

ST101 Hot Water Shrink Tunnel

Description

The Cryovac® ST101 Hot Water Shrink Tunnel accomplishes the final critical step in achieving a skin tight bag that assures the freshness and quality of the product and reduces purge. The tunnel utilizes hot water to achieve uniform shrink over the entire surface of the package. The Sealed Air Food Care Cryovac® Packaging System including a bag loader, rotary vacuum chamber, shrink tunnel and proprietary Cryovac® Shrink Bags creates the ultimate finished package to protect and highlight the product

Key Benefits



OPERATIONAL
EFFICIENCY

- Most effective method of shrinking a variety of Cryovac® Shrink Bags by using steam powered water
- Designed to run at the maximum speed of the Rotary Vacuum Chamber Machine
- Full washdown with stainless steel construction
- Right hand and left hand versions available



FOOD
SAFETY

- Utilizes Cryovac® Shrink Bags which provide an aggressive sealant technology to protect your product from the outside environment



SHELF LIFE
EXTENSION

- When used with Cryovac® Shrink Bags and vacuum packaging, protects the product's freshness, color and flavor throughout distribution
- Hot water process helps thicken and toughen the material to make the final package stronger
- Reduces Purge in package to extend shelf life



BRAND
BUILDING

- Superior product appearance with Cryovac® Shrink Bags with skin-tight shrink
- Provides no excess packaging and reduced purge



ST101 Hot Water Shrink Tunnel

Technical data



Machine Dimensions

Height: 71" (1803 mm)
Width: 45" (1143 mm)
Length: 78" (1981 mm)
Conveyor Height: 29" - 37" (737mm - 940mm)
Conveyor Width: 24" (610 mm)



Weight

Weight: 1845 lbs. (837 kg)
Construction: Stainless Steel



Working Speed

Up to 54 FPM



Electrical Voltage

Electrical: Specify at time of order:
460 VAC, 3-Phase, 60 Hz., 5 AMP
230 VAC, 3-Phase, 60 Hz., 10 AMP
380 VAC, 3-Phase, 50 Hz., 5 AMP (Europe)

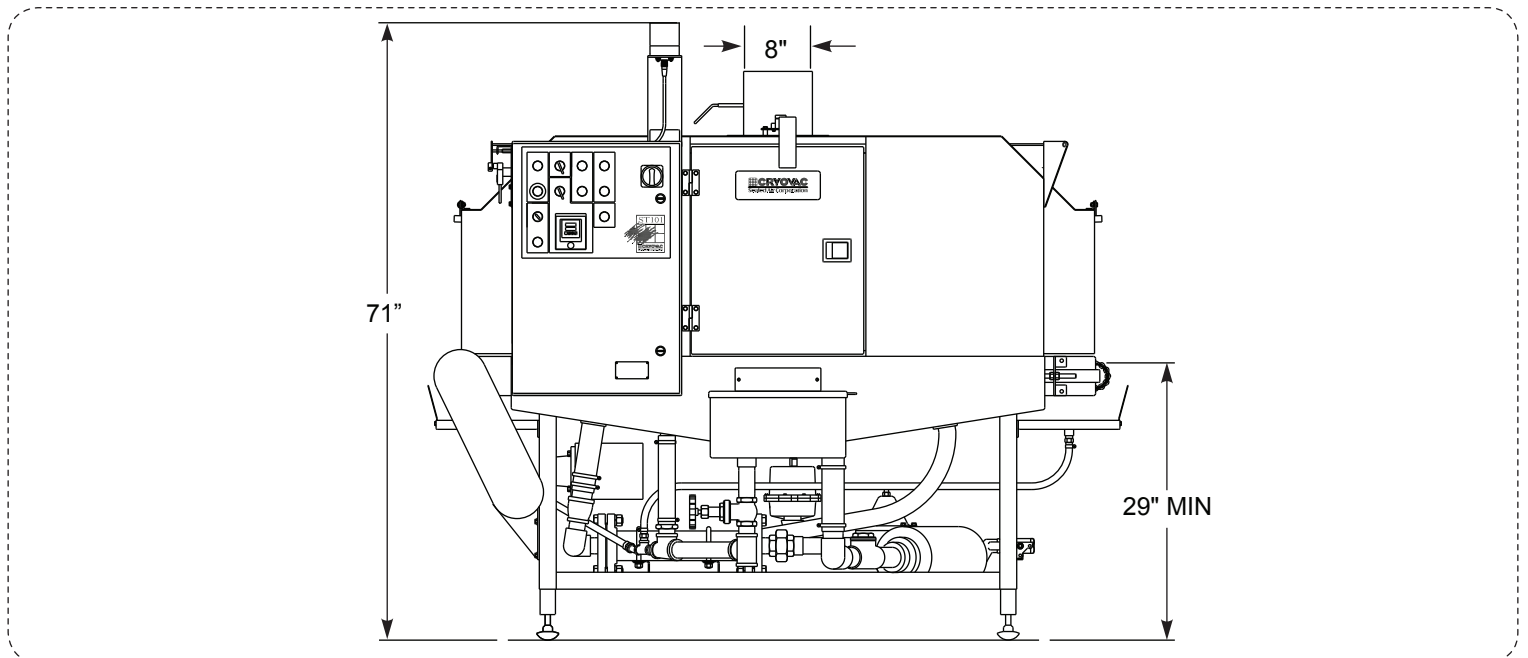
Water: 1/2" water line

Steam: 25 PSIG Minimum Steam Pressure

Venting: 8" diameter vent pipe to remove vapor laden air.

Heat Requirements: 400,000 BTU/Hr.
(Duct and blower to be provided by the customer)

Line layout example



Contact

sealedair.com/foodcare