

Description

The Cryovac® 8604 Dual Infeed System maximizes the production capabilities of the Cryovac® 8600 Series Rotary Vacuum Chamber machines. The system consists of dual lane conveyors which are fed by various methods including manual and automated bag loaders and flow wrappers. Dual infeeds are custom designed to provide an uninterrupted flow of packaged product from multiple loading stations to the rotary vacuum chamber machine and designed to match the speed of the rotary with an electronic sensor.

Key Benefits



OPERATIONAL
EFFICIENCY

- Eliminates excess labor required to position product onto platen
- Eliminates tasks that are prone to injury and repetitive motion
- Platen Yield improvement with improved platen efficiency and improved quality of seals
- Easy operator control with integration of the Rotary Vacuum Chamber system (1 control panel for both systems)
- Allows added production flexibility and packaging versatility
- Eliminates costly downtime for product or bag-size changeover



FOOD
SAFETY

- Designed for optimal hygiene with easy tool free disassembly and designed to ready-to-eat sanitation standards



BRAND
BUILDING

- Consistent package appearance from automatic placement of product.



8604 Dual-Infeed System

Technical data



Machine Dimensions

Vary as are customized to layout and applications

Model	Infeed Conveyor	Discharge Conveyor
8604A	10" (254 mm)	25" (635 mm)
8604B	16" (406 mm)	37" (940 mm)
8604D	13" (330 mm)	31" (787 mm)

Product Widths (but is dictated by Rotary Vacuum Chamber Size):

8604A – up to 9" (229 mm)

8604B – up to 15" (381 mm)

8604D – up to 12" (305 mm)



Weight

Construction: Stainless Steel



Utilities

Electrical voltage: 460 VAC, 3 Phase, 60 Hz., 15 AMP

Air: 5 SCFM @ 60 psig, 3/8" line

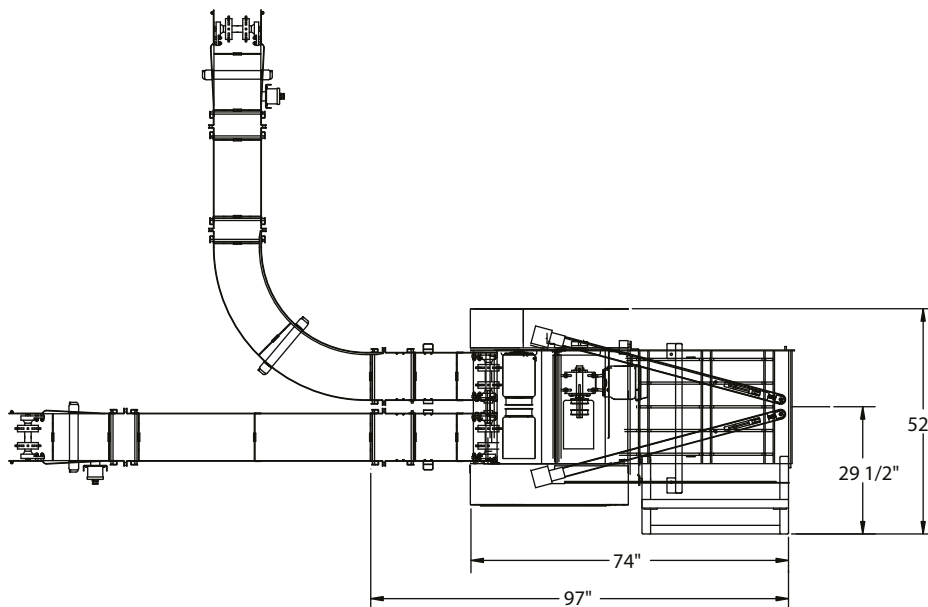


Working Speed

Designed to match the speeds of the

Rotary Vacuum Chamber Model (Up to 60 PPM)

Line layout example



Contact

sealedair.com/foodcare