

Why work with VAC?

The VAC Vacuum System combined with single-clippers of the Easy Clip Line® is ideal for packing poultry into bags such as chickens, broilers, ducks, geese either whole or poultry parts as well as for further types of food such as sausages and cheese. The system evacuates the air from the vacuum and shrink bags so that the packaging snugly fits around the product.

Shrink packaging

- For vacuuming bags
- Especially suitable for poultry

Horizontal or vertical vacuum nozzle is possible



DETAILS



Advantages

- System consisting of a single table, integrated vacuum pump with vacuum container as well as horizontal vacuum nozzle
- Electric powered
- Attractive packaging
- No loss in weight when shrinking the bag
- For further processing of shrink bags in a shrink tunnel
- Can be combined with existing vacuum pumps

Quality and hygiene

- Completely made of stainless steel
- Hygienic design for fast and easy cleaning

Maintenance

Maintenance- and service-friendly with few wear parts



Equipment options

 Vertical vacuum nozzle (pulling nozzle), also for heavy and bulky products

Possible combinations

EZ 600/700/800

 Clipping machines of the Easy Clip Line® for a firm, tight and hygienic packaging due to clip closure

MPL

Hocking and bagging of poultry products





Function and operation

The VAC Vacuum System evacuates the air from the vacuum and shrink bags. The bag is placed over the nozzle and pressed securely onto the nozzle pipe. When the nozzle is swivelled, the valve opens and the air is sucked out of the bag. The bag tail is then twisted and the bag is closed securely and sealed air-tight with an optional clipping machine. The packed products in the shrink bags can now be processed further in the shrink tunnel smoothly.

TECHNICAL DATA

Width

Depth

Height

Weight

800 mm

600 mm

900 — 1.000 mm 125 kg

Three-phase current

190 - 230 VAC, 380 - 460 VAC,

connection

50/60 Hz

Power input 50Hz

1,4 kW

Power input 60 Hz

1,7 kW

Dimensions, weight and consumption values vary depending on the equipment and/or machine configuration.

Excellence in Clipping

