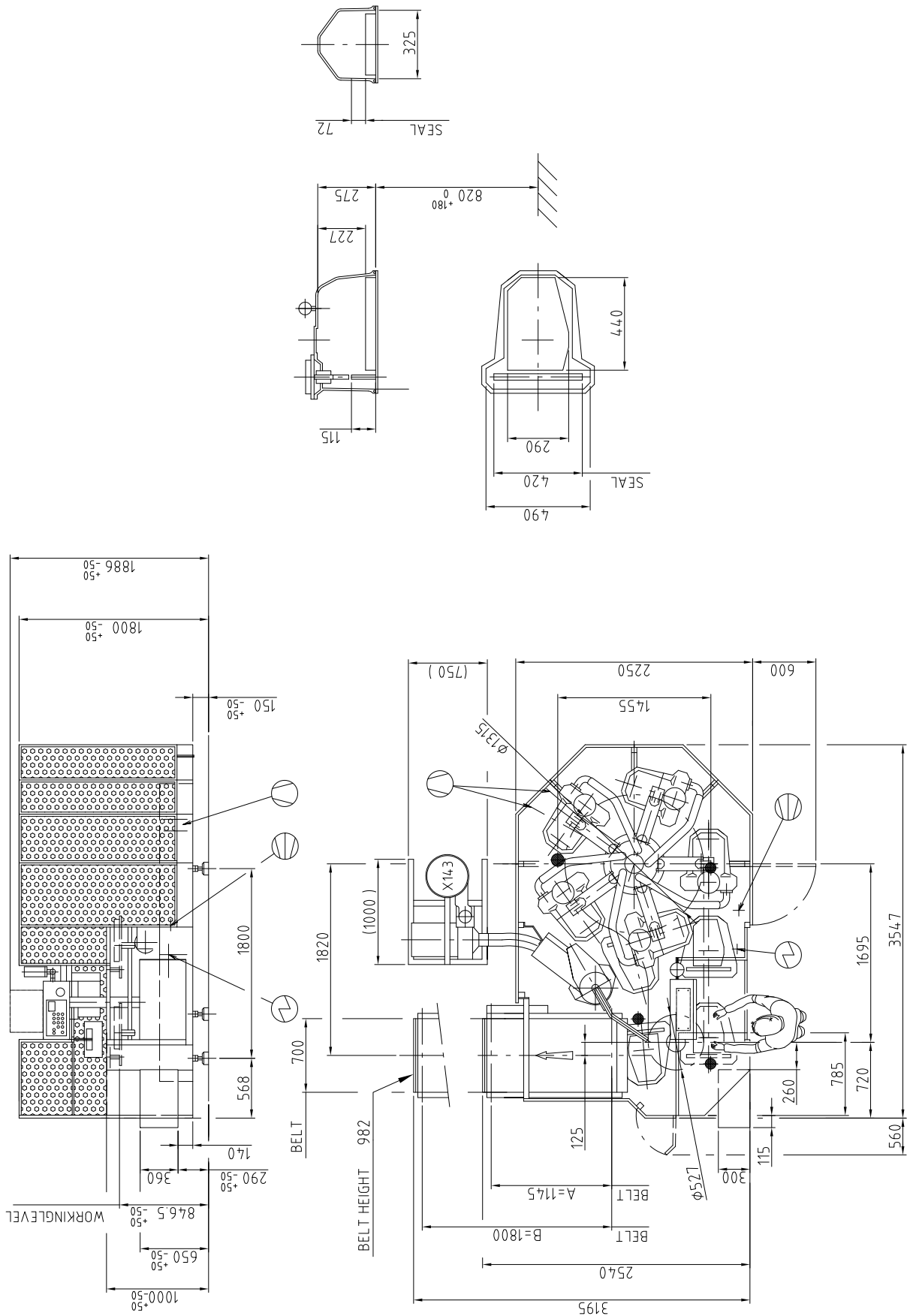
2   Layout

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 Nm^3/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 burn fuse (curve 'D')

3.3.3 Vacuum

Vacuum pumps   1 x 400 m^3/h for 1st stage and
1 x 400 m^3/h + 1000 m^3/h booster for 2nd stage
(Depending on packaging speed, product type and pipe length)

3.4 Working characteristics

3.4.1 Product dimensions

Length	430 mm max.
* Width	280 mm max.
* Height	200 mm max.
* Width + height = max. 320mm	
Weight	12 kg max.

3.4.2 Seal bars

Length	420 mm
Height	72 mm

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 30 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
  - Chain mail (anti-ballooning)
- 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
- Soft vacuum system (used for poultry version)
- Kit broiler (Used for poultry version)
- Vacuum connection Ø90 mm straight or Ø90 mm 90 degree (different connections for vacuum system)

4.4 Recommended line assembly

- 2 x BL14 + TZ20 + 8620-14 + X143 + STE98-600 + WR81-600
- Flowvac35 (45) + TZ21 + 8620-14 + X143 + STE98-600 + WR81-600