

Water-Free CRYOVAC® Vacuum Chamber Systems

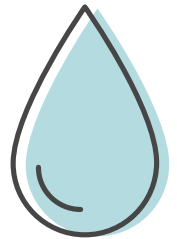
Increased shelf life and packaging flexibility for fresh red meat, processed meats, poultry and cheese

- VS Series novel features save energy and improve throughput
- Advanced Vacuum Control System (AVCS)
- Optimised vacuum cycle for wet product packaging
- Double Vacuum Valve technology
- Intelligent power control for booster pump
- CRYOVAC® Ultraseal® sealing system controls sealing temperature

Saves

**45.650 gallons /
173.000 litres**

of water per year per machine



Saves

**20% energy
>33.000 Kw/year**

(assumes two shifts, 260 labour days)

Saves

23.000 kgCO2e GHG

per year, which is equivalent to 5 passenger vehicles driven for one year

