

BL 190 **Taped Bag Loader**

Description

The Cryovac® BL190 is a manually operated vertical taped bag loader designed to increase productivity and minimize down time on change-overs with reloading. It is ideal for loading smoked and processed meats, as well as, poultry and cheese products into Cryovac® taped shrink bags. The BL190 is built of stainless steel and designed to facilitate cleaning and maintenance. The Sealed Air Food Care Cryovac® packaging system including a bag loader, rotary vacuum chamber, shrink tunnel and proprietary Cryovac® Oxygen Barrier shrink bags creates the ultimate finished package to protect and highlight the product.

Key Benefits



OPERATIONAL
EFFICIENCY

- Eliminates excess labor required to load product into bags
- Increased productivity
- Handles various bag sizes up to 16" (406 mm) wide and both side-sealed and end-sealed taped bags
- Minimizes down time with easy changeovers and reloading
- Compact in overall size
- Right and left hand versions available



FOOD
SAFETY

- Reduces the risk of contamination by reducing human contact
- Designed for Optimal Hygiene
- Utilizes Cryovac® Oxygen Barrier Bags which provide superior oxygen barrier and aggressive sealant technology to protect your product from the outside environment



SHELF LIFE
EXTENSION

- When used with Cryovac® Oxygen Barrier Bags and vacuum packaging, protects the product's freshness, color and flavor throughout distribution



Technical data



Machine Dimensions

Height: 50.5" (1283 mm)
Length: 28" (711 mm)
Width: 30.5" (775 mm)



Utilities

Electrical: 115 VAC, Single phase, 60Hz, 1AMP
Compressed Air: 60 PSIG using 3/8" supply line, 5 SCFM



Weight

Weight: 260 lbs (118 kg)

Construction: Stainless Steel



Working speed

Working Speed: up to 40 ppm



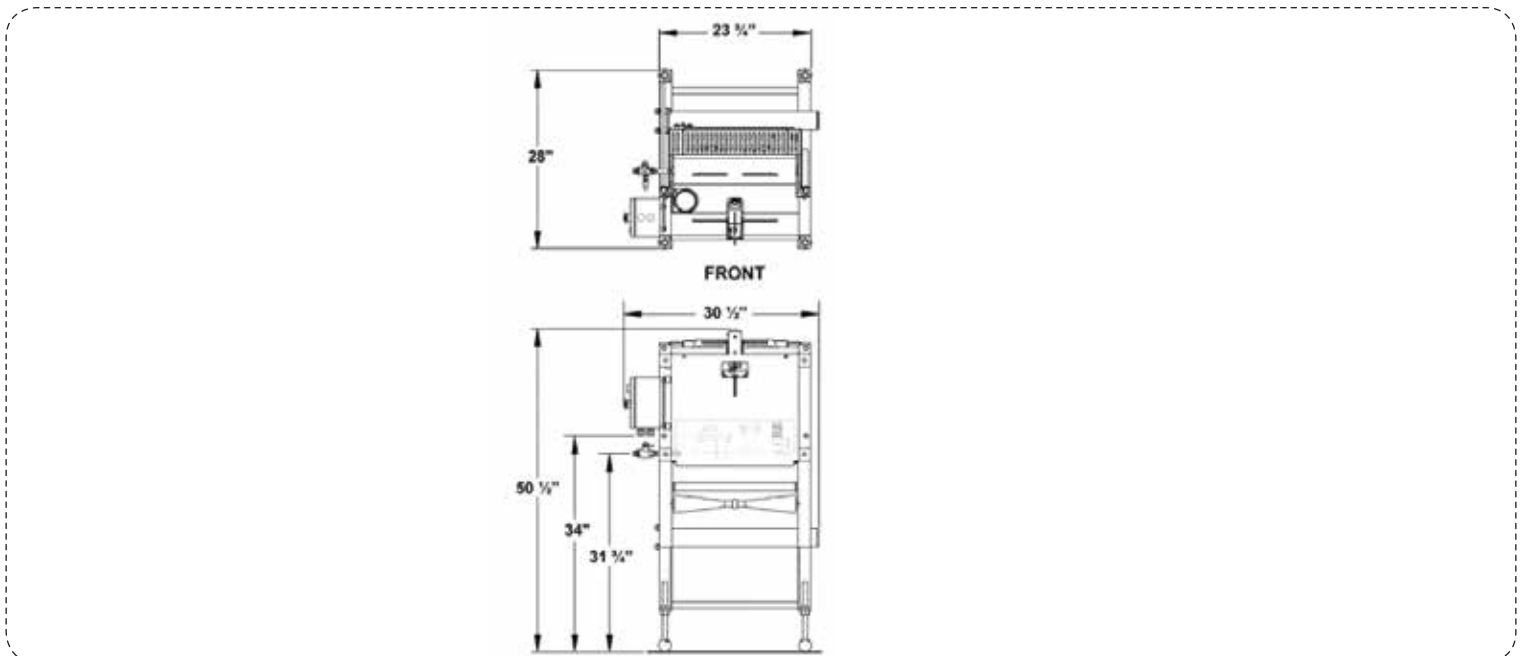
Bag details

Bag Dimensions:

Bag Width: 4"-16 wide (101 mm- 406 mm) up to 24" (609 mm) long

Bag Type: Barrier E and Super L Bags

Line layout example



Contact

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