

### Efficent and Compact

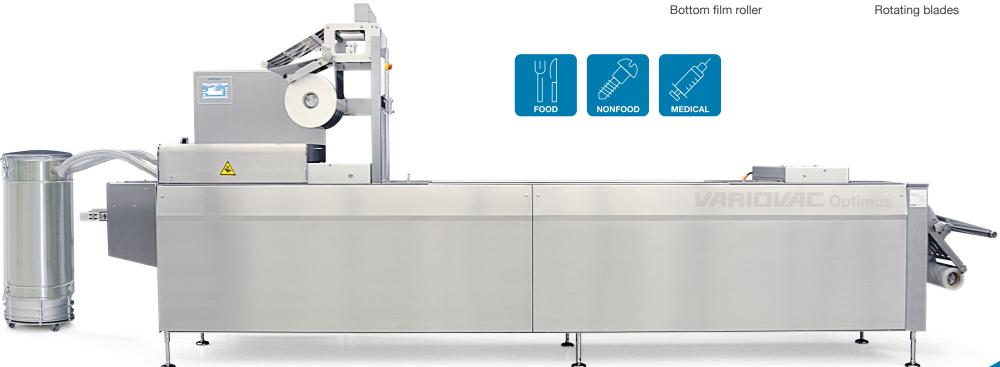
A stable stainless steel construction, lifting systems with high closing power and optimum cleaning possibilities and thus maximum hygiene and a convincing user friendliness make the OPTIMUS the leading machine in its category.

A hast of variants and types of equipment are available for the individualisation of the machine in accordance with your requirements: Whether it involves the extension of the loading area and film printing or labelling of the finished packaging on the machine - there are diverse solutions for every requirement.

# PLUG-AND-PLAY-MACHINE WITH CONVINCING PERFORMANCE







### Top Performance with RAPID AIR SYSTEM

The VARIOVAC OPTIMUS offers innovative technology on a compact thermoformer. Standard on every OPTIMUS, the RAPID AIR SYSTEM achieves precision forming every time. Ideal for both semirigid and flexible film applications. By eliminating the need for preheating, the RAPID AIR SYSTEM frees up space in the loading area\*.

\* Depends on machine configuration and equipment



Available in over 25 different languages



COMPACT DESIGN FOR FLEXIBLE INTEGRATION INTO ANY PRODUCTION ENVIRONMENT



Optional free-standig panel

Wash-down design

#### Intuitive operating system

- Industrial PC realized on a 10" touchscreen display
   (A free-standing panel is optional in the loading area)
- · Ability to program and save up to 40 individualized machine recipes
- 25 different language options

#### Wash-down design

Machine cleanliness is essential to maintaining product safety and shelflife, especially in the food industry. Each part of the VARIOVAC OPTIMUS is easily accessible for cleaning and designed according to the highest hygienic standards.

- · Hinged side panels are easily removable
- Angled surfaces increase fluid run-off

### Various Application Options



Menu components in MAP packaging



Non-food product in sealed packaging with Euro hole

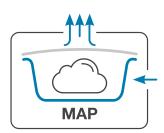


Syringes in sterile packaging

#### VERSATILITY PACKAGING FOR FOOD, NON-FOOD AND MEDICAL

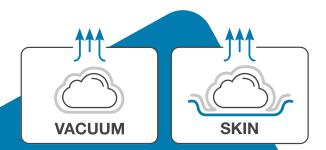
The VARIOVAC OPTIMUS makes it possible for you to enter the field of cost-effective and automated packaging for your food, non-food and medical sterile goods. Whether it involves vacuum or MAP, skin, shrink packaging or hot filling – the OPTIMUS stands out with excellent performance in all areas.





### Various Application Options

It supplies high-quality packaging reliably and efficiently, and already does so from a machine length of just 2,5 metres! In the process, it sets benchmarks with regard to technology and performance. The OPTIMUS works with the highly developed VARIOVAC RAPID AIR SYSTEM.



PACKAGING SOLUTION
TAILORED TO YOUR PRODUKT



Cold cuts in MAP packaging



Sausages in vacuum packaging



King prawns in skin packaging

### Various Application Options



Hot soup in steam packaging



Chicken drumsticks in shrink packaging

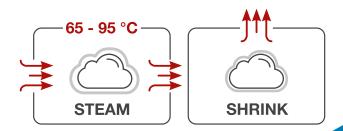


Ham in shrink packaging

### COST-EFFECTIVE, AUTOMATED PACKAGING SOLUTIONS

Packaging outputs of 13 cycles per minute with brilliant shaping and superb residual film strength are easily reached with the OPTIMUS.

Semi-rigid films up to 500  $\mu$  are formed into perfect trays with the VARIOVAC RAPID AIR SYSTEM. Thanks to its innovative design, the OPTIMUS also ensures minimal maintenance requirements and high durability. Its compact footprint allows it to fit seamlessly into a variety of production environments.



### Technical Info



Dates in the loading area



Minced meat in the loading area

WE LOOK FORWARD TO CONFIGURING THE IDEAL MACHINE TOGETHER WITH YOU. Frame length: from 2,5 m to 5,5 m

Film width: 320 mm / 355 mm / 360 mm / 420 mm / 460 mm

Advance length: 150 – 400 mm\* Packaging depth: up to 110 mm\*

High-performance control: IPC 10" touchscreen with error diagnosis and data

back-up via USB port or Ethernet

Packaging output: up to 13 cycles/min

Packaging types: Sealing, Vacuum, MAP, Skin, Steam, Shrink

Cooling: integrated circulatory cooling unit without consumption of water

Compressed air: min. 6 bar (without addition)

Electrical voltage: 3 x 230 V N/PE, 3 x 400 V N/PE (Standard), 50/60 Hz

