

DELTA FLOBAG

FLEXIBLE PACKAGING SOLUTIONS



MAIN FEATURES

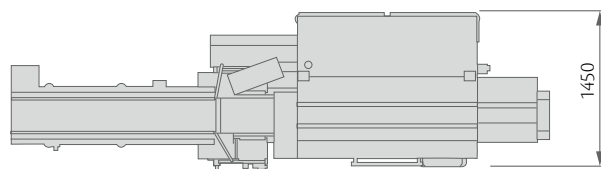
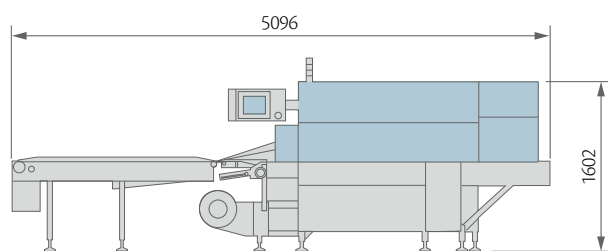
- 1 • Hygienic design
- 2 • Electronic machine with commercial available components
- 3 • Misplaced detection
- 4 • No product no bag

The Delta Flobag is the most efficient solution to shrink and vacuum processed meat and cheese. The stainless steel and hygienic design allows the machine to work in harsh and wash-down environment both as stand-alone flow wrapping machine with long-dwell technology and integrated in complete solution to meet different market needs. All Flobag machines are electronically controlled and equipped with variable cut off length control to minimize and optimize film usage.

BENEFITS

- 1 • Inhibition of bacterial proliferation - Minimised cleaning time
- 2 • Higher reliability components - Easy maintenance
- 3 • No products damaged or trapped by the sealing jaws - Reduced product waste - No machine stoppages for out of phase products
- 4 • Reduced film waste (no empty bag)

TECHNICAL DATA



Machine Speed	Up to 60 cycles per minute. Production output depends on film sealability and product characteristics
Film Cut-Off	Min 150mm - 6" / Max 800mm - 31.5" Depending on film and product characteristics
Wrapping Materials	Shrink barrier films, laminated, co-extruded and all sealable films
Film Reel Max Weight	Depending on film reel width, up to 75 kg - 165 lbs
Electronic Platform	Industrial PC
Power Requirement	From 220 to 480 V, 50/60 Hz, 7kVA
Compressed Air	6 bar, 200 l/min
Machine Weight	1500 Kg - 3300 lbs
	PRODUCT DIMENSIONS
length	Up to 650mm - 25.6" standard
width	300mm - 11.8" standard (jaws 345mm - 13.6") 320mm - 12.6" on request (jaws 445mm - 17.5")
height	Up to 180mm - 7.0" standard Up to 160mm - 6.3", with small product traps
	FILM REEL DIMENSIONS
coreø	76.2mm - 3" standard 152.4mm - 6" on request
outerø	350mm - 13.8" standard
width	800mm - 31.5" standard 1000mm - 39.4" on request