

PRIMUS

PRIMUS

VARIOVAC
simpler faster better

PRIMUS

Standardized high performance thanks innovative technology

The VARIOVAC Primus combines innovative technology with a compact design and also meets all customer requirements in terms of user-friendliness: Operation is intuitive, and all information is clearly displayed on a swiveling 12.1" touchscreen display in the form of text or symbols – ideal conditions for perfect communication between man and machine. Standard on every Primus, the RAPID AIR SYSTEM ensures precise forming for both semi-rigid and flexible film applications.

By eliminating the need for preheating, it frees up valuable space in the loading area*.

* Depends on machine configuration and equipment

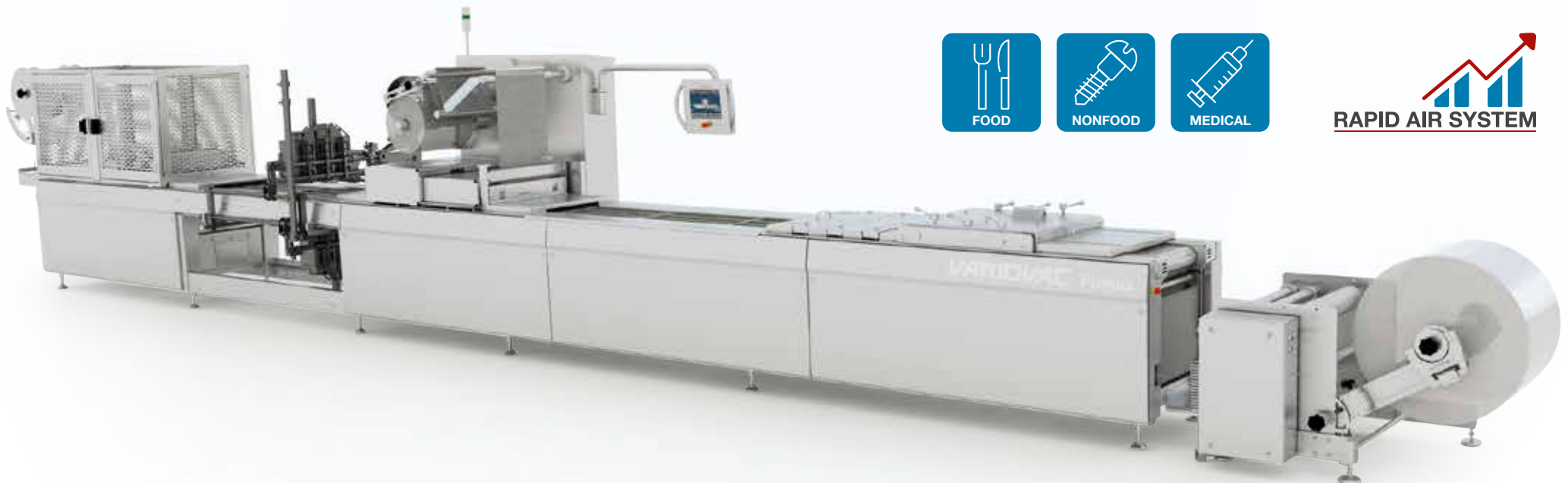
HIGH-END FLAGSHIP –
FOR MAXIMUM CAPACITY,
PERFORMANCE AND
VERSATILITY



Circular knives



RAPID AIR SYSTEM



FOOD



NONFOOD



MEDICAL



RAPID AIR SYSTEM

PRIMUS

Simple operation of the machine



Print registration at top film unwinding



IPC 12.1" touchscreen display



Wash-down design

Intuitive operating system

- Industrial PC integrated into a 12.1" touchscreen display
- Ergonomically designed hinged operation panel, accessible from both sides of the machine
- Users can program and save up to 80 individualized recipes
- USB port enables easy data backup
- Multiple language options make the VARIOVAC Primus universally accessible
- Optional remote diagnostic capability

Wash-down design

Machine cleanliness is essential for maintaining product safety and shelf life, especially in the food processing industry, and each part of the VARIOVAC Primus is designed to improve cleanability, accessibility, inspection, and cleaning consistency.

- Stainless steel construction, including safety covers and side panels
- Hinged side panels are easily removable
- Open chain profile makes removing trapped product a breeze
- Easy access to both sides of the chain improves cleaning
- No dirt traps

PRIMUS

Various Application Options

VERSATILITY PACKAGING
FOR FOOD, NON-FOOD
AND MEDICAL



MAP packaging – Minced meat



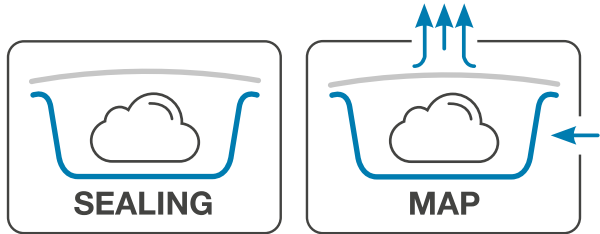
Sustainable Packaging – Cold cuts



Sealing packaging – Medical device

Package your food, non-food, or medical products attractively and securely – under vacuum, with protective gas (MAP), as high-quality skin packaging or in shrink film, and even hot-filled with Variosteam if desired.

With the VARIOVAC Primus, we offer the perfect solution for all your requirements and applications.

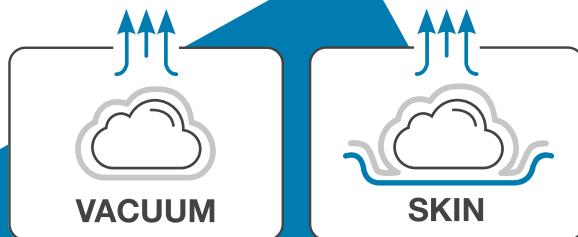


PRIMUS

Various Application Options

Thanks to our continuous, uncompromising development of machine technology, it has established itself as one of the most reliable thermoforming machines on the global market since its introduction.

The highly developed VARIOVAC RAPID AIR SYSTEM ensures precise forming of flexible and semi-rigid films and reliable sealing of the packaging, achieving up to



Vacuum packaging – Beet



Skin packaging – Lamb fillets



Vacuum packaging with zip function – nuts

PACKAGING SOLUTIONS
TAILORED TO YOUR PRODUKT

COST-EFFECTIVE,
AUTOMATED PACKAGING
SOLUTIONS

PRIMUS

Various Application Options



Steam packaging – Hot Soup

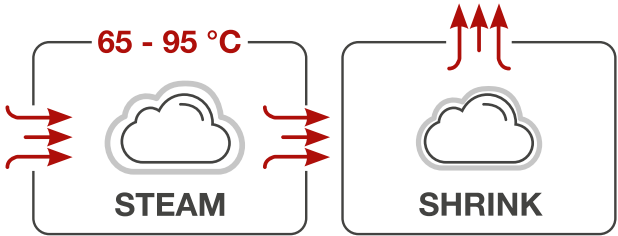


Shrink packaging – Chicken Clubs



MAP packaging – Screws

20 cycles per minute. With the VARIOVAC High Speed IPC, all process times can be monitored in real time. A robust stainless steel frame guarantees maximum stability, while the four-pillar lifting system delivers optimal closing pressures. The comprehensive hygiene concept, which includes open chain profiles and the elimination of critical points or areas, allows the entire machine to be cleaned quickly, easily, and reliably.



PRIMUS

Technical Data

Frame lengths:	Module lengths of 5 m to 12 m
Film widths:	320 – 560 mm
Stroke lengths:	100 – 700 mm
Packaging depth:	up to 135 mm
Film thickness:	Bottom film up to 550 μ
High-performance control:	IPC, swiveling 12.1" touchscreen
Packaging output:	up to 20 cycles/min
Packaging types:	Sealing, Vacuum, MAP, Skin, Steam, Shrink
Cooling:	integrated re cooler without water consumption
Compressed air:	min. 6 bar (consumption depends on machine configuration and equipment)
Electrical voltage:	3 x 230 V N/PE, 3 x 400 V N/PE (Standard), 50/60 Hz



Minced meat in the loading area



Dates in the loading area

To enhance the Primus and customize it to your needs, additional devices can be added throughout the machine as well as after it to streamline your packaging process.



WE LOOK FORWARD TO
CONFIGURING THE IDEAL
MACHINE TOGETHER WITH YOU

VARIOVAC

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More Information. More VARIOVAC.
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