



Rotarius



Semi-Automatic Tray Sealer with Dual Die System

Technical Info

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

compressed air: min. 6 bar

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

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

depends on machine equipment

450kg total weight: space required: 1.6m²

ca. 1284

Subject to technical alterations Made in Germany

Rotarius

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.

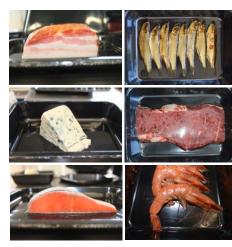
A dual die system allows packaging and product loading to occur simultaneously, in contrast to the single die in a traditional drawer-style tray sealer. Through this continuous process, productivity increases without increasing labor costs. Dies changeovers are fast and require no tools, so switching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

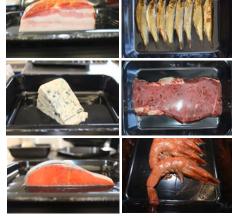
Attractive packaging, improved food safety, and extended shelf-life further define the VARIOVAC Rotarius. Be it MAP, skin, gas flushing, or vacuum packaging, we will find the right solution for you.

Options

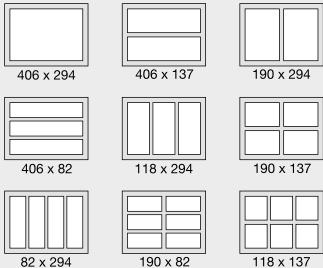
liquid separator particulate filter eye spot registration for register printed top films die cart - for multiple formats die cart with preheating

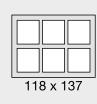
Skin





Maximum outside tray measurements in mm - more formats available







VARIOVAC PS SystemPack GmbH

Ernst-Litfass-Str. 3 und 5 D-19246 Zarrentin am Schaalsee Tel: +49 (0) 38851-823 0

www.variovac.de

Scan to find out more about VARIOVAC PS SystemPack GmbH



