

**IN-FEED CONVEYOR**

**Standard** (index 12.5 in)



**D = 39.4 in** (length 50.4 in)



**D = 78.7 in** (length 87.4 in)

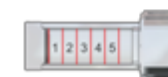


**D = 118.1 in** (length 112.6 in)



**D = 157.5 in** (length 155 in)

**Optional** (index 7.5 in)



**D = 39.4 in** (length 50.4 in)



**D = 78.7 in** (length 87.4 in)

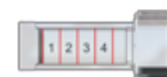


**D = 118.1 in** (length 112.6 in)



**D = 157.5 in** (length 155 in)

**Optional** (index 10 in)



**39.4 in** (length 50.4 in)



**D = 78.7 in** (length 87.4 in)



**D = 118.1 in** (length 112.6 in)



**D = 157.5 in** (length 155 in)

**LAY-OUT ReeFlex & ReeMatic 250/16 AUTOMATIC OUT-FEED CONVEYOR**



<b>A</b>	75.2 in			
<b>B</b>	41 in			
<b>C</b>	175.2 in	210.6	250 in	282 in
<b>D</b>	39.4 in	78.7 in	118.1 in	157.5 in



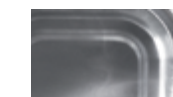
**ReeFlex & ReeMatic 250/16**



**CUTTING SYSTEM /**

**EASY OPENING**

The tray can be easily opened by the use of peeling tab



**INSIDE CUT**

Top film is cut in order to remain inside the tray rim dimensions



**PRE-CUT**

Application for film pre-cutting before tray sealing



**SEAL-IN**

Double vertical comparmet: seal on the lid and seal in the tray



**APPLICATIONS /**

**M.A.P.**

Fresh meat in M.A.P.



**SKIN-PACK**

Different SKIN solutions to fully accomplished the most recent packaging trends



**SNAP ON-LID**

Closing with lid on a sealed tray



**SPECIAL SHAPE**

Octagonal tray processed in M.A.P.



**OPTIONAL EXAMPLE**



TD RM (de-nester)



VIBRATION UNIT



OUT-FEED CONVERGER



SNAP-ON LID UNIT



MPD (product distributor)



RDK (dosing units)



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# ReeFlex & Reematic 250/16

## MACHINE

The NEW ReeFlex 250/16 and ReeMatic 250/16 line represents Reepack ultimate evolution on mid-high range capacity tray sealers. The two double-chamber, fully automatic tray sealers have been completely renewed in accordance with the increasingly high demanding standards of our valued customers in terms of automation, performance, and sanitizing. A completely new housing encompasses lots of mechanical and electronic improvements, which all together bring to an excellent Hygienic Design, optimized synchronization with other equipment, and increased performances overall. Interestingly, all the above have been possible without compromising the existing die-sets and equipment. In facts, the new models feature a total interchangeability with previous series. Of course this is very convenient also in terms of spare parts and packaging materials! All the details of these new models were carefully designed to optimize flexibility, efficiency, and reliability and in order to achieve the best performance during any particular production process. As mentioned, sanitizing and hygiene of the machine have been stressed - for example by using inclined surfaces never in contact with each other for fast liquids' evacuation. Also, the presence of external screws was reduced, and the high quality stainless steel construction can survive the most aggressive cleaning products. Improvements in our fully electric, counterbalanced, leverage system of the chamber together with upgrades in electronics, brought the new models to run at up to 17 cycles per minute only with sealing. When equipped with a either 200 or 300 m<sup>3</sup>/h vacuum pump and a gas system for MAP configurations, the machines can reach 10-12 cycles per minute.

## MATERIALS

Any type of tray/container of plastic material, multilayer, foam, carton board or aluminum can be perfectly processed with the matching lid film - either neutral or printed. The maximum dimensions of trays, which can be processed, and the relative number of cavities on the die-sets, are described in the next page.

## APPLICATIONS

Rigorously designed for the food industry, these machines can be functional to any food/non-food product that has to be closed in a preformed tray/container. Thanks to international certifications, any kind of food products can be legally processed everywhere around the world - e.g. red meat, poultry, fish, cheese, bakery products, ready-meals. Both the tray and the food item itself can be loaded either manually or automatically by integration of the right equipment.



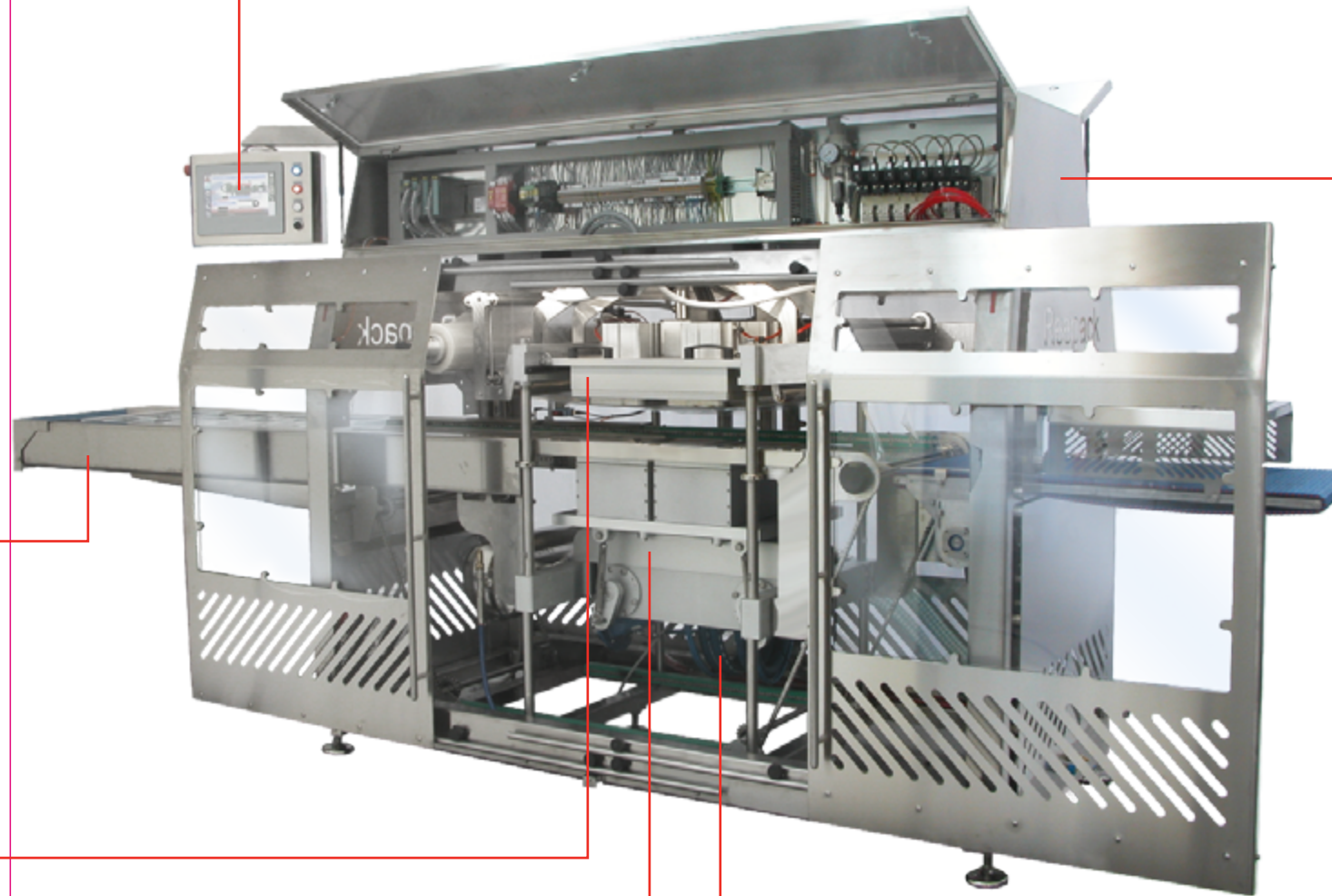
MULTIFUNCTIONAL DISPLAY WITH TOUCH SCREEN AND USB CONNECTION /



DOUBLE CHAMBERS MOLDS



SAFETY DEVICE FOR INLET CONVEYOR /



SERVO DRIVEN DOWN LIFTING SYSTEM /



DOUBLE VALVE VACUUM & GAS SYSTEM



HYGIENIC DESIGN

## TECHNICAL DATA

	ReeFlex 250/16		ReeMatic 250/16	
Max machine height	75.2 in			
Machine width	41 in			
Machine length	175.2 in	210.6 in	250 in	282 in
Free loading area for tray	39.4 in	78.7 in	118.1 in	157.5 in
Free loading positions	3	6	9	12
Tray index	12.5 in			
Height of loading conveyor	36 - 37.8 in			
Tray out-feed with motorized conveyor	■			
Die set in a double vacuum chamber	■			
Double chamber movement	Electro-Mechanical Servodrive			
Machine weight excluding vacuu pump	Approx. 2650 lb*			
Max width of top web	20.4 in			
Max diameter of web roll	11.8 in			
Diameter of web roll mandrel	3 in			
Vacuum pump available	70 - 140 - 210 ft <sup>3</sup> /min			
Electrical supply	230V / 60 Hz / 3 Ph			
Power consumption	Max 41kW / 67A			
Compressed air	74.5 PSI		99 PSI	
Machine cycles**	♣ Up to 16 cycles for minute			

\* Depending on the machine equipment

■ Standard

♣ With evacuation and gas flushing up to 10 cycles per minute - only sealing up to 16 cycles minute

## NUMBER AND MAX. TRAY DIMENSIONS PROCESSED PER CYCLE

FORMAT 1.2	10.55 x 14.17 in Max H 5.12 in	10.55 x 15.35 in Max H 5.12 in
FORMAT 2.2	10.55 x 6.8 in Max H 5.12 in	10.55 x 8.93 in Max H 5.12 in
FORMAT 3.2	10.55 x 4.25 in Max H 5.12 in	10.55 x 5.7 in Max H 5.12 in
FORMAT 4.2		10.55 Max H 5.12 in

## OPTIONALS ON REQUEST

### VOLTAGE AND LINKS

Different electrical supply  
Control and link to external equipment  
Connection for centralized vacuum system

### DIE SET

Easy-open tab  
Film web cut inside outline of the tray  
Die set in stainless steel  
Special format 1.1 with joint chamber for big trays  
Pre-cutting for tray multi-compartments

### ACCESSORIES

Photocell for printed film  
Liquid filter and powder  
Support for film printing device  
Special carrier rods for tray

### EQUIPMENTS

Conveyer conveying in 1 lane  
Tray de-nester  
Dosing units

Material must be preliminarily accepted from Reepack. Otherwise Reepack is not responsible for any problems