

COMPARISON GUIDE

VACUUM SYSTEMS ENGINEERED FOR PERFORMANCE, EFFICIENCY, AND RELIABILITY



Vacuum packaging protects perishable foods from oxygen, moisture, and environmental elements to maintain food quality and safety across the supply chain. CRYOVAC[®] offers different types of vacuum chamber systems to suit your needs:

SINGLE CHAMBER: Single chamber vacuum systems provide a semi-automatic, consistent vacuum seal using one chamber. This machine offers packaging flexibility for large and small cuts of fresh red meat, poultry, processed meats, and cheese. Multiple packages can be loaded into the chamber at once to increase efficiency.

ROTARY CHAMBER: Rotary chamber vacuum systems use a rotating drum to create a continuous vacuum seal that preserves freshness, flavor, and shelf life of food items. Rotary chamber vacuum systems run much faster than single chamber systems and are best suited for high-volume production of fresh red meat, poultry, processed meats, and cheese.

AUTOVAC 95

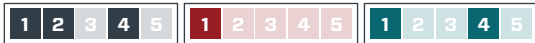
TYPE: Single Chamber

APPLICATION: Low volume production (Up to 3 cycles per minute)

DEGREE OF AUTOMATION: Entry

BAGS CONSTRAINTS: Up to 59" wide | Up to 29" long

IDEAL FOR: Smaller food producers and small-scale specialty products



The CRYOVAC[®] brand AutoVac 95 single 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.



8600 SERIES

TYPE: Rotary Chamber

APPLICATION: Mid to high volume production (PPM: Up to 50*)

DEGREE OF AUTOMATION: Mid

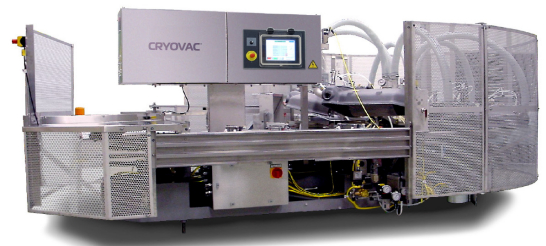
BAGS CONSTRAINTS: Up to 16" wide | 39" long

IDEAL FOR: Mid to large-size food producers of fresh red meat, poultry, ready-to-eat, processed meats, and cheese



The CRYOVAC[®] brand 8600 series rotary chamber vacuum system is available in a variety of sizes and can be customized to fit many product applications. Its legacy design has proven reliable over many years across all sectors of food production.

AVAILABLE MODELS: 8600E-14E, 8600E-14DS, 8600R-14DS, 8600R-14H, 8600E-14EL, 8600E-16EL, 8600R-14CS, 8600R-16CS



AUTOVAC 86 SERIES

TYPE: Rotary Chamber

APPLICATION: Mid to high volume production (PPM: Up to 35*)

DEGREE OF AUTOMATION: High

BAGS CONSTRAINTS: Up to 24" wide

IDEAL FOR: Mid to large-size food producers of fresh red meat, poultry, ready-to-eat, processed meats, and cheese



The CRYOVAC® brand AutoVac series is the world's most innovative, intuitive rotary vacuum chamber system. A 15" full-color user interface allows an operator to manage all machine operations, run diagnostics, and monitor connected equipment. It's equipped with machine intelligence that optimizes performance and ensures the highest levels of productivity by reducing rework with features like automatic fault handling, seal control, and adaptive speed control.

AVAILABLE MODELS: AutoVac 86-14L, AutoVac 86-18, AutoVac 86-24



8490

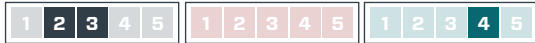
TYPE: Vertical Rotary Chamber

APPLICATION: Low to high volume production (Up to 20 cycles per min)

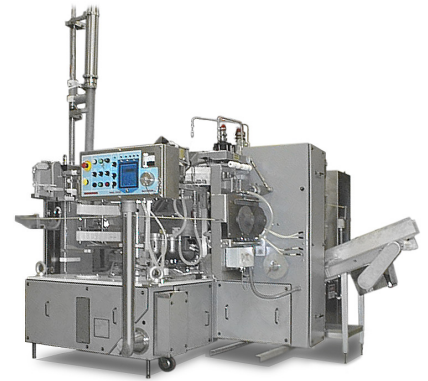
DEGREE OF AUTOMATION: Entry

BAGS CONSTRAINTS: Up to 12" wide | Up to 21" long

IDEAL FOR: Cook-in-the-bag products such as processed deli loaves



The CRYOVAC® brand 8490 machine is a high-speed, automated vacuum packaging system for a variety of cook-in-the-bag products. The system automatically positions and fills each bag from the bottom up, then advances it to the rotating vacuum chambers for vacuumizing and sealed the package. Various seal configurations are available to provide the preferred package shape.



KEY FEATURES LEGEND

PRODUCT VARIATIONS

- 1** Left-Hand Operation
- 2** Stainless Steel Construction
- 3** Curved-Seal
- 4** Size Variety
- 5** Ready-To-Eat

OPERATIONAL EFFICIENCY

- 1** Compact Design
- 2** Cloud Connectivity
- 3** Full-line Monitoring Capability
- 4** Dynamic Speed Control
- 5** Automatic Fault Handling

PRODUCT INTEGRITY

- 1** Compatible with Advanced Maintenance Program (AMP)
- 2** Remote Technical Support
- 3** Advanced Safety Features
- 4** Compliant with USDA Sanitary Requirements
- 5** Training Material Integrated into HMI