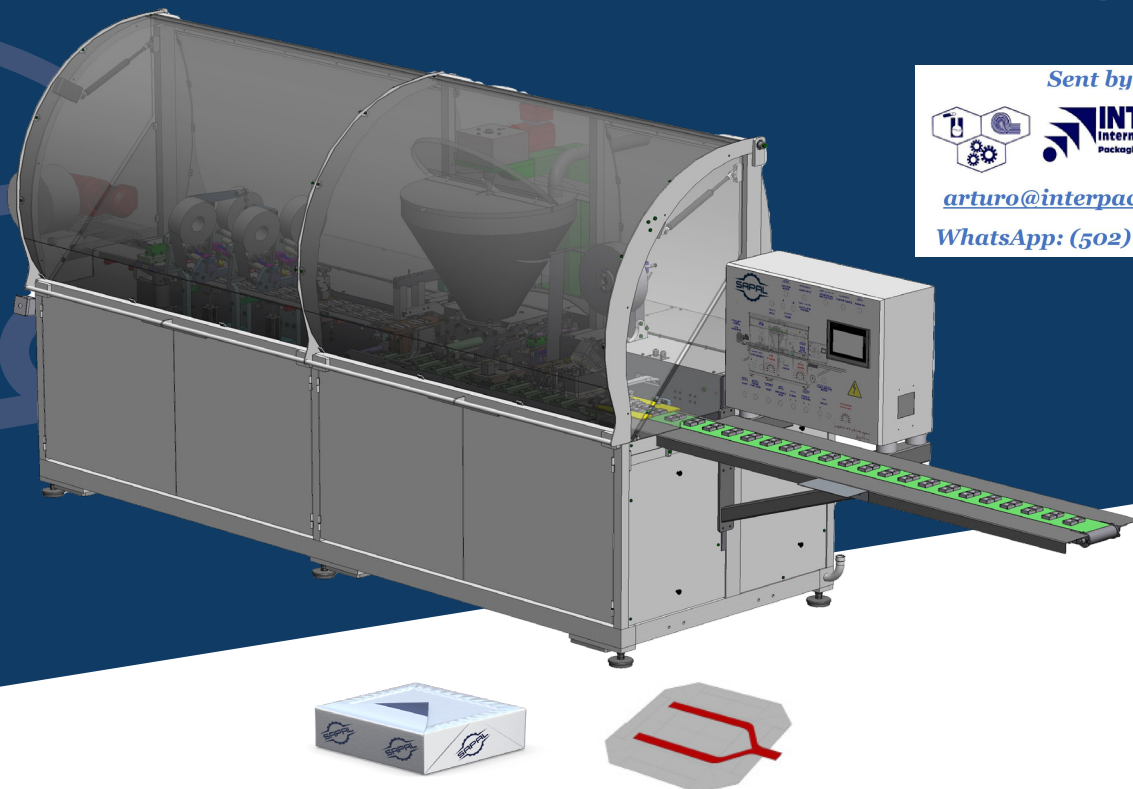


SAPAL DCP200 S



Processed Cheese Portions
Wrapping Machine



Sent by
INTERPACK
International Packaging
Packaging machinery & materials
arturo@interpack.com.gt
WhatsApp: (502) 22516863

Conditioning machine for square portions of processed cheese wrapped in printed aluminium foil, sealed, easy opening device and grouped in 8 or 20 portions on exit conveyor with 2 turn devices for manually positioning in tray. Linear design based on 2 parallel tracks.

PRODUCTION

Nominal production capacity : 200 portions/mn = 2 x 100 machine cycles (240kg/h).

CAPACITY DEPENDS ON:

- Continuous feeding within parameters set of processed cheese in hopper
- Constant product temperature and texture
- Quality and consistency of packaging materials
- Precise manipulation according operating & maintenance manual

TECHNICAL SPECIFICATIONS

Square base: 39 x 39 mm / Height: 13,5 mm / Basic weight: 20g
Different weights can be offered on request (13,3 to 25g)
Max dosing tolerance $\pm 0,15g$
Density processed cheese at 1.04
Cheese temperature : 75° to 90°C
Cheese flow out of nozzle cut by sterilized air
Easy opening - diapason // Heat sealed lid

Machine Weight	2200kg
Installed capacity	6 kVA (3 x 400 V – 50 Hz)
Compressed air	6 bar - 8 m3/h
Vacuum	0,2 bar - 80 m3/h

ELECTRICAL PARTS

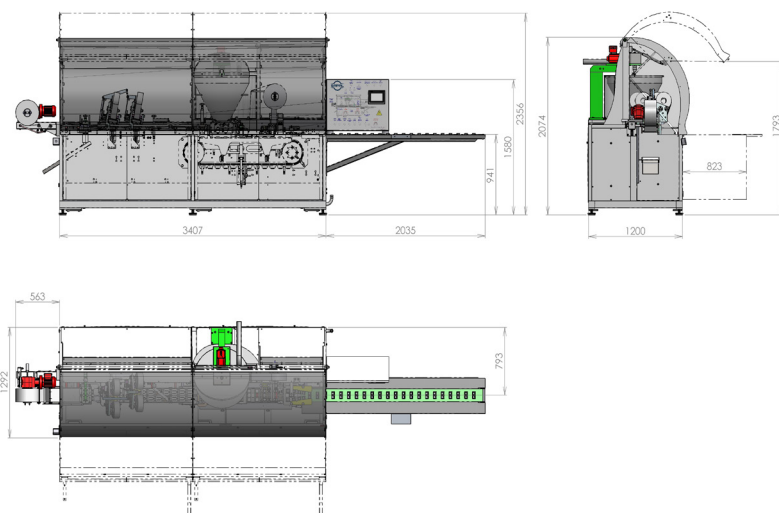
Siemens PLC ET200SP (TIA Portal)
Operator interface centralised on touch screen
Compact electrical control cabinet built into the machine, at latest electrical norms

OPTIONS

Labeling device (paper and cold glue)
Control for printed and spotted aluminum foil
Product traceability and vacuum pump

SECONDARY PACKAGING

Machine equipped with one liner conveyor belt, lenght 2200 mm
Manually operated



Technical information is subject to change without notice.



SAPAL SA

Av. du Tir-Fédéral 44 - 1024 Ecublens - SWITZERLAND - Phone +41 (0)21 633 53 00 - Fax +41 (0)21 633 52 11 - info@sapal.ch - www.sapal.ch