

GEA Zero Reject Sealing System

Increase yield and save material when packaging fresh salad



Ready-packed salads are always under retail price pressure, so reducing the production cost per bag helps you stay competitive. The GEA Zero Reject Sealing System guarantees an airtight seal even if contaminants are present in the seal area, so it will increase packaging yield and save on materials.

HIGH PACKAGING YIELD

The sealing process used in the GEA Zero Reject Sealing System is unaffected by pieces of leaf or moisture in the sealing area - a typical problem for packaging fresh salad. It consequently brings the reject rate down to almost zero, reducing your labor costs since there is no need to empty failed bags by hand.

GEA SMARTPACKING SOLUTIONS

The GEA Zero Reject Sealing System is available as an option on both an intermittent motion as well as a continuous motion vertical packaging machine. Optimized for speed and reliability, both machines are designed for film widths up to 320 mm and fully compatible with 30 micron OPP films for cost-effective bagging.

Your performance values

- Airtight seal even when seal area is contaminated
- Increase packaging output by up to 10%
- Save labor and production costs
- Less film waste, higher packaging yield
- Less operating costs, lower cost per bag
- Possibility for automated case packing (without seal checking)

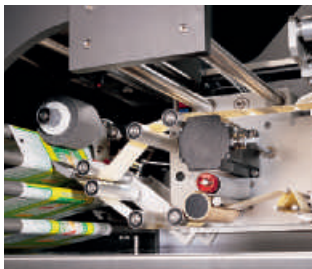


QUICK REFERENCE DATA

	GEA Zero Reject Sealing System on SmartPacker SX400	GEA Zero Reject Sealing System on SmartPacker CX400
Process	Intermittent	Continuous
Bag length (max.)	550 mm	550 mm
Bag width (min./max.)	200/260 mm (*1)	200/260 mm (*1)
Dimension H x W x D	2020 x 1280 x 2185 mm	2020 x 1280 x 2185 mm
Maximum speed (bags/min.)	60 (*2)	80 (*2)
Film specifications	from 30 micron OPP films	from 30 micron OPP films
Core diameter film reel (min. max.)	70/77	70/77
Outer diameter film reel (max.)	500 mm	500 mm

*1 Bagwidth > 260 mm and < 320 mm possible with >35 micron OPP films

*2 depending on product, film and dosing equipment



In line labelling system optional on vertical flowpacker systems



Zero Reject Sealing System guarantees airtight seal even if contaminants are present in the seal area



Smooth slope surfaces for easy cleaning



GEA CostFox for real-time performance analysis

The GEA SmartPacker SX400 (intermittent) and GEA SmartPacker CX400 (continuous) are easy to operate and maintenance friendly solutions that increase your operational efficiency. Both machines create a variety of bag formats and shapes, including pillow bags, block bottom, quatro seal, envelope, doypack style and re-closeable zipper. The continuous machine operates at up to 120 bags per minute. The machines can be easily interfaced with overhead weighers and printers.

ULTRASONIC TECHNOLOGY BY SONOTRONIC

The Zero Reject Sealing System from GEA uses the extremely reliable ultrasonic welding technique from SONOTRONIC. It delivers absolutely tight seal seams and is extremely material and energy efficient. The cold tools press the tubular bag together for sealing. The ultrasonic oscillations of the sonotrodes then cause the molecular chains in the sealing area to break open with formation of heat and new joints to be formed. In a very short time, excellent quality seal seams are produced. Production faults are drastically reduced with the use of ultrasound, because the contents themselves are not heated. Also, the contents to be found in the seal area are separated by the ultrasonic effect during the sealing process. The quality of the seam produced and the barrier layers of the bag film are not affected.



GEA Food Solutions

GEA Food Solutions Weert B.V.

P.O. Box 296, 6000 AG - De Fuus 8, 6006 RV Weert, The Netherlands
Tel. +31 (0)495 457 777, Fax +31 (0)495 524 126
gea-foodsolutions.info@gea.com, www.gea.com

GEA' ADDED VALUE

- One point of contact for complete line solution
- Local technical and service support
- Dedicated traceability, food safety and performance analysis software
- Test before you invest at the GEA Technology Center



As a result of constant improvement, drawings and specifications of GEA Food Solutions machines and software are subject to change. Some features and/or equipment mentioned in this publication are options.