



Traysealer T 100

Tray packaging in the smallest space



MULTIVAC
BETTER PACKAGING

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The compact, semiautomatic Traysealer T 100 easily and economically packs products such as meat and sausage, cheese, ready meals and other foods. It is designed for a wide spectrum of trays, and incorporates the easy-to-clean MULTIVAC Hygienic Design as well as MULTIVAC's high standards of quality.

The T 100 facilitates the sealing of trays as well as the production of packaging with an inert gas atmosphere and a controlled oxygen content (MAP).

The T 100 also sets the standards for usability, cleanability and flexibility in its segment of the market.

As with all MULTIVAC solutions, you benefit from comprehensive packaging expertise, individual advice and first-class, worldwide service.



The semiautomatic T 100 traysealer offers the following advantages:

- With a surface area of only 470 x 570 mm, the compact T 100 can even be set up in the sales area
- The vacuum pump, which is contained in a separate housing, can be placed next to the T 100 or at a distance of up to 3 meters, for example, under a counter
- A high-quality and durable stainless steel construction
- Large base format of 280 x 190 mm, with a maximum tray height of 90 mm
- Variability through fast format changes in less than 5 minutes
- A very simple, self-explanatory machine control with 29 stored recipes and 23 user languages makes the system easy to use
- Energy efficiency and mobility with exclusive electric operation
- Compressed air and cooling water are not required
- Suitable for the production of packaging with an inert gas atmosphere and a controlled oxygen content

Packaging in trays

The T 100 is a semiautomatic traysealer that works on the drawer principle. The traysealer produces the required atmosphere in the pack for the product by means of evacuation and gas flushing.

Principles of operation:

- The filled tray is manually inserted into the tray receptacle
- The tray drawer is closed manually
- The packaging process runs automatically in accordance with the programs and settings selected: evacuation, gas flushing and sealing the pack, as well as cutting the upper web
- After manually opening the tray drawer, the finished pack is removed
- The T 100 is ready for the next packaging cycle

Prefabricated, rigid, sealable trays of plastic, aluminium or other materials are used for the packaging; these are then sealed with upper webs that are reel-fed or pre-cut. Pre-cut upper webs can only be used for sealing trays.

The standard version of the T 100 has a die for the packaging of a tray size. The format-dependent parts (tray receptacle, die top section) for the packaging of other tray sizes are optional additional equipment.

This makes the conversion of the T 100 to a different tray very easy and possible in less than 5 minutes.



T 100: Easy and economical tray packaging

With the T 100, MULTIVAC provides a particularly compact solution for the easy and economical packaging of trays. The compact T 100, having a surface area of only 470 x 570 mm, can even be set up in sales rooms. By relying exclusively on electricity for its operation, the T 100 does not need to be supplied with compressed air or water.

The vacuum pump, which is contained in a separate housing, can be placed next to the T 100 or at a distance of up to 3 meters, for example, under a counter.

The hygienic design and stainless steel construction throughout makes cleaning the T 100 particularly easy. The user-friendly arrangement of the functional elements even makes fast and reliable packaging by semi-skilled workers possible.



Advantages

Maximum user-friendliness

All the machine components operated by the user are designed for optimum user-friendliness and safety. Changing the tray format to a different tray size is very easy.

Convenient MC machine control

- Easy and intuitive operation using only a few keys
- Easy set up, saving and recall of user recipes
- 29 memory spaces for user recipes
- 23 operating languages
- Troubleshooting support with graphics

Quick and safe format change

- Only the tray receptacle and the die top section need to be changed with new tray sizes and shapes
- Partially automated, software-supported process
- Complete in less than 5 minutes

Variability in packaging materials

- Changing of the upper web quickly and easily
- Flexibility in the choice of upper webs (reel-fed or pre-cut)
- Flexibility in the choice of trays



Advantages

Professional packaging quality

Despite its compact dimensions, the T100 delivers packaging quality that is comparable to that of our larger and more powerful models.

Consistent sealing quality

The T 100 is equipped with a newly developed sealing system that has special support for sealing pressure. It seals commercially available packaging materials reliably and durably.

Controlled pack atmosphere

The T 100 is one of the few traysealers in the compact class that can produce packaging with an inert gas atmosphere and a controlled oxygen content (MAP).

The T 100 is equipped with an evacuation unit as well as a vacuum pump to remove the air present in the pack - and therefore the oxygen - almost entirely. The pack is then filled with an inert gas atmosphere that is suitable for the product, and then sealed. The MULTIVAC gas flushing technology allows optimum dosage and reduced consumption of modified atmosphere gases. Ready-to-use inert gas mixtures are available from gas producers in various quantities.

The T 100 also facilitates the packaging of trays without a vacuum and without an inert gas atmosphere.

Precision form cutting

The T 100 has a form cutting system that cuts the upper web precisely along the outer contour of the tray. This results in tray packs with smooth edges, which are easy to grip and can be accurately stacked or repackaged.



Equipment options:

- For increased packaging performance:
Vacuum pump 10 or 21 m³/h in an external housing
- For the packaging of other tray sizes:
Additional tray receptacles and die top sections
- For mobile use:
Moveable chassis "Mobile"

Technical data



Technical specifications	
Tray format:	280 mm x 190 mm
Tray height:	≤ 90 mm
Cycle output:	approx. 3 packs per minute
Max. web width:	292 mm
Max diameter of web reel:	200 mm
Machine control:	MC 08
Packaging process:	Packaging with an inert gas atmosphere (MAP) Tray sealing only (without MAP)
Cutting units:	Outside-cut Without cutting unit for pre-cut web (only tray sealing without MAP)
Services connections:	<ul style="list-style-type: none"> - Electrical: 230 V/50 Hz, 110 V/60 Hz - Compressed air: Not required - Cooling water: Not required - Inert gas: max. 3 bar - Vacuum pump: 8, 10, 21 m³/h in an external housing
Machine dimensions (WxDxH):	470 x 570 x 770 mm
Dimensions of the vacuum pump:	(WxDxH with 8 m ³ /h pump): 195 x 402 x 195 mm
Machine weight:	approx. 100 kg
Weight of the vacuum pump:	approx. 12 kg



BETTER PACKAGING

Our goal is for MULTIVAC packaging solutions to fulfil your requirements reliably and efficiently. This is why a MULTIVAC team of experts offers you a wide range of technical support and services, from the initial consultation to the availability of all spare parts for at least 10 years after the MULTIVAC packaging system was put into service.

Comprehensive advice

From the initial idea to the first test run - a competent and experienced project team will be at your side during the implementation of your packaging solution, a team which will accompany you from the first consultation to the final completion of the packaging project.

Training

We offer you comprehensive training courses so that you can become familiar with the operation, maintenance and care of your machine and realize the full potential of your MULTIVAC packaging solution.

Service

Worldwide there are over 800 MULTIVAC experts in the field: around 300 sales advisors to develop the most efficient packaging solutions with our customers, as well as more than 500 service technicians to assist with service support, retrofit equipment and training.

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