

VCC PLUS GENERAL FEATURES

GENERAL FEATURES

Machine capability is from 0 to 3.5 cycles/ minute depending on the vacuum pumps capability, product temperature, vacuum level to be achieved, etc.

Conveyor belt is adapted for 1 or 2 operators.

Machine is adapted to work on both sides; left and right.

The machine is manufactured with materials suitable for food contact.

Conveyor belt is smooth without joints.

Conveyor belt has a coating to avoid leaks on both sides and lateral edges.

Loading bars have a non-stick coating for fitted bags.

Safety guards for operators are set at the inlet and outlet area.

Safety guards for hands are set at the loading area.

Intuitive self-adjustable touch screen is set with 10 programmes to be adapted to different products.

Control Panel is located near the operator (centred for two operators).

Emergency stop with quick system switch-off.

Standby mode adjustable by seconds.

Alarms on screen.

Pump start-up from screen.

Maintenance menu.

Operators passwords.

75 different step speed, with modifiable ramps.

Hood manual-pneumatic-mechanical locking at top position to assure repairs safety.

Manual working mode (for vacuum cycles).

Semi-automatic working mode (for step plus vacuum cycle).

Automatic working mode (automatic and non-stop work mode)

Fast cycles: hood lowering advance, adjustable from 0 mm to 999 mm before the end of the belt progress, the chamber is lowered in order to speed-up the cycles.

Fast cycles: Saved time of belt progress, adjustable by split second, when the hood is lifted in order to speed-up cycles.

Loading by X1/X2/X3, loading selection in one-two-three sub-step so that the machine can be loaded on the left and right sides by just one operator placed in the centre.

Link of the loading bars with the sealing bars while belt advances.

Easy access to chamber for cleaning and repairs.
Compressed air pressure controller with filter.
Quick change of conveyor belt.
Quick access to electric boards.
Stainless chassis and frame.
Selector of the belt washing function in order to clean with pressurized water without dismantling.
Reachable greasing points.
Spare parts list.
Instructions manual.
CE Standards certificate about machine uses and safety.

VACUUM FEATURES

Vacuum suction on top of the hood avoiding water and particles inlet.
Not-achieved vacuum alarm.
3 inches vacuum pipes.
Vacuum control: by mbrs, by time or both at the same time.
Product moisture vacuum control.
Tared vacuum control.
Flashing Vacuum control by periods + gradual.
Control of Stage Vacuum lung + incremental
Vacuum time in the sealing process (vacuum time added while sealing).
Vacuum test with vacuum and air tightness results.
Soft-air (flashing aeration).
Heaters into the vacuum pipe in order to avoid freezing.

SEALING FEATURES

24 mm standard height of sealing bar.
Upper cord sealing; flat, concave or double concave special for fats, liquids, etc.
Independent sealing control for every of the four sealing bars.
Automatic control of steady temperature in the sealing plate.
Sealing time adjustable by split seconds.
Sealing bars made of aluminium and insulating materials.
Adjusting time of the sealing cooling.
Room temperature does not affect to the sealing control.
Quick change of the upper sealing plate.
Quick change of the bottom biactive sealing plate.
Quick change of the teflon sealing (adhesive tape 0.12 mm thick)

Height quick change of sealing bars according to the product.

OPTIONAL FEATURES

Width between sealing bars: 600 700 800 900 1000 1100 1200 1300.....

Useful length of the sealing bar: 1000 1100 1200 1300 1400 1500 1600.....

Hood inner height:

Standard height of the hood: 245 mm including the dome.

Minimum height of the hood: 139 mm for a maximum sealing height of 24 mm.

Minimum height of the hood: 150 mm for a maximum sealing height of 35mm.

Minimum height of the hood: 185 mm for a maximum sealing height of 70mm.

Maximum height of the hood:300mm

Main vacuum pump 100 160 202 250 302 400 500 630 mc/hora.....

Booster-Roots vacuum pump 250 500 1000 1500 mc/hora.....

OPTION Banks for roots and external pumps

OPTION 6 inches vacuum collector.....

OPTION Anti-blowing system for bags.....

OPTION Complete cutting.....

OPTION Partial cutting.....

OPTION Pre-cutting for extra-long bags.....

OPTION Trims collector by vacuum suction + compressed air

OPTION Bottom biactive system.....

OPTION Height of sealing bars (35 mm)

OPTION Height of sealing bars (70 mm)

OPTION Air-cooling sealing

OPTION Water-cooling sealing

OPTION Remote control

OPTION Basic data export

OPTION Plus data export

OPTION BC Independent loading belt

OPTION VCC non-slip loading belt

OPTION BC Non- slip Loading belt

OPTION VCC Loading belt with buckets

OPTION BC Loading belt with buckets.....

OPTION Transfer cordons for light bags.....

OPTION Servomotor for VCC belt.....

- OPTION Servo Motor for BC
- OPTION Electrical pre-installation for Robot-loading.....
- OPTION Smooth vacuum on divided hood.....
- OPTION Basic spare parts kit.....

NECESSARY SUPPLIES:

Compressed air supply: Air network free of particles and moisture, keeping 6 bars of pressure and a consumption 500 l/min.

Water supply: Only available with water cooled bars option.
Consumption: 100 l/h at a maximum temperature of 20° C.

Electrical power: 400 W voltage, Number of phases 3+ N+ Ground, frequency 50-60 Hz.
Maximum power will be 5 kW + pumps.

Approximate weight: 1500 Kg without pumps.