

CRYOVAC®
BRAND FOOD PACKAGING

— EMEA Equipment Catalogue



CRYOVAC® FULLY AUTOMATIC LINES

BAGS AUTOMATION FOR CHEESE

INLINE MADE SHRINK BAG LINE FROM TUBING



WHAT IS IT?

- It is a high-speed cheese packaging system using shrink bags based on:
 - Inline made shrink bags from tubular rollstock.
 - Automatic infeed to the Continuous motion vacuum sealing process.
- Easy connection to upstream cheese inline/offline-cutting processes.
- Can be offered with automatic EOL boxing system.
- Can be upgraded with SEE Automation and directly connected to any MES or SCADA system.
- The full line operates with line supervisory only.

LINE COMPOSITION

AutoLoad 77T / AutoAssist 500 / AutoVac 45 /
AutoShrink 98 / AutoDry 81

| SPECIFICATIONS | |
|----------------|---------------------------|
| Length | 250 – 550 mm |
| Width | 80 – 330 mm |
| Height | 80 – 130 mm |
| Weight | 3 – 20 kg |
| Working speed | 16 – 20 PPM (3 kg loaves) |
| | 8 – 12 PPM (Euroblocks) |

READY-MADE SHRINK BAG LINE



WHAT IS IT?

- It is a cheese packaging system using inline made shrink bags based on:
 - Automatic bag loading. (for homogenous products)
 - Automatic product transfer and infeed to the Automatic vacuum chamber sealing process. (for medium output)
 - Automatic shrink and water removal process.
- The full line operates with line supervisory only.
- Can be upgraded with SEE Automation and directly connected to any MES or SCADA system.

LINE COMPOSITION

AutoLoad 75 / AutoAssist 750 / AutoVac9X / AutoShrink 98 / AutoDry 81

| SPECIFICATIONS | |
|----------------|-----------------------------|
| Length | 100 – 400 mm |
| Width | 50 – 250 mm |
| Height | 50 – 170 mm |
| Weight | up to 7 kg |
| Working speed | Single loading: 25 – 45 PPM |

BAGS AUTOMATION FOR FRESH AND PROCESSED MEAT

READY-MADE SHRINK BAG LINE



WHAT IS IT?

- It is a flexible meat packaging system using Shrink Bags based on:
 - Automatic bag loading with 6 different stations for products of different dimensions (high level of system flexibility.)
 - Automatic product transfer and infeed to the Automatic vacuum chamber sealing process.
 - Automatic shrink and water removal process.
- The full line operates with line supervisory only.
- It's the basic set up for a large-scale fresh meat plant.
- The machine can be connected directly to the deboning outfeed process.
- Can be upgraded with SEE Automation and directly connected to any MES or SCADA system.

LINE COMPOSITION

AutoID 30 /AutoLoad R1 /AutoAssist 750 /AutoVac95 / AutoShrink 98 / AutoDry 81

| SPECIFICATIONS | |
|----------------|--------------|
| Length | 160 – 700 mm |
| Width | 80 – 320 mm |
| Height | 50 – 145 mm |
| Weight | up to 15 kg |
| Working speed | 15 – 20 PPM |

DIGITAL INLINE MADE SHRINK BAG LINE FROM ROLL STOCK



WHAT IS IT?

- It is a meat packaging system using inline made shrink bags based on:
 - Product Identification, weighing and labeling with connection to any MES or SCADA system.
 - Automatic HFFS product loading (for homogenous products.)
 - Automatic product transfer and infeed to the Automatic vacuum chamber sealing process (for medium output.)
 - Automatic shrink and water removal process.
- The full line operates with 1 operator and line supervisory.
- The machine can be connected directly to the deboning outfeed process.
- Can be upgraded with SEE Automation and directly connected to any MES or SCADA system.

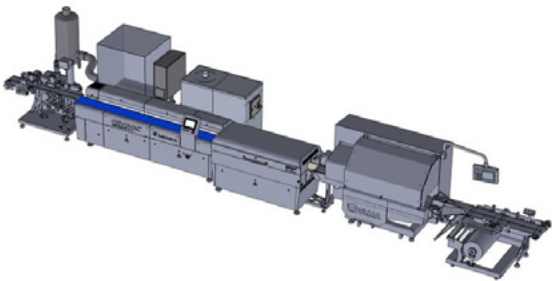
LINE COMPOSITION

AutoID 20 /AutoLoad R1 /AutoAssist 750 /AutoVac95 / AutoShrink 98 /AutoDry 81

| SPECIFICATIONS | |
|----------------|---|
| Length | 680 mm max. |
| Width | 190 mm max. |
| Working speed | 12 – 15 PPM for common fresh meat productions with more than 20 cuts Up to 20 PPM for small products |

BDF AUTOMATION FOR CHEESE

AUTOWRAP LITE



WHAT IS IT?

- It is a high-speed cheese packaging system using BDF based on:
 - HFFS (high level of system flexibility.)
 - Continuous vacuum (easy upstream and downstream connection, high speed and longer shelf life.)
- It is a responsible packaging solution that maximizes equipment operational efficiency while minimizing the use of traditional plastic: - 60%* vs. vacuum thermoforming and/or FlowPack standard laminate.
- It features a continuous vacuum design and single-operator system (1 line supervisor) that incorporates CRYOVAC® BDF to create a light pack with premium appearance.

| SPECIFICATIONS | |
|-------------------------------|-------------------------------|
| Minimum cheese width required | 50 mm |
| Maximum cheese height | 90 mm (100 mm can be managed) |
| Maximum cheese length | 250 mm |
| Working speed | Up to 90 PPM |

CRYOVAC® BAGS AUTOMATION EQUIPMENT – FOR INDUSTRIAL UNITS

BAGS LOADING EQUIPMENT

Manual Loaders

EASYDISPENSE 15



The Bag Presenter has been especially designed to improve the productivity of the manual loading of fresh meat products into Sealed Air CRYOVAC® bags.



Fresh
meat



Processed
meat

BENEFITS

- Improves ergonomics and hygiene.
- The BP15 can be used as a stand-alone machine, or as an integrated machine in a PakFormance® line.
- Depending on the machine version, it can incorporate up to 9 bag winders in 3 vertical rows, designed to use all types and sizes of CRYOVAC® taped bags, Plug’n Pack and Bags On Roll (BOR) format.

| SPECIFICATIONS | |
|----------------|--------------------------|
| Length | 250 – 1,067 mm |
| Width | 230 – 550 mm (taped bag) |

EASYLOAD 04/06



The loading units LU04 and LU06 comprise a table with a static loading fork and are mainly used for Fresh Red Meat (FRM) applications.



Fresh meat



Processed meat

BENEFITS

- Simple and robust construction of stainless steel.
- All critical parts are treated against the corrosive environment often found in food production and packaging rooms.
- Designed with ergonomics, safety and hygiene in mind it is easy to use and clean, simple to maintain.
- Meets all relevant European legislation for safety and hygiene.

| SPECIFICATIONS | |
|----------------|-------------------|
| Length | 150 – 840 mm |
| Width | 80 – 450 mm |
| Height | up to max. 230 mm |
| Weight | Up to max. 20 kg |
| Working speed | 4 – 6 PPM |

EASYLOAD LU15



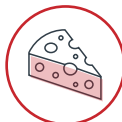
This Loading Unit has been specially designed to assist the loading operation, reducing operator efforts and increasing loading output.



Fresh meat



Smoked & Processed meat



Cheese

BENEFITS

- One operator only.
- Allows for the loading of products up to 20kg.
- Automatic product transport by means of finger conveyors equipped with high grip belts, 4 to 6, depending upon the maximum product width.
- All finger conveyors and belts can be removed without tools for cleaning.
- Improves ergonomics and hygiene, reduces the efforts required at loading, and improves loading speed.

| SPECIFICATIONS | |
|----------------|-------------------|
| Length | 150 – 840 mm |
| Width | 80 – 450 mm |
| Height | up to max. 230 mm |
| Weight | Up to max. 20 kg |
| Working speed | 10-15 PPM |

SEMIAUTOMATIC LOADERS

EASYPRESENT 14



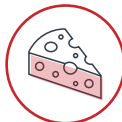
Manual bag loader. It dispenses the bags by winding the bag tapes onto a spool and opens them by means of an air stream created by a blower unit.



Poultry



Processed meat



Cheese

BENEFITS

- Machine achieves up to 30 products/min depending on operator.
- Quick change over to minimize downtime during product size changes.
- Short downtime between refills with Plug’n Pack system.
- Effective bag openability to minimize misloading.
- Fast adjustment of bag width.
- Minimal bag contamination ensuring superior seal integrity.

| SPECIFICATIONS | |
|-----------------------|--------------|
| Maximum circumference | 550 mm |
| Weight | max. 8 kg |
| Working speed | Up to 30 PPM |

EASYPRESENT 19



Semi-automatic bag loader for inserting a wide range of industrial units into CRYOVAC® taped bags. The loading table and loading wings enable high speed operation in a flexible environment.



Poultry



Processed meat



Cheese

BENEFITS

- Machine achieves up to 30 products/min.
- Quick change over to minimize downtime during product size changes.
- Short downtime between refills with Plug’n Pack system.
- Effective bag openability to minimize misloading.
- Rapid adjustment of bag width.
- Minimal bag contamination ensuring superior seal integrity.

| SPECIFICATIONS | |
|----------------|--------------|
| Width | 270 mm max |
| Weight | up to 10kg |
| Working speed | Up to 30 PPM |

AUTOMATIC LOADERS

AUTOLOAD 75



Fully automatic, high- speed bag loader for placing consumer and small industrial size foodstuffs into CRYOVAC® taped bags.



Hard/semi-hard cheese



Processed meat



Fresh meat

BENEFITS

- Machine achieves up to 45 products/min.
- Intelligent, self-adjustable conveyor speed and process control over full throughput and product range.
- Modular tooling concept simplifies bag handling tool definition.
- Reliable bag opening device for the bag presenter to ensure effective bag opening and minimize misloading.

| SPECIFICATIONS | |
|----------------|-----------------------------|
| Length | 100 – 400 mm |
| Width | 50 – 250 mm |
| Height | 50 – 170 mm |
| Weight | Up to 7 kg |
| Working speed | Single loading: 25 – 45 PPM |

AUTOLOAD 77T



Fully automatic medium speed tubing loader to make bags and load products into bag made on the machine in one single step.



Hard/semi-hard cheese

BENEFITS

- Requires one operator for monitoring only.
- Up to 20 products/min., depending on product size and shape.
- Smooth controlled product loading, in-line product flow thanks to reciprocating pushers.
- Modular tooling concept to simplify bag handling tool definition.
- Reliable bag opening device for bag presenter, filtered air for opening.
- Synchronization with upstream and downstream machines.
- Ability to work with cheese coming directly from the brine, wet packaging.

| SPECIFICATIONS | |
|----------------|-----------------|
| Length | 250 – 550 mm |
| Width | 80 – 330 mm |
| Height | 80 – 130 mm |
| Weight | Up to 3 – 20 kg |
| Working speed | 16 – 20 PPM |

AUTOLOAD R2



Fully automatic, high speed robotic bag loader suitable for placing a wide range of products into CRYOVAC® shrink bags.



Hard/semi-hard cheese



Processed meat

BENEFITS

- Machine achieves up to 23 products/min.
- PakFormance® compliant.
- A consistent bag positioning, preventing seal area contamination.
- 2 bag presenters allowing the use of 2 different bag sizes.
- Refill the bags without the need to stop the production.
- Loads a wide range of products up to 20 kg.

SPECIFICATIONS

| | |
|---------------|--------------|
| Length | 150 – 700 mm |
| Width | 100 – 380 mm |
| Height | 40 – 170 mm |
| Weight | Up to 20 kg |
| Working speed | 20 – 23 PPM |

AUTOLOAD R1



Fresh meat

BENEFITS

- Machine achieves up to 20 products/min.
- PakFormance® compliant.
- Accurate and optimized selection of bag size.
- A consistent bag positioning, preventing seal area contamination.
- 6 bag presenters allowing the use of 6 different bag sizes.
- Loads a wide range of products up to 15 kg.

SPECIFICATIONS

| | |
|---------------|--------------|
| Length | 160 – 700 mm |
| Width | 80 – 320 mm |
| Height | 50 – 145 mm |
| Weight | Up to 15 kg |
| Working speed | 15 – 20 PPM |

AUTOMATIC LOADERS – PARTNER EQUIPMENT

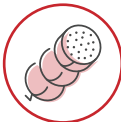
CRYOVAC® ULMA FLOWVAC® 35



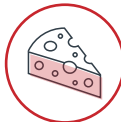
Low reel flow wrapper based on latest HFFS machine technology is suitable for packaging consumer units of fresh pork / lamb meat as well as smoked and processed meat products. Suitable for small to medium size products.



Fresh meat



Smoked & processed meat



Cheese

BENEFITS

- Increases productivity.
 - Less material costs & stock.
 - Less labour force.
 - Less vacuum leakages.
 - 5" touch screen control (industrial PC.)
- The system creates a bag, adapted to different product lengths without any changeover.
 - The product comes out of the machine inside a CRYOVAC® barrier shrink bag, ready for the vacuum process.

SPECIFICATIONS

| | |
|---------------|-----------------|
| Width | 35 – 200 mm |
| Height | 35 – 150/190 mm |
| Length | min. 80 mm |
| Weight | up to 10 kg |
| Working speed | 20 – 40 PPM |

CRYOVAC® ULMA FLOWVAC® 45



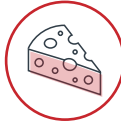
Low reel flow wrapper based on HFFS machine technology is suitable for packaging consumer / industrial units of fresh pork / lamb meat. Suitable for medium size products.



Fresh meat



Smoked & processed meat



Cheese

BENEFITS

- Increases productivity.
 - Less material costs & stock.
 - Less labour force.
 - Less vacuum leakages.
 - Touch screen control (Industrial PC.)
- The system creates a bag, adapted to different product lengths without any changeover.
 - The product comes out of the machine inside a CRYOVAC® barrier shrink bag, ready for the vacuum process.

SPECIFICATIONS

| | |
|---------------|-------------|
| Width | 50 – 360 mm |
| Height | 20 – 170 mm |
| Length | min. 100 mm |
| Weight | up to 10 kg |
| Working speed | 20 – 40 PPM |

CRYOVAC® ULMA FLOWVAC® 55

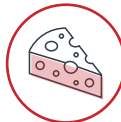
Low reel flow wrapper based on HFFS machine technology is suitable for packaging industrial units of fresh pork / lamb meat or cheese up to the size of Euroblocks. Suitable for big size products.



Fresh meat



Smoked & processed meat



Cheese

BENEFITS

- Increases productivity.
- Less material costs & stock.
- Less labour force.
- Less vacuum leakages.
- Touch screen control (Industrial PC.)
- The system creates a bag, adapted to different product lengths without any changeover.
- The product comes out of the machine inside a CRYOVAC® barrier shrink bag, ready for the vacuum process.

| SPECIFICATIONS | |
|----------------|-----------------|
| Width | 60 – 425 mm |
| Height | 30 – 170/250 mm |
| Length | min. 100 mm |
| Weight | up to 18 kg |
| Working speed | 20 – 40 PPM |

PRODUCT PLACING & TRANSFER EQUIPMENT

AUTOASSIST 750



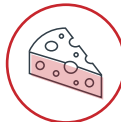
The CRYOVAC® brand AutoAssist 750 automates product transfer and improves the efficiency of the packaging line via automatic 90° rotating belt that positions shrink bags on either side of the vacuum system sealing bars.



Fresh meat



Processed meat



Hard / semi-hard cheese

BENEFITS

- Operator free for applications using both sealing bars of VS95TS and VS9X.
- Enables a fully automatic shrink bag line totally operators free.
- Increases the overall equipment effectiveness with a continuous production flow.
- Automated product transfer between CRYOVAC® brand AutoLoad and AutoVac machines.
- Operational in manual mode or continuous automatic for fully synchronized operation.
- High level hygienic design makes cleaning easy and effective. Machine is fully washdown compatible.

| SPECIFICATIONS | |
|----------------|---|
| Length | 150 – 750 mm |
| Height | 30 – 255 mm |
| Width | 100 – 400 mm |
| Weight | 0.5 – 20 kg |
| Working speed | 8 – 22 PPM (depending on the up - and downstream connected equipment) |

TRF TRANSFER UNIT



Fully automatic transfer unit for 90° Product transfer and positioning for VS Machines (VS95/96/9X)



Fresh meat



Processed meat



Hard/semi-hard cheese



Fresh fish

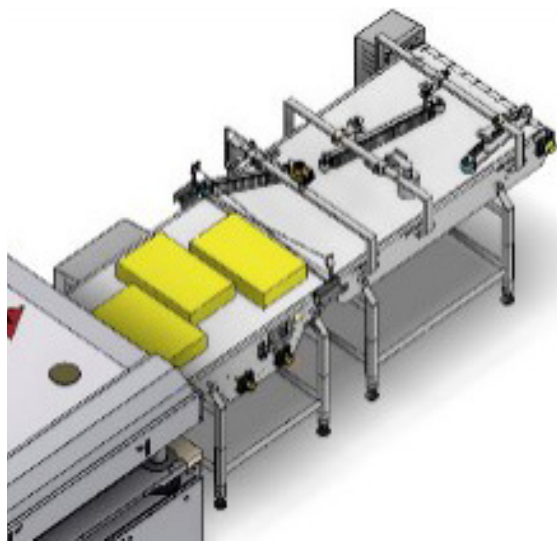
BENEFITS

- Operator free for applications using one sealing bar up to 15 PPM.
- 1 Operator (to turn products) using two sealing bars up to 27 PPM (Product <300mm.)
- Optimized output.
- Usable with several bag loaders or flow wrapper (BLR, BL75, Flowvac etc.)
- Reliable unit.
- Easy to clean.

SPECIFICATIONS

| | |
|---------------|------------------------|
| Length | max. 845 mm |
| Height | max. 225 mm |
| Working speed | 12 – 15 Transfer / PPM |

SPLIT AND TURNING CONVEYOR



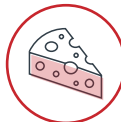
Fully automatic Product separation unit after VS Machines (VS95/96/9X) for further automation



Fresh meat



Processed meat



Hard/semi-hard cheese



Fresh fish

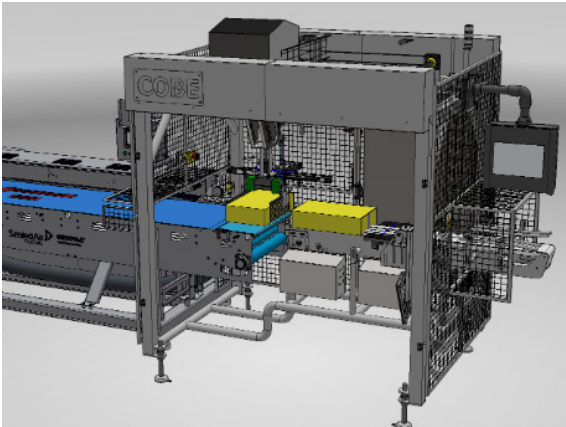
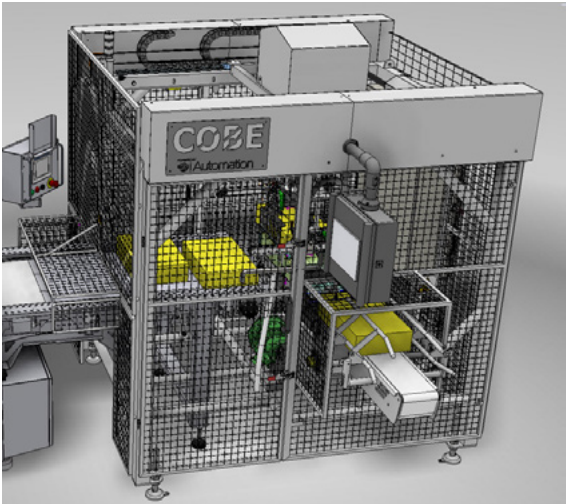
BENEFITS

- Operator free for applications
- Optimized output
- Reliable unit
- Easy to clean

SPECIFICATIONS

| | |
|---------------|-------------------------|
| Productsize | based on Vacuum Machine |
| Working speed | 15 – 30 PPM |

AZVS TRANSFER UNIT



Fully automatic product transfer. Straight or 90° configuration for uniform products. To be connected with AutoVac 9X, 95, 96 & 45.



Uniform
Processed
meat



Cheese blocks



Fresh fish

BENEFITS

- Operator free application using both sealing bars for Autovac 9x, 95 & 96.
- Increases the overall equipment effectiveness with continues product flow.
- Automated product transfer between AutoLoad and AutoVac machines.
- High level hygienic design makes cleaning wasy and effective. Machine is fully washdown compatible.

SPECIFICATIONS

| | |
|---------------|---|
| Product size | related to the parameters of the vacuum machine |
| Weight | 1,5 – 15 kg |
| Working speed | <ul style="list-style-type: none">• Small products: (f.e. 1,5 – 3 kg cheese block) 12 – 16 PPM• Big products: (f.e. 15 kg Euro Blocks) 6 – 8 PPM |

VACUUM SEALING MACHINES

AUTOVAC 2X / 2XDC



Semi-automatic belt vacuum packaging machine for low/medium output production. Specifically designed for small and medium size packs. The DC version is designed for vacuum sensitive products.



Hard/semi-hard cheese



Fresh meat



Smoked & processed meat



Fish



Poultry

BENEFITS

- Accurate production positioning (+/- 5 mm) by electric synchronized conveyor belt transport system.
- Improved packing performance and product protection by CRYOVAC® Ultravac and vacuum control system (VCS.)
- Operational costs reduction, as no water needed for sealing bar cooling thanks to the Cryovac Ultraseal® sealing system.
- Final bag neck cutting system.
- Depending on the machine version, switchable from hard vacuum process (vacuum non-sensitive products) to DC soft vacuum process (vacuum sensitive products.)

| SPECIFICATIONS | |
|----------------|--------------------------------------|
| Length | Cross welding max. -/920 mm |
| | Longitudinal welding max. 500/500 mm |
| Height | max. 180/180 mm |
| Working speed | • Highvacuum 1.8 2.5 cycle / min |
| | • Softvacuum 1.5 – 2.5 cycle / min |

AUTOVAC 9X

Automatic belt vacuum packaging machine designed to pack medium size industrial units. The DC version is designed for vacuum sensitive products.



Fresh meat



Hard/semi-hard cheese



Fresh fish



Processed meat



Poultry

BENEFITS

- Improved production performance by increased sealing bar length, allowing for more packs per cycle, cycle speed improvement.
- Labour cost reduction and line integration thanks to the integrated buffer infeed conveyor version.
- Full 400 mm chamber opening actuation allows for free access around the machine.
- Operational costs reduction, as no water needed for sealing bar cooling thanks to the Cryovac Ultraseal® sealing system.
- Automatic power saving facility when the machine is not used for a set period.
- Improved packing performance and product protection by CRYOVAC® Ultravac and vacuum control system (VCS.)
- Operational costs reduction, as no water needed for sealing bar cooling thanks to the Cryovac Ultraseal® sealing system.
- Depending on the machine version, switchable from hard vacuum process (vacuum non-sensitive products) to DC soft vacuum process (vacuum sensitive products.)

| SPECIFICATIONS | |
|------------------|---|
| Parallel welding | 2 x 1200 mm (SV version 1x 1200 mm) |
| Length | 680 mm max. |
| Height | 190 mm max. |
| Working speed | <ul style="list-style-type: none">• High vacuum 2 – 2.5 cycles / min• Soft vacuum 2.5 – 2.8 cycles / min |

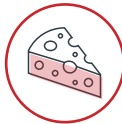
AUTOVAC 95TS



Automatic belt vacuum chamber packaging machine with integrated buffer infeed conveyor is designed for large volume industrial size units of fresh red meat, processed meats and cheese.



Fresh meat



Hard/semi-hard cheese



Fresh fish



Processed meat



Poultry

BENEFITS

- Machine achieves up to 3.3 cycles / min.
- Touchscreen with self-explanatory programming.
- Start and stop pump remote control.
- Ultraseal® system, improved sealing performance by optimized temperature control.
- Ultravac fitted as standard
- Automatic power saving.
- BC - version with integrated buffer infeed conveyor (VS95TS-BC.)

| SPECIFICATIONS | |
|------------------|----------------------------------|
| Parallel welding | 2 x 1500 mm |
| Length | max. 745 mm |
| Height | max. 225 mm |
| Working speed | High vacuum 2.5 – 2.8 cycles/min |

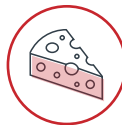
AUTOVAC 96



Automatic belt vacuum packaging machine is designed to pack medium size industrial units of fresh red meat (FRM), processed meats (PM) and cheese.



Fresh meat



Hard/semi-hard cheese



Fresh fish



Processed meat



Poultry

BENEFITS

- Machine achieves up to 3 cycles / min.
- Touchscreen with self-explanatory programming, incorporating product specific factory settings as well as open channels to easily program your own settings.
- Automatic product transfer.
- Ultraseal® system, improved sealing performance by optimized temperature control.
- Automatic power saving facility when the machine is not used for a set period.

| SPECIFICATIONS | |
|------------------|---------------------------------|
| Parallel welding | 2 x 1500 mm |
| Length | max. 845 mm |
| Height | max. 225 mm |
| Working speed | High vacuum 2 – 2.5 cycles /min |

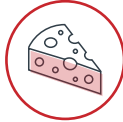
AUTOVAC 96DC



Vacuum packaging machine is designed for medium/ large volume industrial size units of vacuum sensitive processed meats and cheese.



Processed meat



Cheese

BENEFITS

- Speed: Processes up to 2 cycles/min in soft vacuum mode and up to 3 cycles/min in hard vacuum mode (both dependent on product type, vacuum configuration and belt speed.)
- Flexibility: Large vacuum chamber allows the packing of a wide variety of products up to 845 mm long.
- Product presentation: Advanced vacuum technology and trim cut off to give optimal product appearance.
- Product consistency: Ultraseal® system, improved sealing performance by optimized temperature control, improving seal quality.
- User-friendly: Self-explanatory touchscreen stores product specific factory settings as well as open channels to program your own settings.
- Hygienic design: Convenient cleaning mode and fully ‘washdown’ capable.

SPECIFICATIONS

| | |
|------------------|---|
| Parallel welding | 2x 1500 mm (SV version 1x 1500 mm) |
| Length | max. 845 mm |
| Height | max. 225 mm |
| Working speed | <ul style="list-style-type: none">• Hard vacuum 2.5 cycles / min• Soft vacuum 2 cycles / min |

EASYVAC 15



Single chamber semi-automatic vacuum packaging machine especially designed for packaging hams in CRYOVAC® shrink bags for ‘Cook in the Bag’ applications.



Processed meat

BENEFITS

- Machine achieves up to 2 – 2.5 cycles / min.
- Semi-Automatic, medium sized vacuum packaging machine.
- Adjustable conveyor height to optimise presentation and minimise bag length required.
- Final cutting system.
- Step vacuum system.
- Bi-active sealing system.

SPECIFICATIONS

| | |
|---------------|-----------------------------|
| Length | 1400 mm |
| Trough width | up to 280 mm |
| Height | up to 235 mm |
| Weight | up to 50 kg (shape and ham) |
| Working speed | Up to 3.5 cycles / min |

CONTINUOUS FLOW SOFT VACUUM AND SEALING SYSTEM

AUTOVAC 45



Automatic soft vacuum sealing packaging system with continuous product flow. The bagged products arrive into the rotating discs which turn and align the products with the bag open side towards the vacuum system. As the product continuously moves along the machine, the open side of the bag enters vacuum slot for gas extraction in motion. Vacuum process terminates with the continued bag sealing once the air is completely removed. Before exiting the machine the bag is trimmed, aspirating offcuts to the trim removal unit. Now the product is fully protected and ready for the next treatment.

- Cheese primary packaging for curing in loaves or blocks and retail packaging in the consumer format.

BENEFITS

- Smaller footprint vs. other systems with similar output.
- Up to 50% less energy consumption comparing other systems with similar output.
- Continuous sealing system under vacuum environment.
- Easily integrates with any CRYOVAC® automatic loader thanks to swivel discs, eliminating the need for an operator.
- Three divided vacuum chambers with automatic controlled vacuum levels.
- Integral control and Variable Speed Drive for vacuum pump optimizing vacuum process and energy consumption.
- Finishing trimming system with aspiration trim collector.
- Electrically adjustable sealing height to suit product.
- Manual and Automatic infeed modes, selectable in the recipe.
- Electronic speed control for optimal packaging process for selected product.
- Automatic power saving facility when the machine is not used for a set period.

| SPECIFICATIONS | |
|-----------------|---|
| Length | 200 – 600 mm max. |
| Height | 50 – 400 mm max. |
| Width | 50 – 350 mm max. |
| Weight | 0.5 – 20 kg |
| Compatible with | <ul style="list-style-type: none">• Depending on product type and loading (manual/auto)• Up to 25 PPM for Euroblocks (15 kg)• Up to 43 PPM for cheese loaves (3 kg) |

ROTARY VACUUM CHAMBER MACHINES

AUTOVAC 8620-14



Part of the range of highly successful CRYOVAC® rotary chamber vacuum packaging machines. The 8620-14 is the basic middle productivity model.



Fresh
meat



Cheese



Fish



Processed
meat



Poultry



Frozen
products

BENEFITS

- Five rotary chambers and 8 platens allow continuous supply of products at variable speed, up to 30 products / min.
- Changing to different products, shapes and sizes is performed quickly and with no need for special tools.
- The loading table has been designed for easy loading of products at high speeds.
- Bag width up to 350 mm.
- 8620 – 14DC: soft vacuum available for sensitive products.

| SPECIFICATIONS | |
|----------------|-------------|
| Length | max. 430 mm |
| Width | max. 280 mm |
| Height | 200 mm |
| Weight | max. 12 kg |
| Working speed | 25 – 30 PPM |

AUTOVAC 8600-14



Part of the range of highly successful CRYOVAC® rotary chamber vacuum packaging machines. The 8600-14 is the basic high productivity model.



Fresh
meat



Cheese



Fish



Processed
meat



Poultry



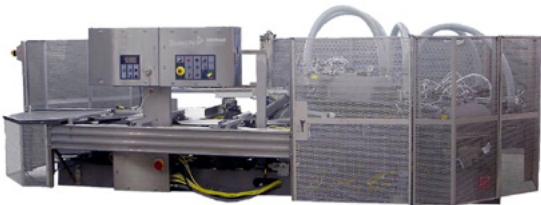
Frozen
products

BENEFITS

- Eight rotary chambers provide a continuous supply of products at variable speed, up to 35 – 60 packages / minute.
- Changing to different products, shapes and sizes is performed quickly and with no need for special tools.
- The loading table has been designed for easy loading of products at high speeds.
- Bag width up to 350 mm.
- 8600B – 14DC: soft vacuum available for sensitive products.

| SPECIFICATIONS | |
|----------------|-------------|
| Length | max. 430 mm |
| Width | max. 280 mm |
| Height | max. 160 mm |
| Weight | max. 12 kg |
| Working speed | 45 – 60 PPM |

AUTOVAC 8600E-18



Heavy duty vacuum chamber machine designed to include digital controls, diagnostic capabilities, and centralized lubrication system to aid in troubleshooting and increase up time.



Fresh meat



Cheese



Smoked & Processed meat



Poultry

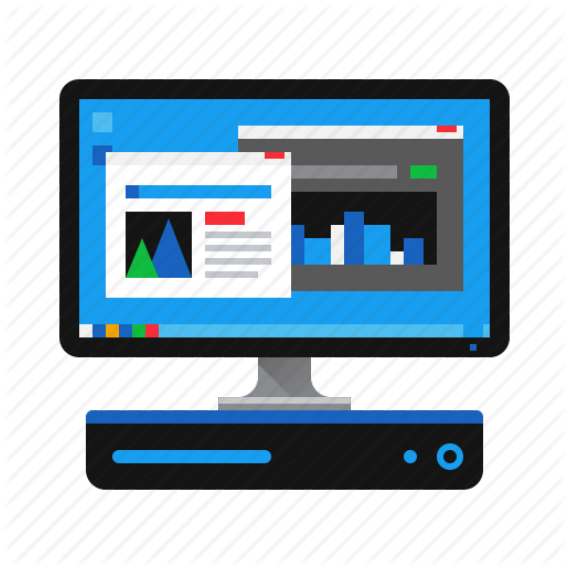
BENEFITS

- Six rotary chambers provides a continuous production at variable speed, up to 30 cycles per minute.
- A fully automatic central lubrication system ensures all critical wear components are properly lubricated at all times.
- PLC controls provide advanced monitoring and troubleshooting capabilities.
- Can handle bag widths up to 18”.
- Changing to different products, shapes and sizes is performed quickly and with no need for special tools.
- Variable seal configurations available depending on regions.
- 8600 – 18DC : soft vacuum available for sensitive products.

| SPECIFICATIONS | |
|----------------|-------------|
| Length | max. 650 mm |
| Width | max. 350 mm |
| Height | max. 220 mm |
| Weight | max. 25 kg |
| Working speed | 25 – 30 PPM |

AUTOMATION & DIGITAL CONNECTION SYSTEMS

SEE AUTOMATION



SEE Automation™ is a powerful combination of: IS software (Pakformance® MES) and hardware Equipment and modules Services. Designed for the packaging area which combines Equipment and Software Functions as:

- Product identification
- Product labeling
- Product certified weighing (enables grading functions)
- Product data tracking

Visualization Tool: Use to Supervise/Monitor the production in real time as well as analyzing it

Connection to customers systems (MES or ERP or Standalone.)



Fresh meat



Cheese

On request:



Fish



Processed meat



Poultry

BENEFITS

- SEE Automation™ provides the ability to measure, control, and improve both processes and costs.
- Designed to enhance Touchless Automation.
- Amplifies the packaging value in synergy with high-tech packaging materials and prisms.
- Data Migration & Digital Connection for:
 - Batch management
 - Quality Management
 - Material assignment & stock management
 - Process Visualization (DVA)

SPECIFICATIONS

Working speed

Integrated with all types of vacuum packaging full lines and particular moduls

AUTOID 20 / AUTOID 30



PM20 and PM30 is a lean solution between deboning line and packaging area.
The equipment works with PakFormance Software which provides data communication with MES/ERP Systems or stand alone.

- Main function:
- Product identification
 - Product weighing (Certified)
 - Product labeling
 - Reading data from and to MES/ERP



Fresh meat



Cheese

On request:



Fish



Processed meat



Poultry

BENEFITS

- SEE Automation components:
- Product sizing module (PS)
- HMI Product Identification (PI)
- Weighing unit (PW)
- Label Printer (PL) – PM20
- Automatic Product Labelling (APL) – PM30
- Product Diverter
- Speed adaptation process for FlowVac®
- Batch Management
- Quality Management
- Material assignment & stock management
- Process Visualization DVA
- Prismiq® compatible (enables track & trace along the supply chain)

| SPECIFICATIONS | |
|----------------|---|
| Product size | depends on loading and vacuum equipment |
| Working speed | 15 – 32 PPM depends on configuration |

WATER SHRINK TUNNELS

AUTOSHRINK 98-600



Hot water shrink tunnel. Highly energy efficient Shrink tunnel, designed for use with the full range of Cryovac® shrink bags. It has a wide range of applications and is used as the final component of many Cryovac® packaging systems.



Fresh meat



Hard/semi-hard cheese



Fresh Fish



Processed meat



Poultry

BENEFITS

- Electronic temperature control for power saving, consistent and repeatable results.
- Pre-heated water supply to minimize power consumption.
- Reduced vertical water vapour duct – 120 mm
- Fully automatic control of water level.
- Variable speed conveyor.
- Produced in 2 versions, electrical and steam heating.
- Good thermal insulation, to maximize operating efficiency.
- PakFormance® compliant.

| SPECIFICATIONS | |
|--------------------|--------------------|
| Length | Unlimited |
| Width | max. 555 mm |
| Height | max. 225 mm |
| Weight | up to 100 kg |
| Shrink temperature | up to 90° C |
| Working speed | 6 m/min – 48 m/min |

AUTOSHRINK 98-800



Hot water shrink tunnel. Highly energy efficient Shrink tunnel, designed for use with the full range of Cryovac® shrink bags. It has a wide range of applications and is used as the final component of many Cryovac® packaging systems.



Fresh meat



Hard/semi-hard cheese



Fresh Fish



Processed meat



Poultry

BENEFITS

- Electronic temperature control for power saving, consistent and repeatable results.
- Pre-heated water supply to minimize power consumption.
- Reduced vertical water vapour duct – 120 mm
- Fully automatic control of water level.
- Variable speed conveyor.
- Produced in 2 versions, electrical and steam heating.
- Good thermal insulation, to maximize operating efficiency.
- PakFormance® compliant.

| SPECIFICATIONS | |
|--------------------|--------------------|
| Length | Unlimited |
| Width | max. 805 mm |
| Height | max. 225 mm |
| Weight | up to 100 kg |
| Shrink temperature | up to 90° C |
| Working speed | 6 m/min – 48 m/min |

WATER REMOVAL UNIT

AUTODRY 81-600



The Water removal machine has been designed to cover most of the applications in the FRM, Cheese and PM markets in all countries.

- 

Fresh meat
- 

Hard/semi-hard cheese
- 

Fish
- 

Processed meat
- 

Poultry

- BENEFITS**

 - Automatic water removal machine.
 - Self-adjusting and product contour following upper air knives.
 - Two possible blower sizes available 8.5 kW and 12.5 kW
- Upper part of the machine is fully washdown.
 - Fully closed blower frame, to protect blower and to limit noise emission.
 - Variable speed conveyor.

| SPECIFICATIONS | |
|----------------|------------------|
| Length | Unlimited |
| Width | max. 550 mm |
| Height | max. 300 mm |
| Weight | up to 25 kg |
| Working speed | 5m/min - 28m/min |

AUTODRY 81-800



The Water removal machine has been designed to cover most of the applications in the FRM, Cheese and PM markets in all countries.

- 

Fresh meat
- 

Hard/semi-hard cheese
- 

Fresh fish
- 

Processed meat
- 

Poultry

- BENEFITS**

 - Automatic water removal machine.
 - Self-adjusting and product contour following upper air knives.
 - Two possible blower sizes available 8.5 kW and 12.5 kW
- Upper part of the machine is fully washdown.
 - Fully closed blower frame, to protect blower and to limit noise emission.
 - Variable speed conveyor.

| SPECIFICATIONS | |
|----------------|--------------------|
| Length | Unlimited |
| Width | max. 550 – 810 mm |
| Height | max. 300 mm |
| Weight | up to 25 kg |
| Working speed | 5 m/min – 28 m/min |

CRYOVAC® CASE RAEDY EQUIPMENT – FOR CONSUMER UNITS LOADING EQUIPMENT

AUTOASSIST PL90



A versatile loading robot that can feed the products upstream to the primary packaging machines as well as the downstream secondary packaging processes.



Fresh
meat



Seafood



Processed meat



Frozen
products



Poultry



Cheese

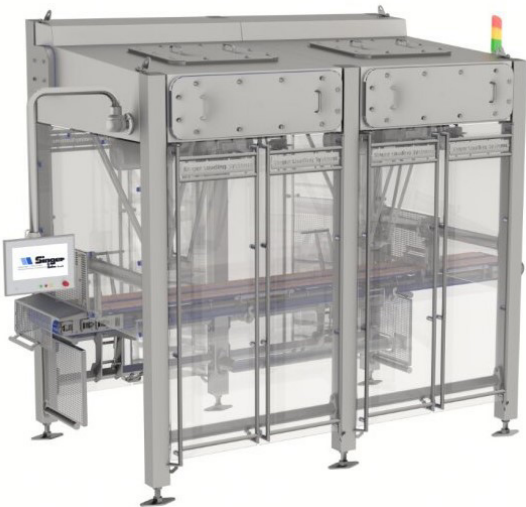
BENEFITS

- Handling of a wide variety of products.
- Taking-over of the products by the integrated robot infeed conveyor, independent of the upstream machine.
- Recognition of the position and orientation of the product via Smart Sensor.
- Precise positioning of the products using specially designed grippers.
- Different selectable programs for the loading of various products.
- Hygienic design: Cleanable up to 28bar with any conventional detergent.
- Available with all kinds of tools: suction, gripping and lifting.
- Sensory or visual product detection.
- Can be integrated to any kind of Thermoforming, HFFS and Tray Lidding / Tray Skin machine.

SPECIFICATIONS

| | |
|---------------|---|
| Working speed | • For suction tooling: up to 90 picks/min |
| | • For gripping tooling: up to 70 picks/min |

AUTOASSIST PL180



A versatile loading robot that can feed the products upstream to the primary packaging machines as well as the downstream secondary packaging processes.



Fresh
meat



Seafood



Processed meat



Frozen
products



Poultry



Cheese

BENEFITS

- Handling of a wide variety of products.
- Taking-over of the products by the integrated robot infeed conveyor, independent of the upstream machine.
- Recognition of the position and orientation of the product via Smart Sensor.
- Precise positioning of the products using specially designed grippers.
- Different selectable programs for the loading of various products.
- Hygienic design: Cleanable up to 28bar with any conventional detergent.
- Available with all kinds of tools: suction, gripping and lifting.
- Sensory or visual product detection.
- Can be integrated to any kind of Thermoforming, HFFS and Tray Lidding/Tray Skin machine.

SPECIFICATIONS

Working speed

- For suction tooling:
up to 180 picks/min
- For gripping tooling:
up to 140 picks/min

DARFRESH EQUIPMENT

SEMIAUTOMATIC DARFRESH EQUIPMENT

EASYSKIN 26



A semi-automatic machine using preformed trays which are loaded off-line using a multi-unit support tray holder. It is designed to use Cryovac Darfresh® film.



Fresh meat



Fish



Seafood



Processed meat



Frozen products



Poultry



Cheese



Ready Meals

BENEFITS

- Machine achieves up to 15 packs / min.
- Semi-automatic Darfresh® packaging machine.
- Quick changing of product format.
- Easy film positioning and unwinding.
- Produces packages using the high temperature Darfresh® process.
- Produces packs having long shelf life.

| SPECIFICATIONS | |
|---------------------------------|---------------------------|
| Height for standard machine | 50 mm |
| Height for high chamber machine | 90 mm |
| Width | 470 mm |
| Length | 670 mm |
| Film width | 562 mm |
| Machine Models | Up to 1.5 cycles / minute |

AUTOMATIC DARFRESH EQUIPMENT

CRYOVAC® DARFRESH® ON TRAY POWERED BY G.MONDINI



A packaging system based on tray sealing technology with pre-made trays Full system: equipment & materials with all the Darfresh® benefits; a complementary offer to CRYOVAC® Brand Darfresh® Rollstock For fresh/frozen case ready applications (fresh meat, poultry, fish..) Innovative & patented Developed exclusivity by G. Mondini and Sealed Air.



Fresh meat



Hard/semi-hard cheese



Fresh Fish



Processed meat



Poultry

BENEFITS

MACHINE BENEFITS

- Combination of servo-driven screw lifting system and unique sealing tool design.
- Key to the sealing process – giving consistent performance through every cycle.
- Generating high pressure sealing, Up to 10,000 kg force, for accuracy and performance in each machine cycle.
- Precision and control over all the packaging parameters – virtually maintenance free with no wear and tear.
- PLATFORM® Technology.
- Dual lane machine format.
- Option: Up- & Downstream Automation.

BENEFITS VERSUS STANDARD TRAY SKIN

- 30% to 40% skeleton film waste with reduced film consumption.
- 30% packaging speed improvement.
- Higher output for same footprint.
- Other attributes same/equal to Darfresh® on Tray.
- Full system approach including applications & engineering.

BENEFITS VERSUS MAP

- Shelf life extension thanks to the vacuum Darfresh® skin process.
- Reduction of food spoilage and/or waste.
- Total Darfresh® seal concept for reduced drip loss.
- Optimized sustainable offer with no scrap and reduced packaging volume.

| SPECIFICATIONS | | |
|-------------------|-----------|---------------------------|
| Common tray sizes | • 170x170 | • 150x200 |
| | • 170x220 | • 150x230 |
| | • 155x197 | • 180x250 |
| | • 177x260 | (other formats available) |
| | • 180x260 | |

Working speed

Trave 340, Trave 350, Trave 367,
Trave 384, Trave1000, Trave1200,
Trave1400, Trave590-XL

- Up to 6 cycles per minute
- Up to 7 cavities (single lane)
- Up to 14 cavities per cycle (dual lane)

CRYOVAC® BRAND DARFRESH® ROLLSTOCK POWERED BY ULMA PACKAGING



A packaging system based on thermoforming technology with inline-made trays Full system: equipment & materials with all the Darfresh® benefits; a complementary offer to CRYOVAC® Brand Darfresh® On Tray For fresh/frozen case ready applications (fresh meat, poultry, fish..) Innovative & patented Developed exclusivity by Ulma Packaging and Sealed Air.



Fresh meat



Hard/semi-hard cheese



Fresh Fish



Processed meat



Poultry

BENEFITS

DARFRESH® MACHINE BENEFITS

- Can be used for a rigid or flexible support as tray.
- Allows to customize the pack in terms of shape and dimensions.
- Easy format change.
- 10» colour touch screen display.
- Easy and user friendly.
- Multi-language and characters support.
- Control and display programs easily updatable (USB or Ethernet).
- Security backups to pen drive (USB).
- Access protection with 3 permission levels.
- Ethernet interface.
- Remote view and control system same as the one available in the HMI at the machine.
- Display of current rate. Cycle optimization tools based on time monitoring of each station.
- Option: Up- & Downstream automation.

DARFRESH® MATERIAL BENEFITS

- Shelf life extension thanks to the vacuum Darfresh® skin process.
- Reduction of food spoilage and/or waste.
- Total Darfresh® seal concept for reduced drip loss.
- Optimized sustainable offer with no scrap and reduced packaging volume .
- Vertical display of the pack avoiding product's movement inside.
- Retains liquids and gases.
- Enhances the product giving it the leading role.
- Option: Darfresh-3-web.
- The type of packaging material used in skin packaging allows easy opening packs.

SPECIFICATIONS

Common tray sizes

- | | | |
|-----------|-----------|---------------------------|
| • 170x170 | • 177x260 | • 150x230 |
| • 170x220 | • 180x260 | • 180x250 |
| • 155x197 | • 150x200 | (other formats available) |

Toolings

- | | |
|-------|-------|
| • 2x1 | • 3x2 |
| • 3x1 | • 4x2 |
| • 2x2 | |

Working speed

TFS 407R, TFS 707R, TFS 407, TFS 507, TFS 607, TFS 707

- Up to 8,5 cycles per minute

AUTOMATIC BDF MAP EQUIPMENT

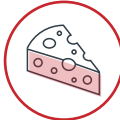
ULMA FM 300



Horizontal Flow Wrapper (HFFS) that makes a totally hermetic three sealing pillow pack for fresh food in modified atmosphere (MAP). High performance level.



Fresh meat



Hard/semi-hard cheese



Fresh fish



Processed meat



Poultry



Pizza



Minced meat

BENEFITS

- The construction made fully in stainless steel and on a cantilevered frame.
- high degree of protection against moisture.
- The design is made of parts that can be easily disassembled for conventional cleaning.
- Electronic machine powered by several independent motors.
- Remote control system.
- In-feed conveyor.
- Front loading reel holder with a pneumatic film roll fastening system.
- Fully flexible folding box to adapt the film.
- “Box Motion” sealing head powered by two independent motors.
- Temperature regulation is independent for the different sets of rollers and for the Top and Bottom sealing jaw.
- Full color 10” HMI (industrial PC)
- The «No product - no bag» and «Misplaced product» functions are standard in this machine.

| SPECIFICATIONS | |
|----------------|-----------------|
| Length | min. 80 mm |
| Width | 35 – 200 mm |
| Height | 35 – 150/190 mm |
| Working speed | Up to 80 PPM |

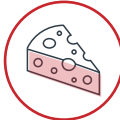
ULMA FM 500



Horizontal Flow Wrapper (HFFS) that makes a totally hermetic three sealing pillow pack for fresh food in modified atmosphere (MAP). High performance level.



Fresh meat



Hard/semi-hard cheese



Fresh fish



Processed meat



Poultry



Pizza



Minced meat

BENEFITS

- Electronic machine with independent servomotors that are synchronised electronically.
- Frame made of stainless steel in a hygienic design, with the independent electrical cabinet built into it.
- Infeed system with washable «Open Frame» design, so that it can be cleaned directly with a water jet.
- Front-loading reel holder with pneumatic reel fastening system to facilitate film roll loading.
- Longitudinal welding system designed to achieve hermetic seals at high speed, with an adjustment system for different films from the HMI.
- Cross sealing system by «Long Dwell» sealing head, designed to achieve hermetic seals at high production rates.
- Full color 10" HMI (industrial PC)
- Top and Bottom reel versions.
- Versions for different films (laminated barrier films, BDF barrier shrink films, etc.)
- Inline residual oxygen analyser systems.
- «Easy-Tape» system to facilitate the automatic reel change.
- Different automatic infeed systems.
- Ethernet connection for data acquisition, VNC, production control systems, etc.

SPECIFICATIONS

| | |
|---------------|-----------------|
| Length | min. 100 mm |
| Width | 60 – 425 mm |
| Height | 30 – 170/250 mm |
| Working speed | Up to 130 PPM |

AIR SHRINK TUNNELS

AUTOSHRINK 42/TA43



The CRYOVAC® Brand TA42 hot air shrink tunnel is purpose-designed for in-line use with Cryovac® Brand Recycle-Ready BDF® films qualified for HFFS.



Fresh meat



Hard/semi-hard cheese



Fresh fish



Processed meat



Poultry

BENEFITS

- User friendly high-tech operator interface, full colour touchscreen control panel.
- Variable speed drive for conveyor.
- Industrial design, smart mechanics and advanced control system.
- Modern up/down stream communication interface.
- Temperature control (by PLC) for consistent and repeatable results.
- Excellent heat isolation preventing heat radiation.
- Automatic programmable heating start and stop function.
- Adjustable airflow for excellent shrink performance and versatile in application.

| SPECIFICATIONS | |
|----------------|--------------|
| Length | 50 – 800 mm |
| Width | 30 – 370 mm |
| Height | 10 – 150 mm |
| Weight | 0.08 – 15 kg |
| Working speed | 7 – 40 m/min |

SIDEPOUCH MAP EQUIPMENT

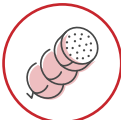
FAS SPRINT REVOLUTION



It´s a side seal pouch bagging system with vertical loading area for dried, convenience and fresh food with or without modified atmosphere (MAP).



Fresh meat
(chilled & frozen)



Processed meat



Poultry
(frozen)



Seafood
(frozen)



Produce



IQF/Frozen products



Bakery



Pet Food



Secondary packaging / Multipack

BENEFITS

- Superior design, with a strong focus on simplifying maintenance and sanitation.
- Ideal solution for fragile, short run or new products where the volume is low or unknown.
- Highly mobile, allowing for easy relocation to other packing, maintenance or sanitation areas.
- High level of flexibility
 - Multiple bag formats
 - Incremental Automation
 - Various running modes
- High machine utilization – fast changeover of different bag sizes.
- Hygienic design (IP65 washdown.)
- Thermal Transfer Imprinters in hygienic design (conventional washdown) for 300dpi resolution.
- Inkjet printer in hygienic design (IP66) for print on demand barcode/ data matrix.
- Remote System diagnostics.
- Options:
 - Weigh scales
 - Counting equipment
 - Filling machines

| SPECIFICATIONS | |
|----------------|--|
| Length | 75 - 475 mm |
| Width | 50 - 500 mm |
| Working speed | <ul style="list-style-type: none">• Up to 23 m/min respectively• Up to 160 PPM (depending on bag size and infeed) |

CRYOVAC® FLUIDS EQUIPMENT

FOOD SERVICE EQUIPMENT

AUTOPOUCH 308



Vertical form-fill seal machine designed for the packing of pumpable foods, liquids and solid products. It offers great speed with flexibility when packing hot or cold products, with or without particulates up to 1/4” (6 mm).

BENEFITS

- Single and Dual - phase filling process for solid and liquid products. (2-part fill)
- Unique volume plates and squeeze roller technology.
- Wide range of pack sizes, from 0.25 to 2 litres.
- Quick and easy film roll and product changeover.
- Cold and hot fill - up to 95°C.
- Versatile: quick and easy film roll and product changeover.

| SPECIFICATIONS | |
|----------------|--|
| Length | Unlimited |
| Width | 350 mm, 420 mm |
| Working speed | Up to 28 PPM (depending on product, temperature, feed rate and pack size) |

AUTOPOUCH 2045



Vertical form-fill seal machine designed for the packing of pumpable foods and liquids. It offers great speed with flexibility when packing hot or cold products, with or without particulates up to 1/4” (6 mm).

Fluid or pumpable foods such as:



Sauces



Soups



Oil and dressings

BENEFITS

- Unique minimum head space package with our squeeze roller technology.
- Wide range of pack sizes, from 0.25 to 5 litres.
- Suitable for cold and hot fill applications - up to 96°C.
- Available standard features include printed film capability and a touch screen control panel with 30 channel memory which allows operators to oversee machine functions and make adjustments.
- Versatile: quick and easy film roll and product changeover.
- Optional custom end seal designs.
- Fitment and feeder accessories (for attaching a plastic fitment inside the package) are available for film width 420 and 510 mm.
- Printer can be added.

| SPECIFICATIONS | |
|----------------|--|
| Length | Unlimited |
| Width | 230 mm, 350 mm, 420 mm, 510 mm |
| Working speed | Up to 25 PPM (depending on product, temperature, feed rate and pack size) |

AUTOPOUCH 3002



Vertical form-fill seal machine especially designed for the packing of pumpable foods and liquids. It offers great speed with flexibility when packing hot or cold products, with or without particulates up to 1/4” (6 mm).

Fluid or pumpable foods such as:



Sauces



Soups




Oil and dressings

BENEFITS

- Unique minimum head space package with our squeeze roller technology.
- Wide range of pack sizes, from 16 to 0.2 to 7.5 litres.)
- Suitable for cold and hot fill applications - up to 96°C.
- Offers a number of standard features including printed film capability and a touch screen control panel with 30 channel memory, which allows operators to oversee machine functions and make adjustments.
- Quick and easy film roll and product changeover.
- Optional custom end seal designs.
- Fitment Hopper, Feeder and Fitment Accessories (for attaching a plastic fitment inside the package) are available for film width 420, 510 and 630 mm.
- Remote System diagnostics: PakFormance®
- Outffed conveyer.
- Printer can be added.
- Enables Flex-Prep.

| SPECIFICATIONS | |
|----------------|--|
| Length | Unlimited |
| Width | 230 mm, 350 mm, 420 mm, 510 mm, 630 mm |
| Working speed | Up to 48 PPM (depending on product, temperature, feed rate and pack size) |



We improve access to a safer, higher quality and more sustainable food and beverage supply chain. Businesses rely on our innovative packaging and hygiene solutions and expertise to help build their brands and improve food safety, shelf life and operational efficiency while reducing food waste.

Get in touch

For more information please visit:

sealedair.com/uk

CRYOVAC[®]
BRAND FOOD PACKAGING

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EC-EN 02/24