



Engineered for performance, efficiency, reliability, and sustainability.

Vacuum packaging protects perishable foods from oxygen, moisture, and environmental elements to maintain food quality and safety across the supply chain.

SEE® offers different types of vacuum chamber system to suit your needs.

VACUUM SYSTEMS

■ **SINGLE CHAMBER**

Single Chamber Vacuum Systems provide a semi-automatic, consistent vacuum seal using one chamber. This machine offers packaging flexibility for large and small cuts of fresh red meat, processed meats, poultry, and cheese. Multiple packages can be loaded into the chamber at once to increase efficiency.

■ **ROTARY CHAMBER**

Rotary Chamber Vacuum Systems use a rotating drum to create a continuous vacuum seal that preserves the freshness, flavor, and shelf life of food items. Rotary Chamber Vacuum Systems run much faster than single chamber systems and are best suited for high-volume production of fresh red meat, poultry, processed meats, and cheese products.

SOLUTIONS

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SINGLE CHAMBER VACUUM SYSTEMS

APPLICATION: Low volume production (*Up to 3 cycles per minute*)

DEGREE OF AUTOMATION: Entry

BAGS CONSTRAINTS: W: Up to 59" | L: 29"

Total width of package(s) cannot exceed 59"

IDEAL FOR: Smaller food producers and small-scale specialty products



The CRYOVAC® brand AutoVac 95 Vacuum Chamber System offers packaging flexibility for a broad variety of high-profile cuts of fresh red meat, processed meats, poultry, and cheese. The integrated buffer conveyor eases the machine feeding and reduces the footprint.

SOLUTIONS AVAILABLE: AutoVac 95



8600 SERIES ROTARY CHAMBER VACUUM SYSTEMS

APPLICATION: Mid to high volume production (*PPM: Up to 50**)

DEGREE OF AUTOMATION: Mid

BAGS CONSTRAINTS: W: Up to 16" | L: 39"

IDEAL FOR: Mid to large-size food producers of fresh red meat, poultry, ready-to-eat, processed meats, and cheese



The CRYOVAC® brand 8600 series Rotary Chamber Vacuum System is available in a variety of sizes and can be customized to fit many product applications. Its legacy design has proven reliable over many years across all sectors of food production.

SOLUTIONS AVAILABLE: 8600E-14, 8600E-14E, 8600E-14EL, 8600E-16EL, 8600R-14DS, 8600R-14CS, 8600R-HD, 8600R-16CS



*Product Per Minute (PPM) is dependent on the operator, application and bag length

SOLUTIONS

AUTOVAC 86 SERIES ROTARY CHAMBER VACUUM SYSTEMS

APPLICATION: Mid to high volume production (PPM: Up to 30*)
DEGREE OF AUTOMATION: High
BAGS CONSTRAINTS: W: Up to 18" | L: 20"



IDEAL FOR: Mid to large-size food producers of fresh red meat, poultry, ready-to-eat, processed meals, and cheese



The CRYOVAC brand AutoVac 86 is the world's most innovative, intuitive rotary vacuum chamber system. A 15" full-color user interface allows an operator to manage all machine operations, run diagnostics, and monitor connected equipment. And it's equipped with machine intelligence that optimizes performance and ensures the highest levels of productivity by reducing rework with features like automatic fault handling, seal control, and adaptive speed control.

SOLUTIONS AVAILABLE: AutoVac 86-18

VERTICAL ROTARY CHAMBER VACUUM SYSTEMS

APPLICATION: Low to high volume production (PPM: Up to 20*)
DEGREE OF AUTOMATION: Entry
BAGS CONSTRAINTS: W: Up to 12" | L: 21"



IDEAL FOR: Cook-in-the-bag products such as processed meat and deli loaves



The CRYOVAC® brand 8490 machine is a high-speed, automated vacuum packaging system for a variety of Cook-In-The-Bag products. The system automatically positions and fills each bag from the bottom up, then advances it to the rotating vacuum chambers for vacuumizing and sealing the package. Various seal configurations are available to provide the preferred package shape.

SOLUTIONS AVAILABLE: 8490

**Key features represent configurations or options available within the overall category

KEY FEATURES**

PRODUCT VARIATIONS

- 1 Left-hand Operation
- 2 Stainless Steel Construction
- 3 Curved-Seal
- 4 Size Variety
- 5 Ready-To-Eat

OPERATIONAL EFFICIENCY

- 1 Compact Design
- 2 Cloud Connectivity
- 3 Full-line Monitoring Capability
- 4 Dynamic Speed Control
- 5 Automatic Fault Handling

PRODUCT INTEGRITY

- 1 Compatible with SEE Advanced Maintenance Program (AMP)
- 2 Remote Technical Support
- 3 Advanced Safety Features
- 4 Compliant with USDA Sanitary Requirements
- 5 Training material integrated into HMI