

OPTIMUS EasySkin HD

Outstanding design and appearance

The VARIOVAC Optimus EasySkin HD (High Dome) is the optimal solution for the packaging of high-quality products like meat and seafood. The High Dome-System enables to process your product of up to 55 mm. The tracked top film pre-heating allows stress-free and perfect sealing of the product in a superb design and appearance. Appealing product presentation and maximum shelf life of your products are just two of the highlights of the VARIOVAC Optimus EasySkin HD.

Besides skin application, the EasySkin module can easily and effortlessly be used for MAP applications by redirection of the film in the module.

HIGH DOME, PRODUCT PROTRUSION UP TO 60 MM





Optional free-standig panel

Cutting-Area



OPTIMUS EasySkin HD

Various Application Options | Technical Data

Film widths 320 mm / 355 mm / 360 mm /

420 mm / 460 mm

Film advance 150 – 520 mm

Product protrusion Skin up to 60 mm

Packaging depth up to 70 mm

Packaging output up to 8 cycles/min

Packaging types Sealing, Vacuum, MAP, Skin
Cooling integrated circulatory cooling unit

without consumption of water
Compressed air min. 6 bar (without addition)







Skin packaging - Salmon



Skin packaging - Chicken Wings

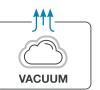


Skin packaging - Meatloaf









WE LOOK FORWARD TO CONFIGURING
THE IDEAL MACHINE TOGETHER WITH YOU

