

The MULTIVAC R-7000 packages nearly everything!

With or without vacuum. Products of any

Non-vacuum packaging applications in the food industry are: preserves, honey, dairy products and bakery goods; in the non-food sector, medical disposables and other technical items.

Vacuum is used to get a longer shelf life for the full range of foods whose color texture or flavor are damaged by oxygen. There's no comparison between vacuum packaged products and canned goods insofar as quality is concerned.

Products of any consistency can be packaged – hot or cold.

The versatility of the R-7000 is remarkable and is especially apparent when you look at the wide range of products which can be packed on it. Basically there are no limitations.

If packaging plays any part in your business, you should know about the MULTIVAC R-7000.

Products may be liquid, viscous, granulated or in chunks, large or small, hard or soft, hot or cold.

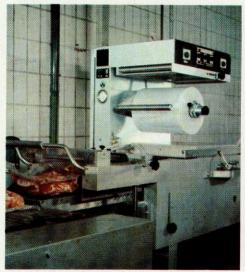
Ask a qualified MULTIVAC representative if your product can be packed on the R-7000. Based on the size and consistency of your product he will tell you if a fully automatic packaging machine is suitable for your application.

High efficiency packaging.

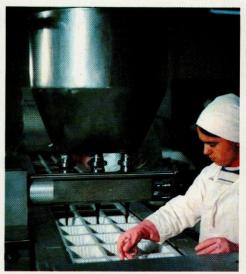
The MULTIVAC R-7000 is a rollstock packaging machine, the complete FFS machine: it (thermo) Forms, Fills and Seals The result is a very attractive package perfectly shaped to the product.

With over 1,000 different packaging possibilities, the MULTIVAC R-7000 is the most versatile packaging machine in the world. The smallest package size is 0.79 in. x 1.87 in. (20 mm x 47.5 mm); the largest is 23.62 in. x 31.50 in. (600 mm x 800 mm).

The R-7000's speed is outstanding. For example, you can produce eight 44-lb. packages of fresh meat a minute, or up to 900 packages per minute of syringes.



The R-7000 packaging beef primals at the packing house level



The R-7000 with an extended loading area for pree-cooked meals.



Cartoning of medical disposables after discharge from the R-7000

The MULTIVAC R-7000 can be used with various packaging materials.

You can use flexible, semi-rigid or rigid films, single layer or laminated films, to make either shallow or deep drawn packages. The type of film to be used depends on the product to be packaged.

Still other R-7000 applications include, for example, heat sealable cardboard blister packs. New materials and applications are continually being tested.

The MULTIVAC R-7000 is used everywhere.

Applications in the food sector:

- 1. Nearly all areas of basic foodstuffs.
- Important areas of the gourmet food and dessert industries.

Applications in the non-food sector:

- 1. Packaging of medical disposables.
- Packaging of instruments to prote them against dust, humidity or deformation or in order to offer them more economically in sets.

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Operating principle.

LTIVAC fully automatic packaging chines produce packages from two separate rolls of film: the bottom web is thermoformable material and is used to make the pockets which hold the product. The top web, which is often printed, forms the lid.

The bottom web is fed into the grippers of the transport chain via a brake shaft. By means of a drive motor the film is moved forward at regular intervals, first going through the forming station, where pockets are produced by heat and air pressure.

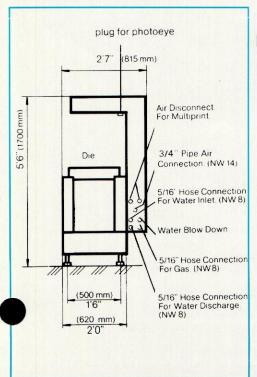
The bottom web then passes to the product loading area, which can be from 29.53 in. to 157.48 in. (750 mm to 4.000 mm) long.

The top film, which is also advanced via a brake shaft, may be imprinted with a code dating device (Multiprint) before being sealed to the bottom web in the sealing station. Photoelectric registration can also be used for the top web if desired. Once the two webs are fed into the sealing station, the packages may be simply heat sealed, evacuated and heat sealed, or evacuated, gas flushed and heat sealed, depending on your application.

inally the packages are separated by ss cutting and, if necessary, longitudinal atting and perforation. The individual packages are then discharged from the machine for labeling and cartoning.

Web Widths:

Minimum 10.24 in. (260 mm), maximum 24.41 in. (620 mm).



Technical data - dimensions and co

Standard widths: variable from 13.39 in. to 18.11 in. (340 mm to 460 mm), 15.75 in. to 20.47 in. (400 mm to 520 mm), (19.69 in. to 24.41 in. (500 mm to 620 mm).

Packaging Material:

All thermoformable or heat sealable films.

Film Roll Diameter:

Top web, maximum 15.75 in. (400 mm) Bottom web, maximum 19.69 in. (500 mm) Roll core diameter 3 in. (76 mm) or 5.98 in. (152 mm)

Cut-off:

4.72 in. to 31.50 in. (120 mm to 800 mm), standard up to 12.60 in. (320 mm).

Depth of Draw/Product Height: Up to 6.30 in. (160 mm), standard up to 3.94 in. (100 mm)

Dies:

Each package size or type requires an appropriate set of dies. A die change can be made in about 15 minutes. Our die charts comprehend about 1000 different standard dies.

Loading Area:

(750 mm to 4,000 mm). Also available in knee-free style.

gears. All other functions electronically and pneumatically controlled.

The distance to which the die opens is adjustable up to 6.89 in. (175 mm), standard up to 4.53 in. (115 mm). The length of the complete forming station

can be adjusted up to 1.18 in. (30 mm) in either direction.

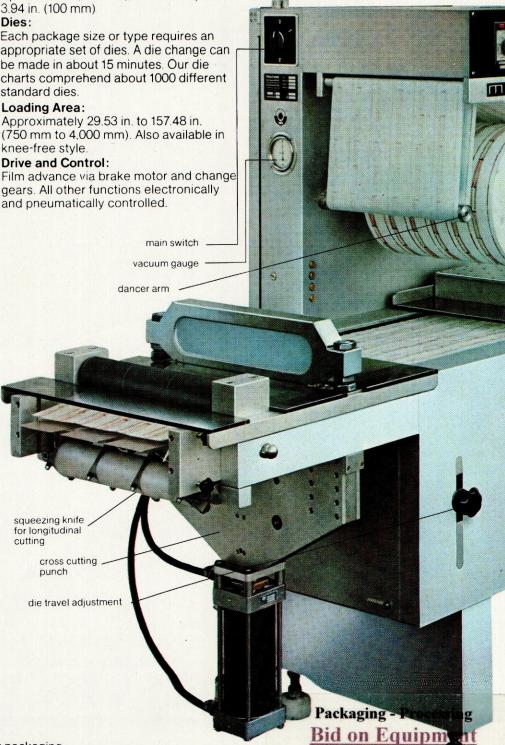
Speed:

Max. 30 cycles/minute depending on package size, depth of draw, film used and capacity of vacuum pump.

Electrical Data:

220 volt, 3 phase, 60 cycles, 50 amps. Air Pressure:

Maximum 22 cfm at 120 psi depending upon depth of draw and size of die.



The picture shows the R-7000 equipped for packaging with rigid film on lower web and paper on upper web

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Cooling Water:

Approximately 50 gal. per hr. depending on water temperature and die size.

Weight:

Approximately 1,550 lbs. (700 kg) for standard machine including die. Up to 2,200 lbs. (1,000 kg) for extended machine.

Construction:

plastic foot

machine adjustable in height

To meet the demands of the food processing industry the MULTIVAC R-7000 is corrosion resistant, easy to maintain and to keep clean, and has a number of safety features.

Applications: Vacuum packages, gas flush packages, sterile packages.

Accessories:

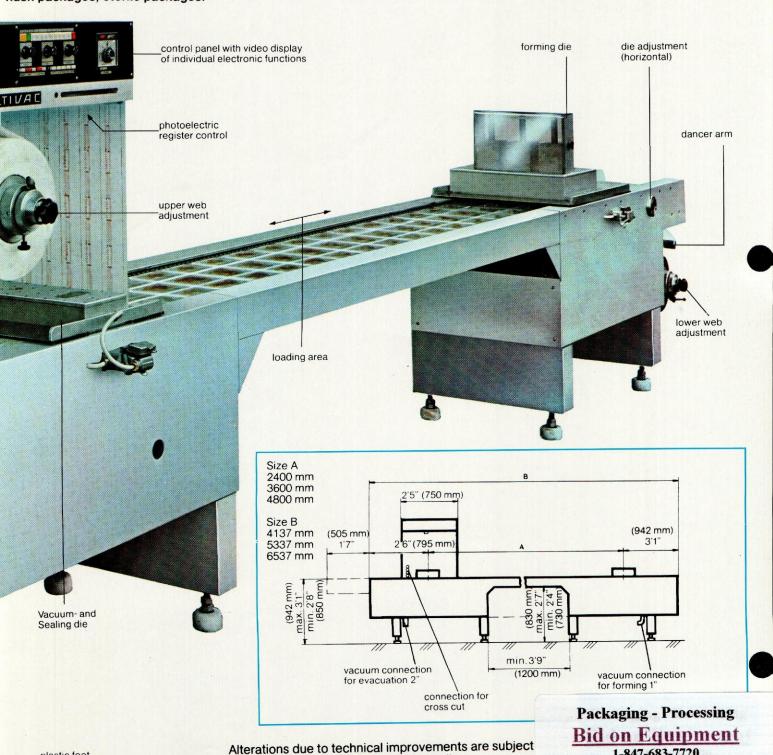
- 1. Infeed and discharge conveyors, synchronized or infinitely variable. Discharge conveyors variable in height.
- 2. Photoelectric registration for printed upper web.
- 3. Punch and corner rounding device for semi-rigid packages.
- 4. Circular or oval cutting device for round or oval packages.
- 5. Vacuum regulator for hot, liquid products.
- Trim strip removal system.

- 7. Printing and code dating device (Multiprint) for hot stamping or color foil imprinting.
- 8. Unit for transverse labeling with adhesive-backed labels.
- 9. Filling and portion-measuring machine, synchronized, for such items as peanuts, granular products, viscous or liquid products, certain medical disposables.
- 10. Vacuum pumps up to 375 c.f.m. with special accessories.

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11. Compressor for air pressure.



to change without notice. Patents pending.

The MULTIVAC R-7000 in the system configuration

There is a place for a MULTIVAC R-7000 in every packaging line. To find out how a MULTIVAC R-7000 could fit into yours, get in touch with a MULTIVAC representative. With his thorough knowledge and extensive experience he can tell you how a MULTIVAC R-7000 would be useful in your operation.

He will advise you which accessories you would need for your packaging requirement.

While the MULTIVAC R-7000 can be up-dated in the future by the addition of new dies and other equipment, it helps to plan ahead so that provision can be made at the factory for accessories you may need later on such as a code dating device and punching units. This way costs are minimized.

System configurations with the MULTIVAC R-7000:

Application	Discharge End		MULTIVAC R 7000	Infeed End
FOOD:				
bakery goods	cartoner	transfer conveyor		infeed conveyor
peanuts, cashew nuts	cartoner, accumulator	transfer conveyor	4	volumetric filler
convenience foods i.e. stew, gravy, soups	autoclave,cartoner	transfer conveyor	4	volumetric filler
fish, crab	cartoner, accumulator	transfer conveyor	4	infeed conveyor
meat or sausage, sliced or chunked	labeler, accumulator, cartoner	transfer conveyor	-	slicer, infeed conveyor
resh fish, herring	cartoner, accumulator	transfer conveyor	4-5	infeed conveyor
fresh meat, consumer cuts and H.R.I.	labeler, cartoner	heat tunnel, transfer conveyor		cutter, portioner
poultry	cartoner	heat tunnel		infeed conveyor
cheese, whole, sliced or chunks	labeler, accumulator, cartoner	transfer conveyor	_	slicer, separator, infeed conveyor
jam, honey	accumulator	transfer conveyor	-	liquid precision filler, Becker loader
dairy products, butter, yogurt	accumulator	transfer conveyor	-	volumetric filler, Becker loader
olives	accumulator	transfer conveyor		counting device
arge hams	discharge conveyor, cartoner	heat tunnel		infeed conveyor
small sausages, i.e. franks, chubs	accumulator, cartoner	transfer conveyor	4-5	Warrick loader, infeed conveyor
dried fruits, .e. raisins, dates, pistachios	cartoner, accumulator	transfer conveyor		exact weight loading unit
NON FOOD:				
nedical disposables i.e. syringes, catheters	sterilizer,accumulator	cartoner	4	automatic loader
tobacco	accumulator	transfer conveyor	4	infeed conveyor
bandages	accumulator	cartoner		forming punch, infeed conveyor

Everybody packs with MULTIVACS.



Our development department is continually working on new packaging applications.



MULTIVAC main works in Wolfertschwenden/Allgäu



MULTIVAC user training programs attract trainees from all over the world

Program and know-how

The words "vacuum packaging" and "MULTIVAC" are inseparable and are known all over the world. Our big rollstock automatic vacuum packagers are specially experts in the packaging field. They see designed for large volume production. For large, bulky items of irregular shape, our chamber machines are ideal. All these units are the result of many years of thorough and extensive research and development.

Representation and service

There are MULTIVAC sales and service organizations in 45 countries throughout the world. MULTIVAC representatives are to it that you receive the right machine for your packaging needs. They install the machine and train your people to operate it. To them, packaging is more than just mechanically forming, filling and sealing a package.

Information and training

The MULTIVAC line includes both semiautomatic chamber machines and electronically controlled, highly efficient fully automatic rollstock equipment. With these machines you can package almost any product, whether it is soft of hard, warm or cold, large or small.

For many years we have been offering a one-week training school as a service to our customers. In addition to instruction in operation and maintenance of the machine we also give information on packaging materials suitable for use with the unit and advice as to how the machine can best be placed in a customer's existing or projected packaging line in order to give the maximum benefit.

Similar schools are conducted by various MULTIVAC agents throughout the world. Check with your local representative for details.

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Come on in for a test drive.

Visit our new packaging center and demonstration room. Watch us make a sample package of your new product. It's easy to arrange. No obligation, of course. Call Koch Multivac for an appointment.

to run. Operate them yourself if you like. Bring your marketing group for a private tour. Service training school, regional service centers, computerized parts inventory ... this is the kind of leadership that earned Koch the No. Six or seven Multivac machines are set up and ready 1 position in the industry. We are ready for inspection.

