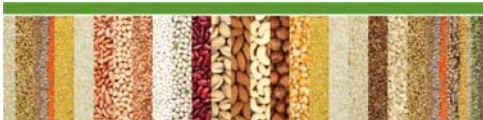




*3 different packing options:*



SUITABLE FOR DRIED FRUIT, CEREALS, LEGUMES, SEEDS AND GRANULATED PRODUCTS IN GENERAL



The **CLEANPACK 2.6** is the unique system of its kind that vacuum-packs your commodities using special liners provided with a Patented Gas Exchange Valve for a long lasting storage with the exact quantity of vacuum you need. The valve, coupled to the vacuum head, allows you to restore the vacuum after sampling or to modify the atmosphere in the package at any time. Inert conservation gases can be introduced to control bio-infestation risks and to prolong shelf life of your commodities.

The system offers several advantages in **quality improvement, product safety and prevention of spillage and damage during storage and transport.**

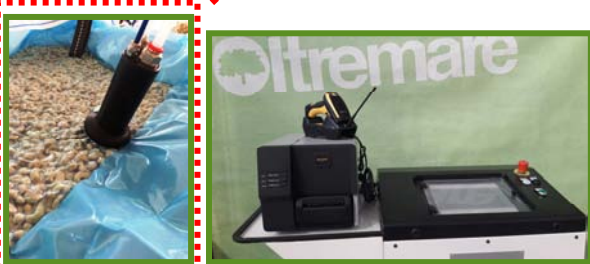
Conservation quality is improved since moisture and oxygen level are well controlled. Stored products pests and micro organisms are inhibited and consequently the shelf life is prolonged. The combination of lowered oxygen level and presence of inert gases (MAP) makes traditional fumigation with toxic substances an unnecessary cost.

Optimal transport as well as **storage protection and food safety** in the Supply Chain Management are ensured in an environmentally sound manner.

***User friendly advantages:***

- any size of vacuum packaging can be created at any place without immobile, voluminous machinery
- the hardware is compact, movable on wheels for easy handling and much cheaper than vacuum chamber technology
- the entire system consists of the vacuum unit, the suction head with the connection ducts and the gastight packaging liners with an integrated gas exchange patented valve
- before starting the vacuuming you have to seal the packaging unit with a sealer
- the semi-automatic sealing bar is specially developed for the quick sealing of large quantities of bags
- the gas exchange valve allows you to create MAP (Modified Atmosphere Packaging) conditions inside the packaging unit

## POWERFUL HIGH-TECH COMPUTERIZED VACUUM SYSTEM MOD. CLEANPACK 2.6



### Technical features:

- one single system, plug in, for the vacuum operations
- no need of compressor
- electrical cabinet w/ fan cooling system integrated into the main sturdy painted carbon steel frame
- multi language synoptic colored screen
- setting of working parameters according to the specific product and relevant process requirement
- high accuracy and precision on the cycle parameters
- possibility to work in manual mode and automatic mode
- automatic reporting of the production data logged on an excel file on a memory support installed on the machine
- traceability kit composed by a barcode reader and a printer to print out a label, to stick on the packaging, with a series of information and data such as customer reference, operator, lot number, bag number, date, hour, set parameters, cycle data and other information so keep track of what done
- remote access via web to the machine for the OLTREMARE Technical Assistance Center to control and, if required, to update the machine operating mode

### Technical data:

- overall dimensions : mm 700 x 670 x 1200 (H)
- power supply : 230V±10% / 50Hz
- vacuum pump capacity : 25 m3/h
- maximum installed power : 1,5 kW
- maximum final vacuum pressure: 50 mbar
- room temperature: 12 ± 40 °C
- max relative humidity / altitude : 75 % / 500 m. above sea level
- CE mark /Product made in CE/EU

### OLTREMARE SRL

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