

Equipment Information



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1 Description and key features

1.1 Description

The Cryovac® VS90 automatic belt vacuum packaging machine is designed for medium size industrial units of fresh red meat (FRM), processed meats (PM) and cheese. It incorporates many novel features made possible by the latest advances in vacuum packaging technology. A typical example is the VCS (vacuum control system) function for use in optimizing the vacuum cycle when packaging wet and damp products. Such features make it suitable for a wide range of applications across different market sectors.

The machine is controlled by a PLC (Programmable Logic Control) system which monitors and sequences each phase of the machine during operation. It incorporates 15 recipes, which have parameters that can be customized to suit particular requirements. Programming is very simple and made via a touchscreen control panel.

There are different options available to suit the variety of products.

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

- Medium size chamber automatic belt vacuum packaging machine requiring 1 or 2 operators depending on line layout
- State-of-the-Art touchscreen interface
- Machine achieves up to 3 cycles/min (dependent on vacuum configuration)
- Start and stop pump remote control
- Automatic product transfer
- Ultraseal® system, improved sealing performance by optimized temperature control
- Mono active, microprocessor controlled, no water-cooling needed and adjustable seal bar pressure
- Final cutting system with internal trim removal and collector
- Automatic power saving facility when the machine is not used for a set period
- Ultravac and vacuum control system fitted as standard
- Hygienic design makes cleaning easy and effective
- Good access for maintenance
- Robust, high quality build standard using food approved materials throughout

2 Layout

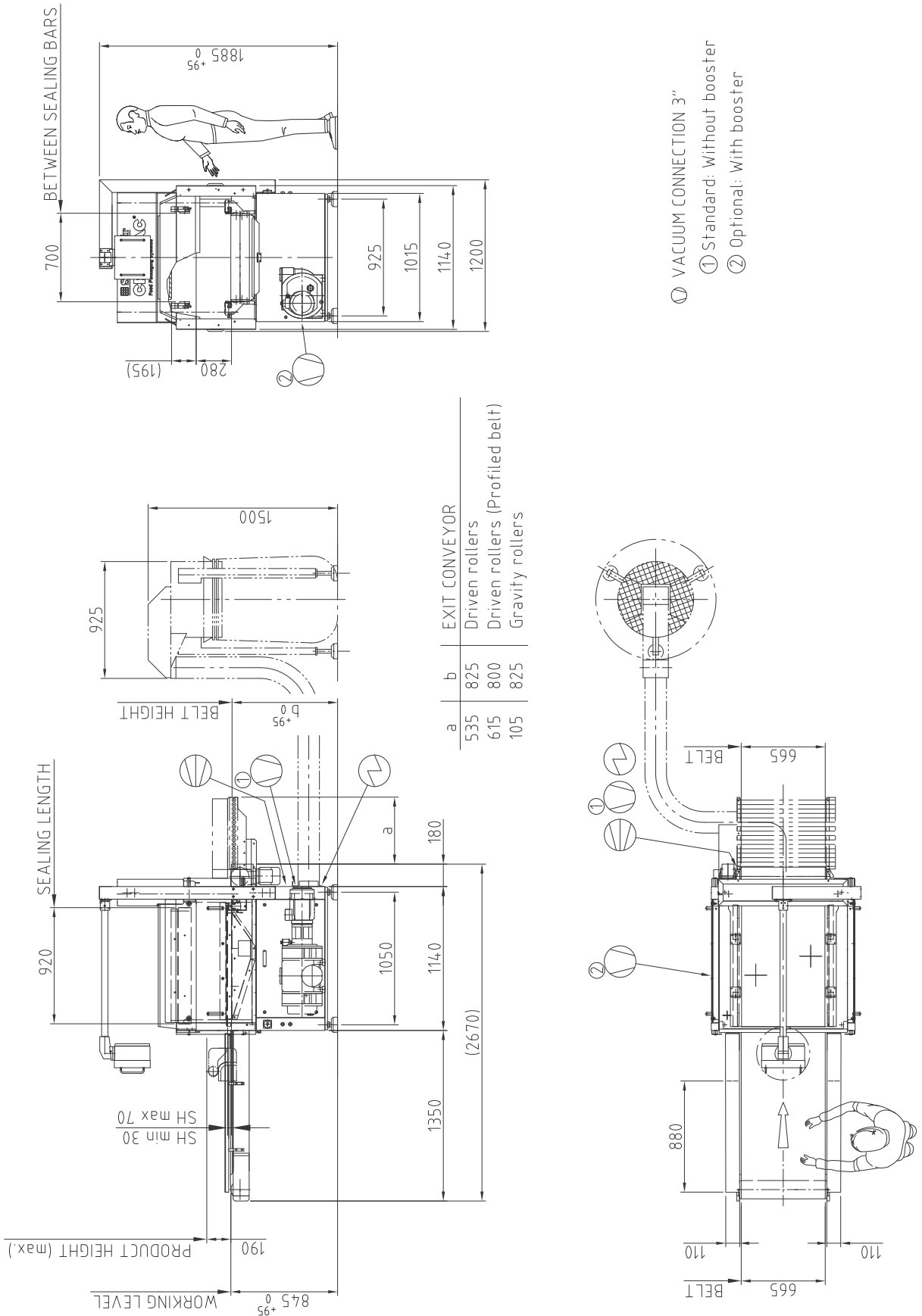


Fig. 2-1, Layout LH (left hand)

3 Nominal technical data

3.1 Machine dimensions

Length, width & height See machine layout

3.2 Weight

1050 kg approx. (+ 150 kg booster)

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 6 bar

Supply pipe diameter 13 mm

Consumption 15 Nm³/h

Connecting fitting ½" Hose fitting

3.3.2 Electrical



Voltage 400 V, -15 to +10%
 (other voltages available on request)

No. of phases 3 + earth

Frequency 50 Hz / 60 Hz

Energy consumption per hour (average) 0.8 kWh (without booster pump)

Installed power 5.3 kW (without booster pump)

Current protection 20 A delayed action type

3.3.3 Vacuum



Main pump 400 - 630 m³/h
 (depending on product type and pipe length)

Booster pump Busch Panda WV 1000

Connection 3 inch pipe

Chamber volume 170 liters

3.4 Working characteristics

3.4.1 Product dimensions

Length	665 mm max.
Height	190 mm max.

3.4.2 Sealing bars

Length	920 mm
Height	30 mm (standard) (optional: 55 and 70 mm) (optional: 30/55 and 30/70)
Distance between the sealing bars	700 mm

3.4.3 Bag details

Length	To suit product
Width	To suit product
Bag type(s)	Current range of Cryovac® shrink bags (automatic feeding only with OSB™ bags)

3.4.4 Functional details

	Pump	Booster
Speed from 1.5 up to 2.1 cycles/min	400 m ³ /h 630 m ³ /h	1000 m ³ /h -
Speed from 2 up to 3.3 cycles/min	630 m ³ /h	1000 m ³ /h
Noise level (at operator's working position)	73 dB (A) without booster	-
No. of operators	1 or 2 operators	

4 Configuration

4.1 Standard

- Siemens PLC S7-313C
- Touchscreen panel 5.7"
- Flat surfaced conveyor belt
- 2 pairs of sealing bars, incorporating:
 - Ultraseal® system
 - Final cutting system
- Ultravac system
- Vacuum control system
- Trim removal system
- Photocell for product sensing
- 2 vacuum valves
- Dirt tray
- Anti-ballooning rubber net
- Spare parts kit
- Installation kit
- Technical manual
- Declaration of conformity

4.2 Versions

- Alternative power supply on request

4.3 Options

- Installation kit - with external booster (UK kit)
- Soft start device for belt motor
- Belt with profiles (includes soft start device for belt motor)
- Two different sealing bar heights
- Fixed sealing bar heights other than standard
- Booster
- Vacuum pump
- Anti-icing kit for vacuum filter
- Pre-cutting device with automatic trim removal (trim <50mm)
- Pre-cutting device with basket (trim >50mm)

Note: The main purpose of the pre-cutting system is to ensure free entrance of the bag and product into the vacuum chamber.

- Trim collector
- Trim removal booster (for sticky bag trims, e.g. for processed meat or ham applications)
- Motorized exit conveyor
- Gravity exit roller
- Electronic eye cycle start

4.4 Recommended line assembly

- VS90 + motorized exit conveyor + ST77 shrink tank or STE98 shrink tunnel