

RG20 Bag Re-Gusset Machine

Description

The Cryovac® RG20 is a fully automatic bag re-gusset machine for preparing a cheese block for vacuuming and heat sealing. This machine is designed to re-gusset pouches from the CL20 Bag Loader. The RG20 is sold in combination with the CL20 Bag Loader to provide the most comprehensive system for handling large cheese blocks. There are several options for transport conveyors that are sold separately.

Key Benefits



OPERATIONAL
EFFICIENCY

- Eliminates labor positions that are prone to injuries and repetitive motion
- Cryovac® gusseted pouches are the best means for consistent shape cheese blocks



FOOD
SAFETY

- Reduces the risk of contamination by elimination of human contact
- Runs with Cryovac® Gusseted Pouches which provide superior oxygen barrier and aggressive sealant technology to protect your product from the outside environment



SHELF LIFE
EXTENSION

- When used with Cryovac® Gusseted Pouches and vacuum packaging, protects the product's freshness, color and flavor throughout distribution



RG20 Bag Re-Gusset Machine

Technical data



Machine Dimensions
Length: 36" (922 mm)
Width: 54" (1380 mm)
Height: 85" (2152 mm)



Utilities
Electric: 240 VAC or 480 VAC, 3 Phase, 60 HZ
Air: 90 PSIG, 10mm Dia Line



Weight
Weight: 550 lbs (250kg)
Construction: Stainless Steel

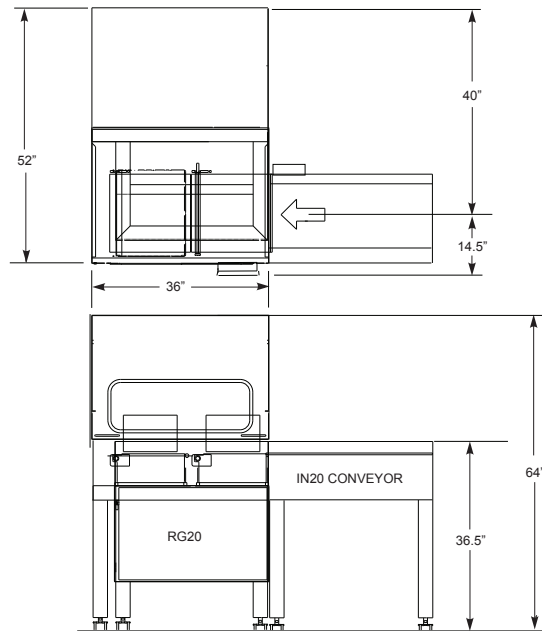


Working speed
Up to 6.5 cycles/minute; 400 cheese blocks per hour



Bag details
Specifications for 40 lb (20kg) blocks in gusseted pouches
11"W (277 mm) x 8"H (200 mm) X 26" L (660mm)

Line layout example



Contact

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