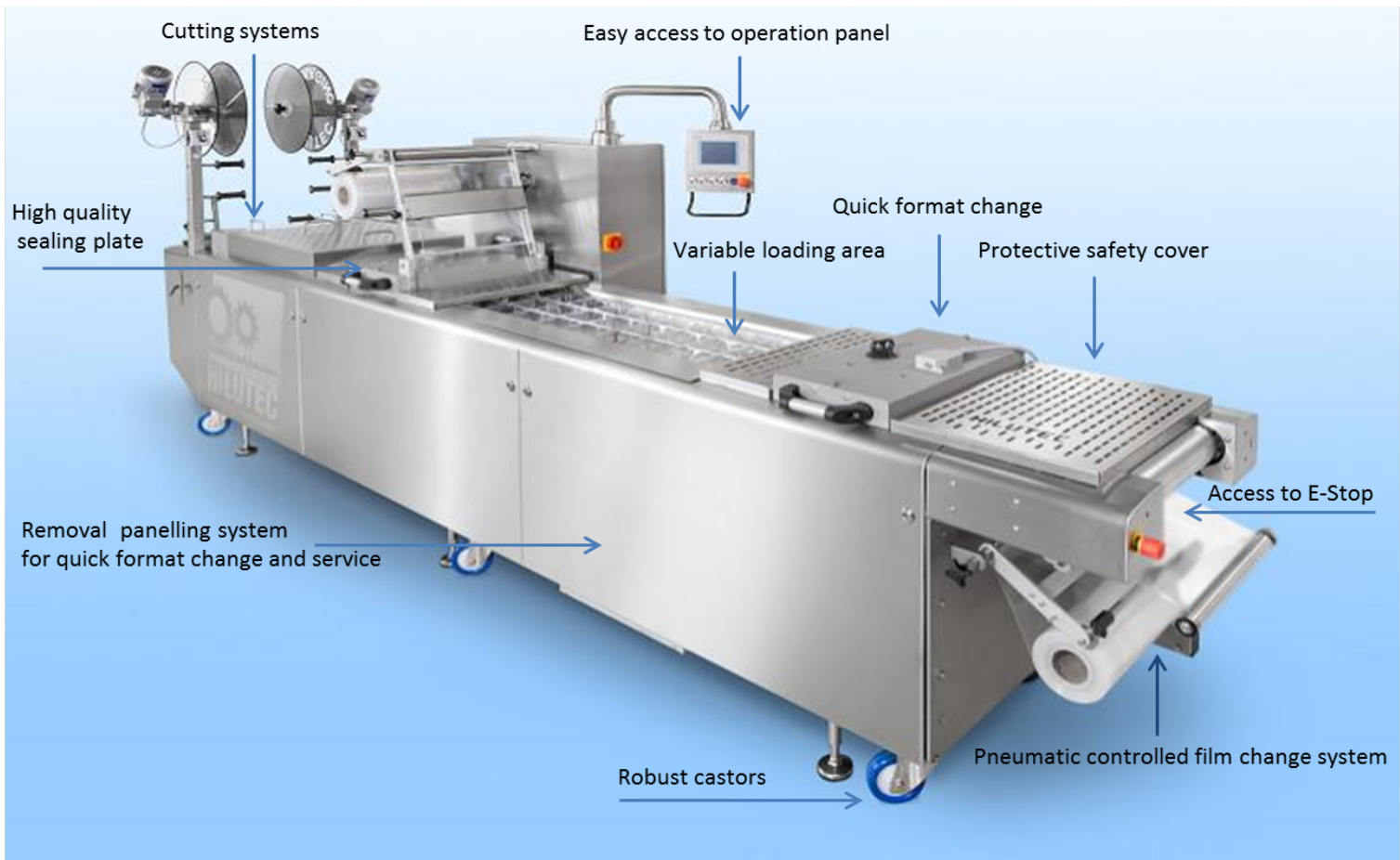


Powerful small thermoformer for the most demanding applications



## 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 innovative development department provide a wide range of options.

## Small, basic high performance machine for thermoforming



## How simple and clean foodpacking can be with the thermoformer 100 FP



**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.**

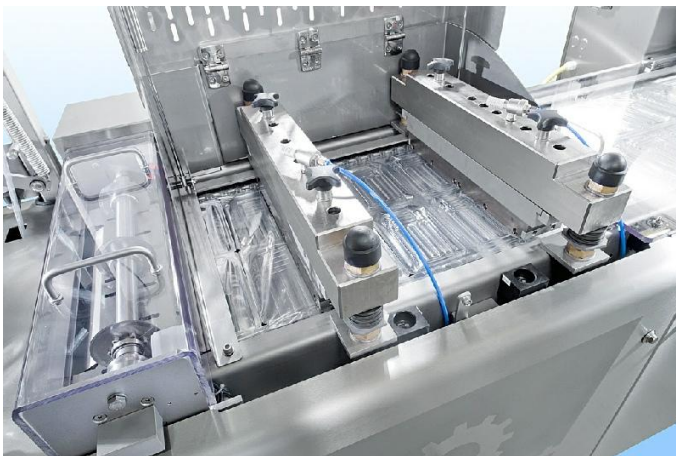


### Standard equipment:

- > 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 packaging systems.
- Economic film consumption.
- Sanitary design.
- Easy access for tool change over.
- Reverse drive system.
- Comprehensive safety system.



### Technical data: FP-100 XXL

➤ Machine length:	4,350 mm – 4,850 mm
➤ Infeed conveyor length:	900 - 1600 mm
➤ Cut off length:	100 – 300 mm
➤ Forming depth:	Max. 100 mm
➤ Top film width:	420 mm
➤ Bottom film width:	460 mm
➤ Top film thickness:	130 micron
➤ Bottom film thickness:	Max. 500 micron
➤ Top and bottom film roll:	Max. 400 mm (ext. dia.)
➤ Machine speed:	5 – 12 cycles / minute
➤ Power:	380 V 50 Hz.
➤ Air supply:	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
- > Low maintenance