

LT520 Automatic Thermoforming Vacuum Packaging Machine



Thermoforming is a manufacturing process where a plastic sheet is heated to a pliable forming temperature, formed to a specific shape in a mold, and trimmed to create a usable product. Foods that benefit from vacuum can keep the product fresh for a longer period.

The kind of machine has a PLC control system, therefore provides easy programming and safeguards proper operation.

It is suitable for packing foods, such as egg, sausage, meat, etc.

Thermoforming Vacuum Packaging Machine Working Process:

Lower film thermoformed - Products loaded - Upper film covered - Vacuum - Sealed - Slitted - Finished products

Specifications:

Model	LT520
Width of Top Film	496mm
Width of Bottom Film	522mm
Chamber Size	200-500mm
Vacuum	≤200Pa
Inflatable Shaft	Automatic
Compressed Air	≥0.6MPa
Injection Gas Pressure	≥0.2MPa
Working Speed	10-15 seconds
Cooling Water	≥0.15MPa
Voltage	380V 50HZ
Power Rate	10-20kw
Dimensions	7800*1050*2000mm
Net Weight	2200kgs
Work Environment	Moisture: ≤80% Temperature range: -5 °C to 35 °C