FRESH VAC* MODIFIED ATMOSPHERE PACKAGING MACHINE

A-200



Shown with optional bag stretchers.

FROM THE PIONEERS IN MODIFIED ATMOSPHERE PACKAGING

Built for precision operation, the A-200 is designed for today's rigorous production schedules. It's fast, efficient and offers the consistent reproducibility to meet today's industry standards. Vacuum, vacuum/gas and multiple cycle capabilities give it the flexibility to handle a wide range of package sizes and configurations. Enhanced safety design, coupled with ease of installation and operation, makes the A-200 the worldwide leader.



Extend product shelf life... Preserve freshness... Save packing space and costs...

Changing the package environment enables you to protect your product from spoilage due to bacteria, mold, shrinkage, oxidation, discoloration, contaminants and other environmental threats. Package size can be reduced and optimized for distribution advantages.

The operation of an A-200 is simple and will convert your packaging needs into market opportunities.

With the ability to provide reproducible results quickly and efficiently, the A-200 is proven to be the most productive and reliable modified atmosphere packaging machine in the industry.





Head height can be adjusted for varying package sizes.

SPECIFICATIONS	
Construction	Stainless Steel/ Hard Anodized Aluminum
Dimensions	65" x 42" x 75" (1651mm x 1067mm x 1905mm)
Power Requirements	220/440 VAC 3 Phase; 20/10 Amp
Air Consumption	1 CFM @ 80 psi/cycle
Manifold Length 57" (1448mm)	Effective Seal Length 53.75" (1365mm)
Seal Head Range of Adjustment	7" (178mm) Variable Travel; 2" (51mm), 3" (76mm), 4" (102mm) Fixed Increments; 45°–90° Pitch

USDA, FDA, Agriculture Canada approved; CE compliant



Configured for bulk bag-in-box.



Configured for two-at-a-time, counterready "master packs."

A-200 MODEL

DESIGN FEATURES

Hygienic Design

Clean-in-place system for internal cleaning.

External washdown capability. Stainless steel snorkels.

Reproducible Results

57" manifold with positive vacuum gas seal design.

Digital vacuum and gas flush controls with low level gas alarm. Accumulator tank for precise gas

mixing and accelerated speed of operation.

Operator Safety

Dual electric palm button start with anti tie-down circuitry.

Seal Integrity

Digital temperature controls with hot bar or impulse wire system. Seal bar profiles minimize leakers. Optional bag stretchers eliminate wrinkles, ensuring leak-free seals.

Flexibility

Specific option packages for meat, poultry, dairy, liquids, nuts, powders, grains and industrial goods.

Package Configurations

Up to one ton combo bins with custom seal bars to 100 inches. Floor and overhead mounting

systems. Adjustable head for random package sizes.

Custom Options

Custom PLC programs available. High O₂ and low O₂ vacuum gas systems available.

Digital vacuum control.



800.422.4720 www.cvpsystems.com

2518 Wisconsin Avenue Downers Grove, Illinois 60515 U.S.A. Telephone (630) 852-1190 Fax (630) 852-1386 email sales@cvpsystems.com

B23 0105 10M