Cryovac[®] Model 6570-BFT Hot-Water Shrink Tunnel

Produces eye-appealing, skintight vacuum packaging for fresh and processed meat and cheese products.

The final, critical step in vacuum packaging is the skintight fit of the bag to product surfaces. A true "second skin" package safeguards the freshness and quality of the product and reduces purge. It also eliminates the wrinkles, folds and corners which are subject to flex-cracking during handling and distribution. A highly vacuumized, tightly shrunk bag adds considerably more merchandising appeal to all products, especially those with natural shapes.

The 6570-BFT shrink tunnel is the most efficient method for shrinking the multilayered Cryovac[®] Barrier Bag and providing maximum protection for fresh and processed meats and cheeses.

Combined with the vacuumizing and heat-sealing efficiencies of the Cryovac® 8300 and 8600 series of rotary-chamber vacuumizing machines, the 6570-BFT completes the job of creating a wrinkle-free, skintight package at faster speeds and with moreconsistent results.

This proven, dependable tunnel utilizes hot water to achieve uniform shrink over the entire surface of the package. Every square inch of the bag is uniformly exposed to a constant temperature as it passes through the hot-water spray.

Hot water the ideal medium.

Hot water has been proven to be the most efficient heat-transfer medium. Because of its effectiveness, less energy is required for proper bag shrinkage and product exposure time is also shortened. Shrink is accomplished uniformly and BTU release in the refrigerated package area is significantly reduced. Hot water also overcomes problem "cold spots" where the film comes in contact with meat surfaces.

Half the temperature—twice the speed.

By capitalizing on the efficiency of water as a heat-transfer agent, the 6570-BFT tunnel accomplishes optimum shrink at moderate temperatures (185°-200°F.) and twice as fast as hot-air tunnels. Normal conveyor speeds of 55 or more feet per minute substantially reduce exposure of product to heat.

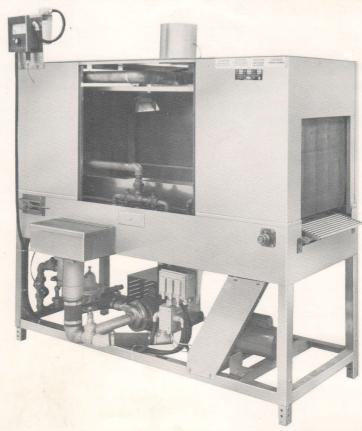
Better-quality product at retail.

The Model 6570-BFT Hot Water Shrink Tunnel is an essential

component of the Cryovac total system for producing the optimum vacuum package with maximum consumer appeal. It provides the necessary skintight shrink that seals in product freshness and flavor even during an extended distribution cycle.

The hot-water shrink process also thickens and toughens the film material, making the finished package stronger, more durable, and highly resistant to handling abuse. Even if punctured, product exposure is confined to the immediate area; the tear or puncture will not propagate. The end result is a more attractive package that provides maximum protection.

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Specifications and Details

Size:

Width: 33" Length: 72"

Height: 71¾" maximum Conveyor height: 35½"-41½"

Weight

1400 pounds

Utilities:

Electrical: 115 volts, 60 Hz,

Single-phase AC,

25 amp

Water: Drain:

½" city water line 1½" IPS female drain

outlet on tunnel

Steam:

1" pipe to provide 25 PSI maximum to maintain 12 to 15 PSI @ tunnel and

with a control valve

Venting

Ducts and/or blower for removal of excess vapor-laden air at machine (provided by customer).

Installation

Cryovac service technicians will assist in installation and start-up.

Service

Cryovac maintains 14 sales and service offices throughout the United States and Canada to assure immediate availability of technical assistance and replacement parts.

To find out more about Cryovac's totalsystems approach to vacuum packaging, phone your Cryovac packaging specialist at the nearest regional office:

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Room 250/10395 West Colfax Denver, CO 80215 (303) 233-6558

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