

## EQUIPMENT PRODUCT INFORMATION

# TS200 AUTOSHRINK TUNNEL

## SMARTER SHRINKING FOR CLEANER, FASTER, STRONGER PACKAGING

## DESCRIPTION

Engineered for high-volume meat and cheese processors, the TS200 AutoShrink tunnel delivers unmatched shrink performance with intelligent automation, hygienic design, and minimal downtime, so your line runs cleaner, faster, and more reliably. Remote monitoring and full-line automation available when paired with the latest CRYOVAC<sup>®</sup> vacuum rotary systems, streamlining operations and maximizing efficiency from a single control point. As a trusted partner to every major food processor, CRYOVAC<sup>®</sup> delivers unmatched reliability, scale, and expertise in food packaging solutions.



## KEY BENEFITS

### OPERATIONAL EFFICIENCY

- Maintain precise water temperature control within  $\pm 3^{\circ}\text{F}$  to ensure consistent shrink performance and optimal packaging appearance
- Eliminate the need for ventilation and boost energy efficiency with the in-house steam recapture system
- Achieve 99% equipment uptime to keep production running smoothly and meet daily output targets
- Streamline sanitation and uphold hygiene standards with automated descale, drain, and flush cycles
- Modular, flueless design simplifies maintenance and reduces infrastructure demands, making installation and upkeep more efficient
- Twice as efficient as legacy shrink tunnels with intelligent automation to optimize energy use and boost throughput
- Monitor real-time equipment performance through SEE Smart Link to help boost efficiency, catch issues early, and reduce downtime with faster troubleshooting
- Eliminate bottlenecks, maintain consistent product flow and streamline upstream and downstream processes with integrated equipment

### PRODUCT INTEGRITY

- Provides unmatched shrink performance for tight, uniform, and durable packaging that protects product shape and appearance, preserving shelf appeal, and improves shelf life

### BRAND EXPERIENCE

- Delivers a clean, tight shrink finish that enhances package appearance and protects product integrity throughout distribution, helping brands consistently present a premium, trustworthy image to consumers

# TECHNICAL DATA

## MACHINE DIMENSIONS

Max Length	62.99" (1600 mm)
Width	62.99" (1600 mm)
Height	86.8" (2205 mm)

## WEIGHT

Weight	2180 lbs (988 kg)
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## OPERATORS

Required	1 to monitor only
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## PRODUCT DIMENSIONS

Length	Up to 56" (1422 mm)
Width	22" (555 mm)
Height	10.5" (266 mm)
Weight	220 lbs (100 kg) max

## SPEED

Working Speed	Variable speed up to 75 FPM
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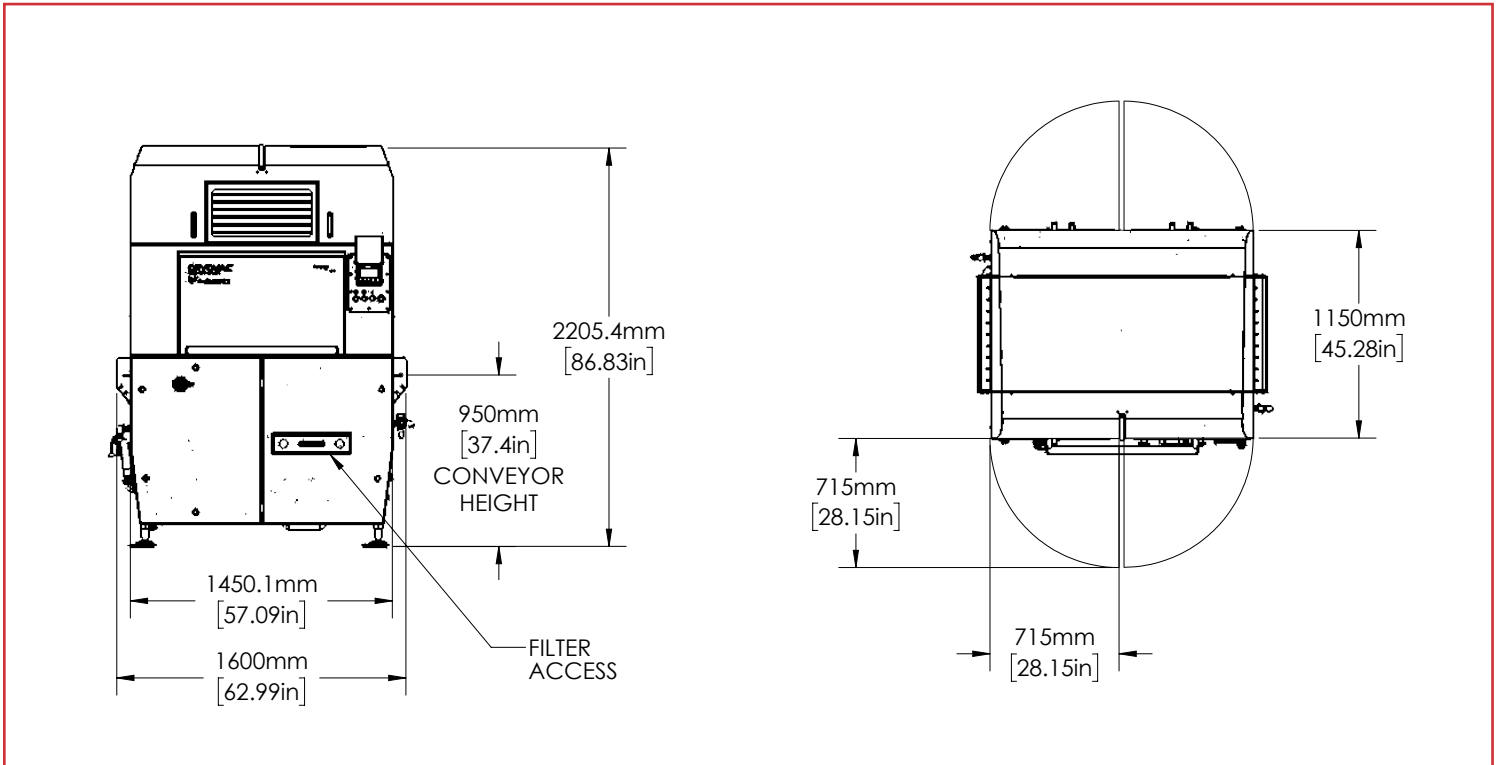
## UTILITIES

Electrical	460 VAC, 60 Hz, 3 Phase + PE, 100 Amp 75 kVA Isolation Transformer Recommended
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## WATER

Temperature Range	5-25°C (41-77°F)
Pressure	0.2-0.6 MPa (2-6 bar) (29-87 psi)
Consumption	Up to 200 L/h (53 gal/h) (depending on temp., product, and product flow)
Connection	1/2" BSPT internal thread or 1/2" hose barb
Tank Volume	120 L (31.7 gal)

## LINE LAYOUT EXAMPLE



\*Current draw is intermittent. During normal operation, heaters draw 75A 50% of the time. During startup, 75A is drawn for 10-15 minutes to reach temperature.  
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