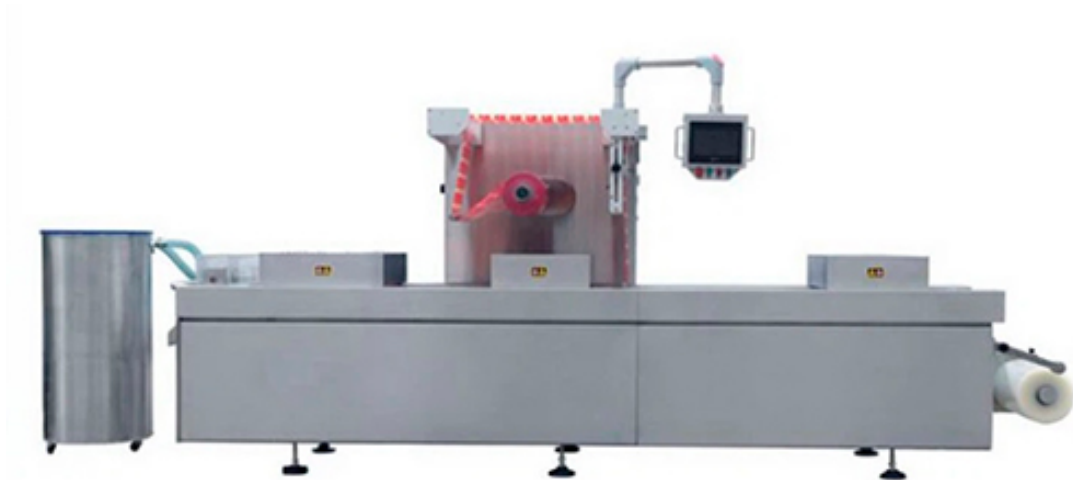


Automatic Thermoforming Machine VR-320A



HVR-A model has been designed to pack food and medical products, capable of both flexible and rigid packaging.

They are constructed in corrosion resistant materials and a full stainless steel structure.

Optional vacuum and gas flushing systems to create (MAP) modified atmosphere packages are available.

Thermoforming Modified Atmosphere Packaging (MAP) is a technique used for prolonging the shelf-life of fresh or minimally processed foods. In this preservation technique the air surrounding the food in the package is changed to another composition. This way the initial fresh state of the product may be prolonged. It is the shelf-life of perishable products like meat, fish, fruits and vegetables that will be prolonged with MAP since it slows the natural deterioration of the product. MAP is used with various types of products. The mixture of gases in the package depends on the type of product, packaging materials and storage temperature.

Parameters:

Model	HVR-320A
Voltage (V/Hz)	AC 380/50
Sealing Power (W)	2000
Air Source(Mpa)	0.5-0.6
Chamber Dimension (L×W×H) (mm)	200× (100-400)
Max. stretch depth (mm)	≤80
Vacuum Pump capacity (m3/h)	100 or 160 or 200
Capacity(Times/min)	4-6 times/min
Cooling Type	water-cooling
Upper FILM Width(mm)	292
Lower FILM Width (mm)	322
External Dimensions (L×W×H) (mm)	5000×950×2000
Net Weight (Kg)	Approx.1500