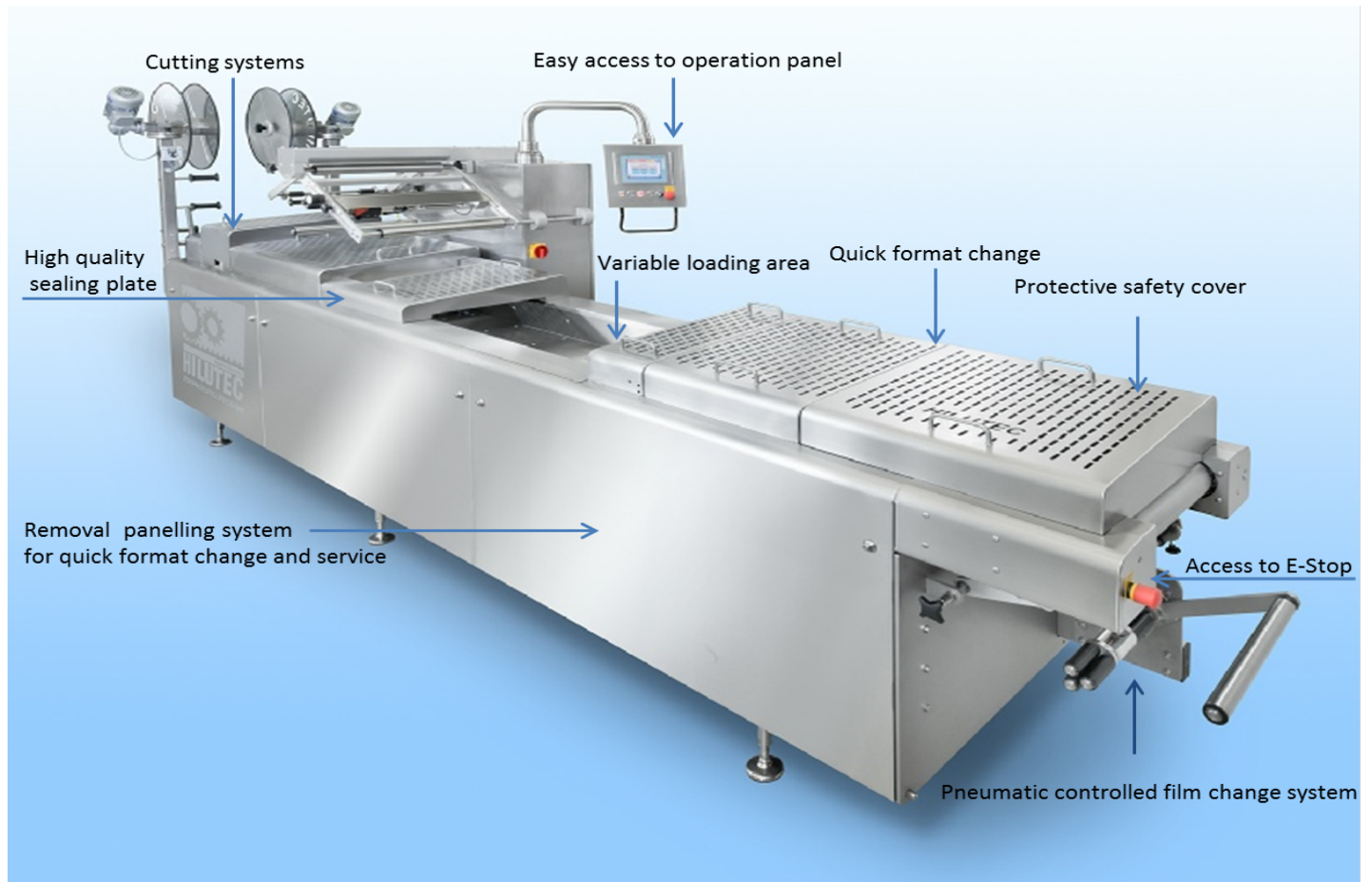


Powerful thermoformer for the most demanding applications



Working Theory

The new generation of the thermoforming machines has been developed using a module process allowing to be individually designed to the clients requirements in terms of pack design, efficiency, output, reliability and durability.

The system can easily be integrated in to most packing lines.

" Quality "

Each mechanical part, forming modules, sealing plate, special shaped cutting systems ect. is made in Germany and locally manufactured.

Our own innovate development departement provide a wide range of options.

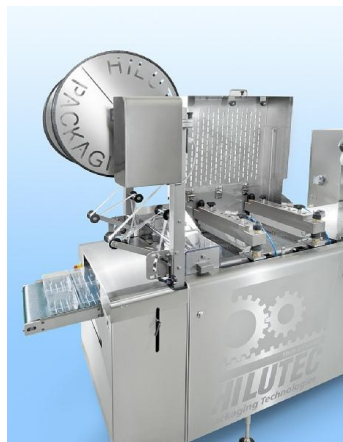
High performance machine for thermoforming packaging



How simple and clean foodpacking can be with the thermoformer FP-190.



Our solution for small to medium operations is the affordable and easy way to use the FP Series thermoformer.
It is ideal for meat, fish, pasta, vegetables, dairy, and medical applications.

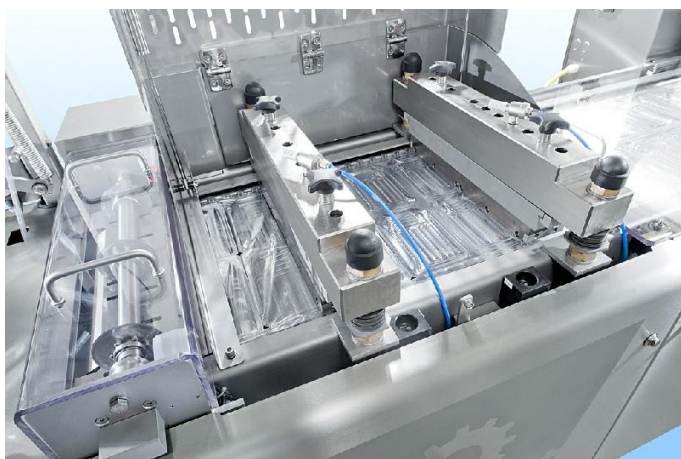


Standard equipment:

- > Clean and hygienic design.
- > Pneumatic controlled film change system.
- > Lubrication free elevating system.
- > Activated charcoal filter for tray preheating.
- > Automatic chain lubrication.
- > Motor driven film unwinder.
- > Intralox discharge belt.
- > Film edge strip winder.

General features:

- > Designed for a variety of applications
- > Stainless steel construction.
- > Small footprint.
- > Suitable for rigid and flexible film
- > IP-65 protection class.
- > Vacuum and (MAP) packing system
- > Economic film consumption.
- > Sanitary design.
- > Easy access for tool change over.
- > Servo drive system.
- > Comprehensive safety system.



Technical data: FP-190	1
➤ Machine length:	5000 – 6000 mm
➤ Infeed conveyor length:	900 – 1600 mm
➤ Cut off length:	100 – 420 mm
➤ Forming depth:	190 mm
➤ Top film width:	420 mm
➤ Bottom film width:	500 mm
➤ Top film thickness:	130 micron
➤ Bottom film thickness:	Max. 500 micron
➤ Top & bottom film roll:	Max. 500 mm (ext. dia.)
➤ Machine speed:	5 – 15 cycles / minute
➤ Power:	380 V 50 Hz.
➤ 380 V 50 Hz.	7 – 10 bar
➤ Vacuum pump:	100 m3 Hr.
➤ Cooling water consumption:	40 – 70 Lt.Hr.

Advantages:

- > Each machine is customized and tailored according to customer's need.
- > Robust stainless steel construction.
- > Fully wash down