

DESCRIPTION

The CRYOVAC® brand AutoVac 86 is the world's most innovative, intuitive rotary vacuum chamber system built from the legacy of our vastly successful 8600 series. Designed to be a highly flexible and productive vacuum packaging system running at speeds up to 30 PPM, the AutoVac 86 is ideal for fresh beef, pork, lamb, poultry, ready to eat, processed meats and cheese.

A 15" full-color, graphical user interface features real-time animation of the packaging process. This high-resolution interface allows for a single operator to manage machine operations, run diagnostics, perform maintenance, and monitor and control connected equipment all from one location.

The AutoVac 86 is built to be resistant to the corrosive environment often found in food production and packaging rooms. Designed with ergonomics, safety, and hygiene in mind, it is easy to use, clean, and maintain, and is engineered to be acceptable for use in USDA inspected meat and 3-A SSI dairy facilities.

KEY BENEFITS



Operational
Efficiency

- Large, high-resolution touchscreen interface is designed for operation, diagnostics, and full line control from one location
- Automatic and sequential start and stop of auxiliary equipment from user interface allows for added convenience, productivity, and safety
- Bilingual, intuitive display requires minimal training and experience
- Machine intelligence can optimize performance and ensure the highest levels of productivity, reducing rework with features like automatic fault handling, seal control, and adaptive speed control
- Safety guards help protect the operator while also making washdown easier and more ergonomic
- Engineered to help eliminate standing water
- Quick-change seal bars are located on the platen for easy removal
- Allows for fast, easy product changeover for optimum packaging flexibility



Product
Integrity

- Stainless steel/UHMW materials used where direct food contact is expected, hygienic design makes cleaning easy and effective
- Designed to meet or exceed all government (FDA and USDA) guidelines for sanitation and safety requirements
- Soft product discharge helps protect against product damage
- Options include stainless steel frame and components for ready to eat applications



TECHNICAL DATA



MACHINE DIMENSIONS

MAX LENGTH: 223" (5673 mm)
WIDTH: 120" (3037 mm)
HEIGHT: 78" (1984 mm)
SEAL BAR: 18" (457 mm)
(12 dual-wire 1/8" (3 mm) wide seal bars)

PRODUCT DIMENSIONS

WIDTH: 15.5" (394 mm)
LENGTH: 25" (635 mm)
HEIGHT: 9.5" (241 mm)
(max. L, W & H can't be used simultaneously)



SPEED

WORKING SPEED: Up to 30 PPM depending on product application



OPERATORS

NO. OF OPERATORS: 1



WEIGHT:

WEIGHT: 8300 lbs (3765 kg)



UTILITIES

ELECTRICAL: 460 VAC +/-10%; 3 phase - 60 Hz
CURRENT PROTECTION: 50 AMPS
ISOLATION: 45 kVA isolation transformer, customer supplied
VACUUM: Can be used with vane or screw pump technology configurations.
Contact your sales rep for more information

COMPRESSED AIR

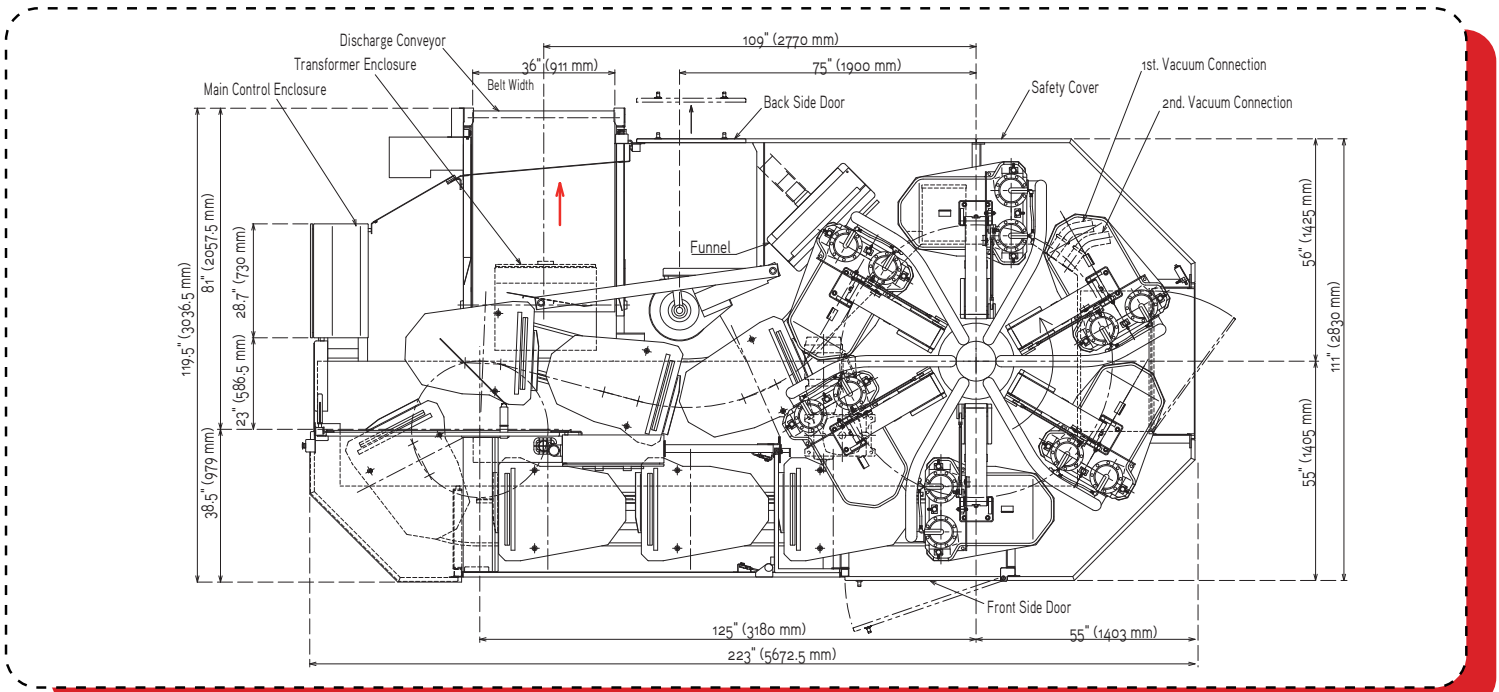
OPERATING PRESSURE: 80 psi min; 100 psi max
CAPACITY: 40 SCFM



BAG DETAILS

WIDTH: Up to 18" (457 mm)
BAG TYPES: CRYOVAC® Brand Barrier or E-Bags

LINE LAYOUT EXAMPLE



CONTACT

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