

PPI- Product Position Infeed

Description

The new Cryovac® Product Position Infeed system (PPI) is designed to interface with and properly position product onto the Cryovac® 8600 series rotary vacuum chamber machines. The PPI system uses two separate conveyors, an infeed conveyor and a load conveyor, that are timed to match the speed of the platens on the rotary vacuum chamber system and accurately places the product in position on the platen. The PPI systems are custom designed to the chamber size of the rotary vacuum chamber machine. There are two variations for sensing product:

Through Beam sensing for uniform and consistent profile products (PPI-xx-TB)

- Applications include Smoked and Processed Meats and Cheese

Camera Vision sensing for applications with an irregular profile (PPI-xx-V)

- Applications include fresh meats and bone in products

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 as product is paced to utilize every platen
- Custom designed for Application
- Improved Quality with consistent seal and vacuum packages
- Easy operator control with integration of the Rotary Vacuum Chamber system (1 control panel for both systems)
- Designed for Optimal Hygiene
- High safety level as the system will automatically stop for all faults from the Rotary Vacuum Chamber system and will not re-start until faults are cleared



BRAND
BUILDING

- Constant package appearance from automatic placement of product through process

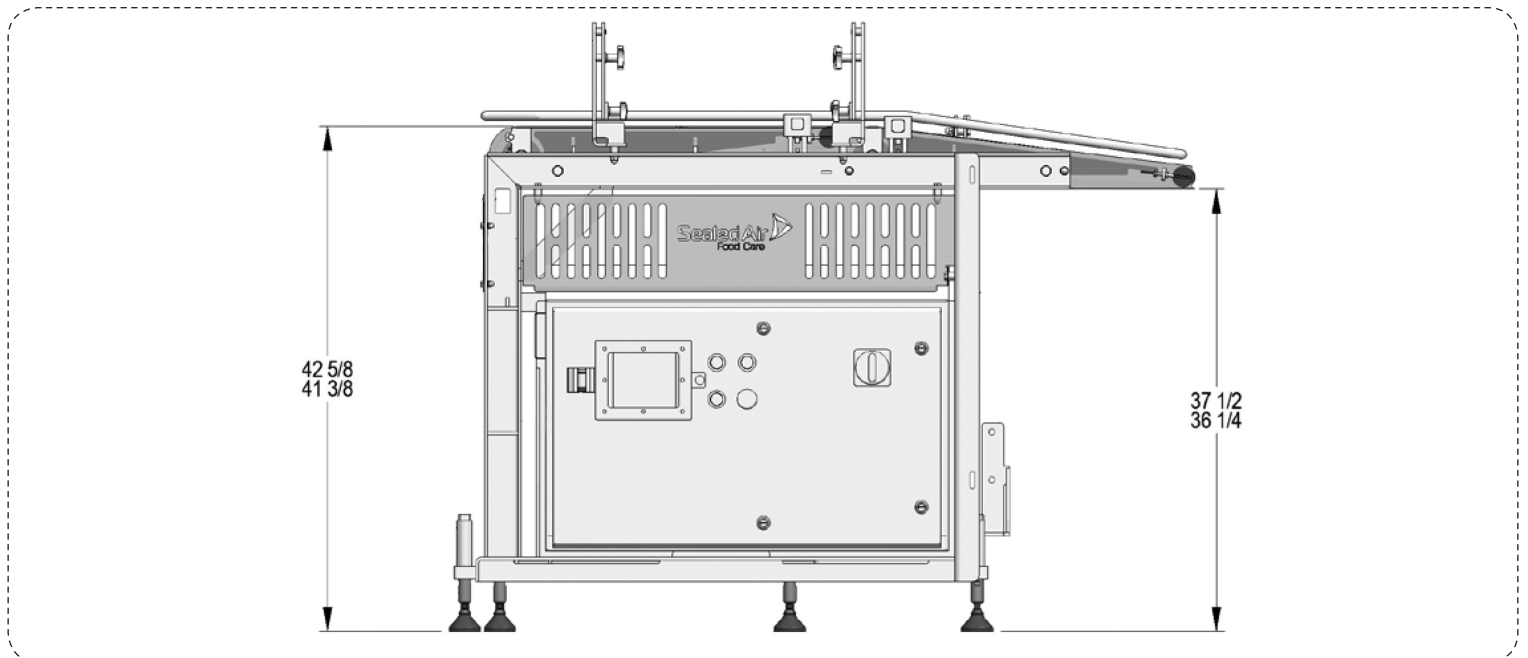


Technical data

- Machine Dimensions**
 Infeed Height: Approximately 43" (1092 mm) – adjustable
 Discharge Height: Approximately 38" (965 mm) - adjustable
 Length: 58" (1473 mm)
 Belt Width: 12" – 18" (305 mm – 457 mm)
 *Overall dimensions can vary based upon Rotary Vacuum Chamber model

Electrical Voltage
 Electric: 480V, 60 Hz, 3-Phase, 10 amp.
 Recommended 9kVA Isolation Transformer (ACTRANS09)
- Weight**
 Weight: 500 lbs. (227 kg)
 Construction: Stainless Steel
- Working Speed**
 Matches the speeds of the Rotary Vacuum Chamber Model
- Maximum Product Size**
 Matches the product dimensions of the Rotary Vacuum Chamber model – check product specifications for the appropriate Rotary Vacuum Chamber machine

Line layout example



Contact

sealedair.com/foodcare