

VS95TS-BC Vacuum Chamber System

Description

The Cryovac® VS95TS-BC Vacuum Chamber System offers packaging flexibility for a broad variety of high profile cuts of fresh red meat, processed meats, poultry and cheese. The integrated buffer conveyor eases the machine feeding and reduces the footprint. The Sealed Air Food Care Cryovac packaging system including a bag loader, vacuum chamber, shrink tunnel and proprietary Cryovac Oxygen Barrier shrink bags, creates the ultimate finished package to protect and highlight the product.

Key Benefits



**OPERATIONAL
EFFICIENCY**

- Speeds up to 3.3 cycles per minute.
- User friendly touch screen control panel stores factory settings and programmable settings.
- The large vacuum chamber allows for the packing of a wide variety of products.



**FOOD
SAFETY**

- Runs with Cryovac Oxygen Barrier Bags which provide superior oxygen barrier and aggressive sealant technology to protect your product from the outside environment



**SHELF LIFE
EXTENSION**

- Vacuum Chamber System removes the oxygen from the package allowing for longer shelf life.
- The UltraSeal® system provides product consistency and improved sealing performance through optimized temperature control, which improves seal quality.



Technical Data



Machine Dimensions

Height: 75" (1890 mm)
 Length: 170" (4305 mm)
 Buffered Version Length: 174" (4408 mm)
 Width: 50" (1260 mm)
 Weight: 6172 lbs (2800 kg)
 Seal Bar Length: 59" (1500 mm)
 Construction Material: Stainless Steel



Maximum Product Size

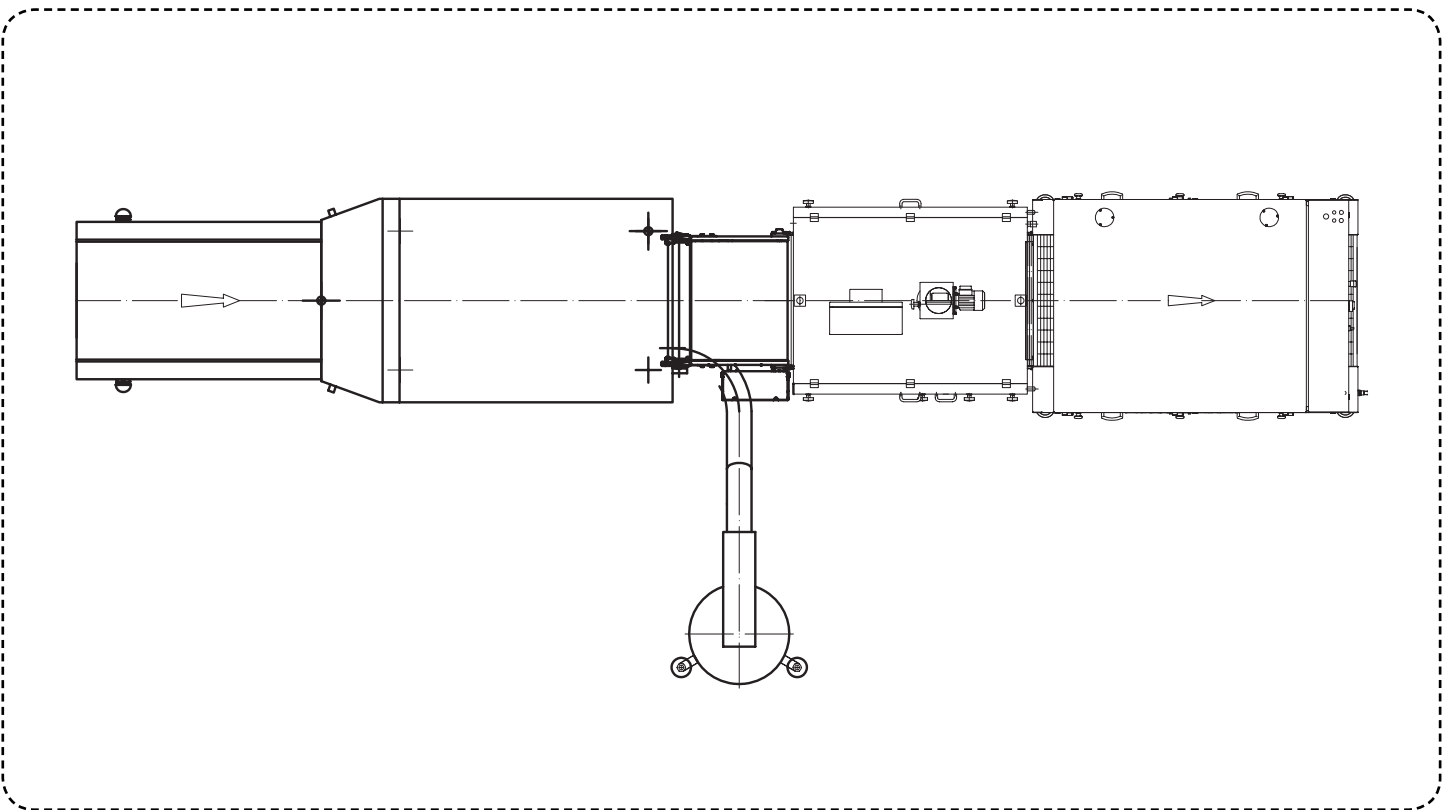
Length: 29" (745 mm)
 Height: 8.8" (225 mm)



Utilities

Electrical Voltage: 460V +/-10%, 50/60 Hz, 3-Phase

Line Layout Example



Contact

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