



Corr-Vac® Mark III Bulk Bin Suspended Model

MODIFIED ATMOSPHERE PACKAGING SYSTEM

Breakthrough technology seals reliably through 8 layers of film. Easily processes bags up to 100 inches (2540 mm) wide, without the need for obsolete long seal bars.

Features and Options

- 100% stainless steel and FSMA, FDA, & USDA compliant. Optional 3A dairy-grade
- Always ready for wash-down as we build-to IP69 specifications assuring IP67 compliance
- Seal bars available include either 30, 54, and 62-inch lengths
- Vacuum pump or optional liquid-ring and venturi
- Hot-bar or impulse sealing
- Bag-stretcher option to insure wrinkle free bags
- One or optional two hand controls
- Flexible probes reduces damage and extends life
- A variety of language options on our simple to understand controller
- Floor mount or optional casters available

Applications

- Vacuum and gas flush cases, gaylords, barrels, super-sacks - extends shelf life of proteins
- Vacuum followed by dual gas flush mix extends shelf life and product color of red meats
- Gas flush any product that degrades in atmosphere
- Multi-gas flush totes or super-sacks of organic products assuring inserts and larvae are asphyxiated
- Poultry, beef & pork, prepared meat, cheese, fish, nuts, powders, organic, industrial

