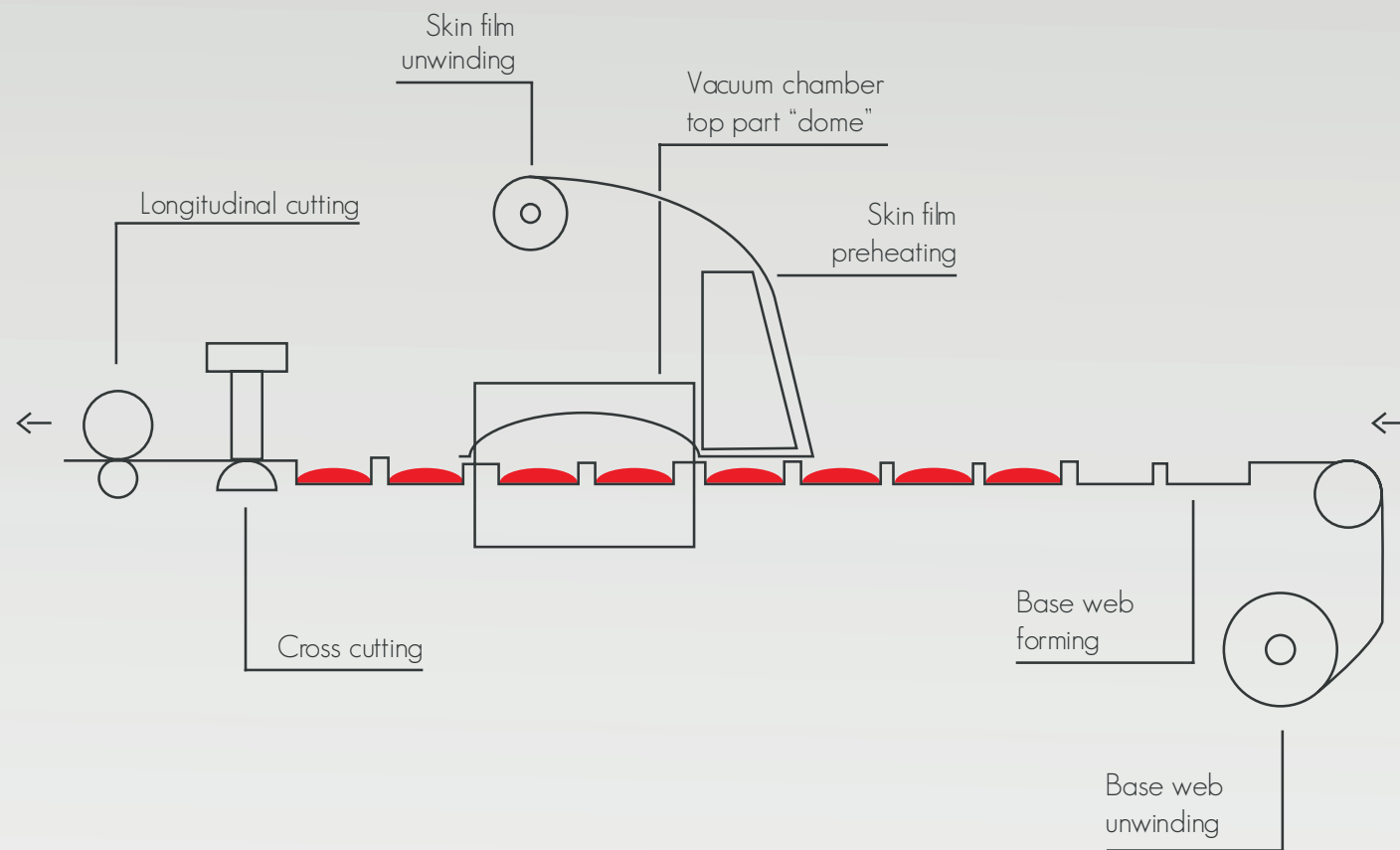


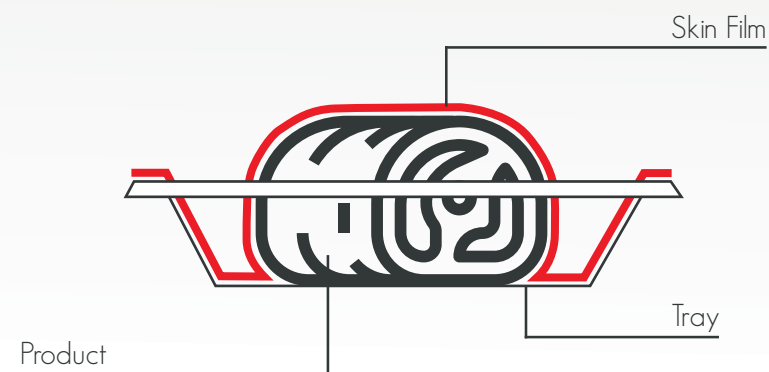
Imbosacc
packaging senza confini

PRINCIPLE OF SKIN PACKAGING



- Product is placed on the (formed) bottom web
- Skin film is preheated

- Skin film is stretched in the vacuum chamber (dome)
- Skin film fits around the product and sealed to the bottom web



This packaging technology produces a vacuum pack that protects the product and fits around it like a second skin.

The thermoforming line creates a rigid bottom support to be sealed with top film to produce vacuum pack. The maximum shelf-life is guaranteed while the product shape is well maintained without any liquid leakage.

BENEFITS

- Attractive pack
- Maximum shelf-life
- Easy-peel
- Vertical or space-reducing display
- No liquid leakage
- Specially for fresh meat, processed meat, fish, poultry, ready meals and cheese

MODEL SKIN|THERA

HYGIENE



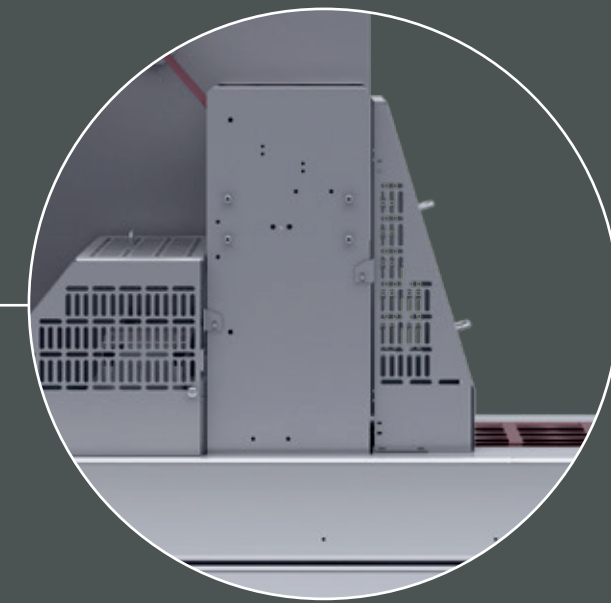
Sloped surfaces for complete washdown

RELIABILITY



granted by its proven high performances

Motor driven chains for top film unwind and positioning inside the sealing chamber, with preheating system



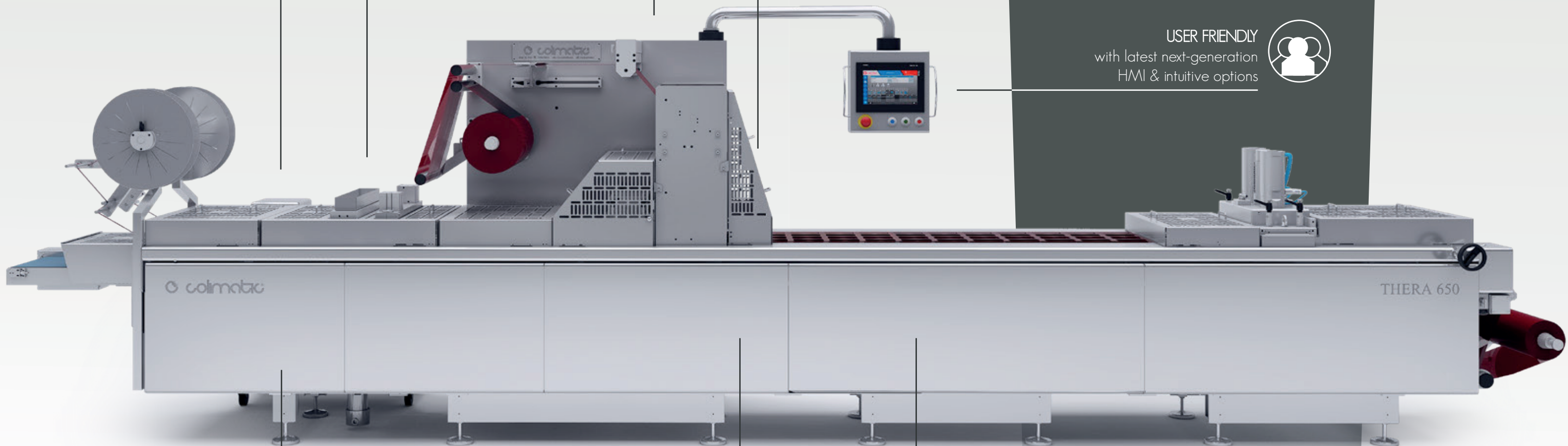
USER FRIENDLY

with latest next-generation HMI & intuitive options



EASY

access for maintenance and service



THERA 650



TAILOR MADE:

No limits to customization



COMPATIBILITY

& synchronizations with a wide variety of devices & accessories

SOLID
stainless steel structure





EASY OPENING



QUALITY
CONSISTENCY



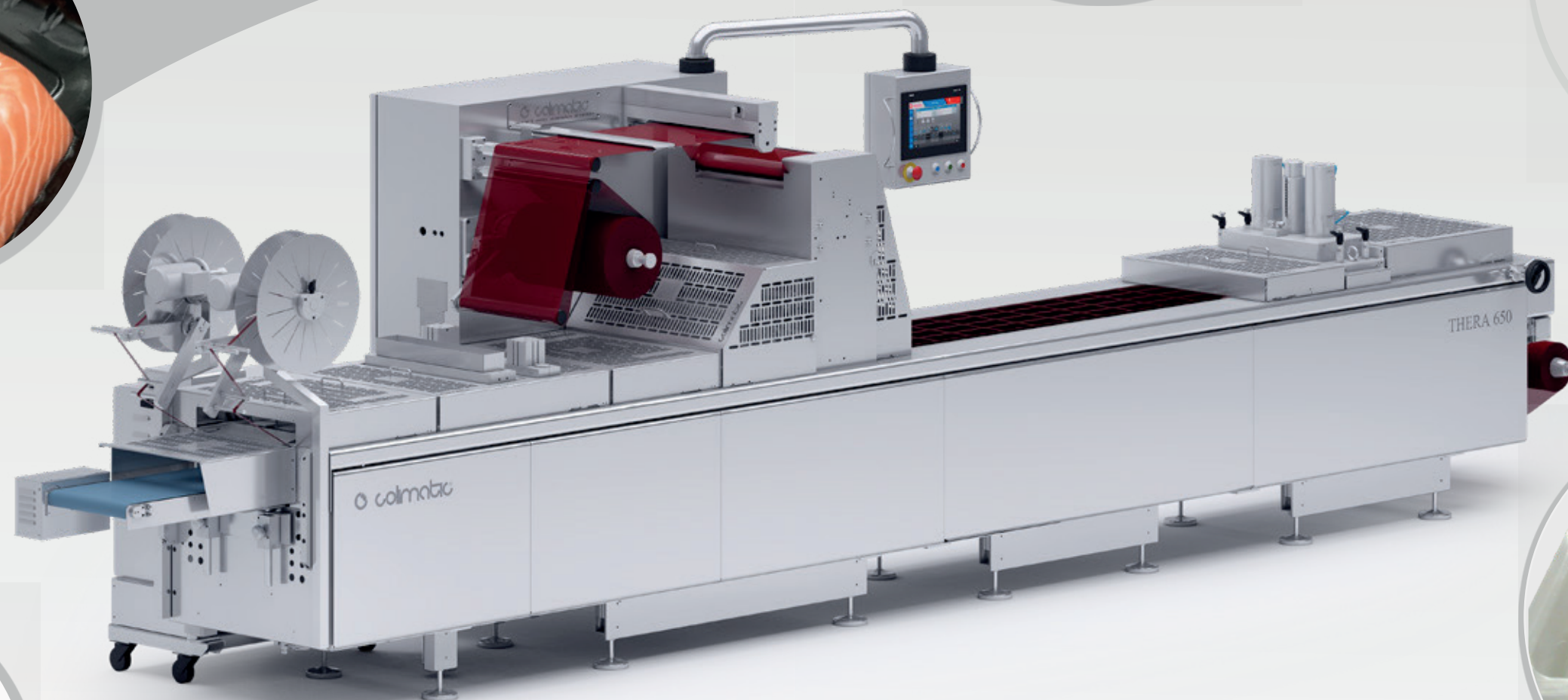
BETTER
SHELF LIFE



PACKAGE INTEGRITY



CONVENIENCE



PREMIUM

PRODUCT
FRESHNESS