

Zong Zi Vacuum Skin Pack Machine



The vacuum skin pack is often used on fresh meat or seafood products, which holds the water from flowing and extend the shelf life with vacuum environment. The advantage of skin pack is that with the special high stretch ability top film, which can cover the product tightly and without any tiny gap and rivel between film and product. It holds fix the product in the tray and aviod that water or blood for some fresh meat leaking.

Features:

- High efficiency, at least 10000 packages per day.
- Safe and easy to operate with PLC touch screen operating system.
- Outstanding packaging with customized forming mold and functions for automated packaging.
- Provide full after-sale service, engineers are able to service overseas.



Zong zi Pack:

The fresh Zong Zi may go bad if not eat in a short time because of the short shelf-life. The Vacuum skin pack can cover the product like a layer of skin to keep the moisture from losing and make the shelf-life longer.

Thermoforming Technology:

Advanced thermoforming technology can increase packaging production speed and package quality. It use compressed air and vacuum to help heated film form into different shapes. The bottom mold is totally customizable.