



Rotarius



Semi-Automatic Tray Sealer with Dual Die System

Technical Info

operating system: IPC with 7" touchscreen display electrical requirements: 3x 400V N/PE, 50 or 60 Hz

compressed air: min. 6 bar

film roll diameter: up to ø 300mm (3" core)

tray depth: up to 100mm
tray depth for skin: up to 40mm
product protrusion: up to 20mm
output: 4 – 8 cycles/min.,

depends on machine equipment

total weight: 450kg space required: 1.6m²

Ca. 1284

Subject to technical alterations Made in Germany

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Named for its convenient rotating table, the VARIOVAC Rotarius packages fresh, refrigerated, and frozen foods in premade trays. This semi-automatic tray sealer has a compact footprint, ideal for small production areas. It provides 360° packaging solutions for smaller producers, butchers, and test kitchens.

A dual die system allows packaging and product loading to occur simultaneously, in contrast to the single die in a traditional drawer-style tray sealer. Through this continuous process, productivity increases without increasing labor costs. Dies changeovers are fast and require no tools, so switching between applications or products is easy.

Attractive packaging, improved food safety, and extended shelf-life further define the VARIOVAC Rotarius. Be it MAP, skin, gas flushing, or vacuum packaging, we will find the right solution for you.

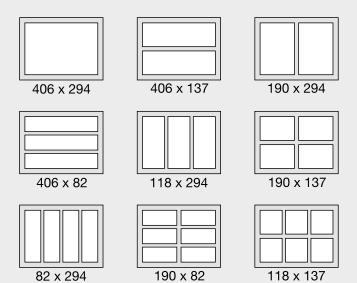
Options

liquid separator
particulate filter
eye spot registration –
for register printed top films
die cart – for multiple formats
die cart with preheating

Skin



Maximum outside tray measurements in mm – more formats available







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