

1. Project description

1.1. RFQ and Customer's requests

As per your request by email for automatic tray sealer mod. Olympia VG.

1.2. Product and package specifications

	<u>Product 1</u>
Product:	salame prosciutto pezzi di formaggio formaggio spalmabile insalate con marinata
Product weight [g]:	undefined
Requested productivity [pcs/day]:	undefined
Product quantity per package:	undefined
Total package weight [g]:	undefined
Trays dimensions [mm]:	90 mm x 120 mm x 30 mm (4 cavity mould) 130 mm x 200 mm x 15mm (3 cavity mould)
Tray material:	undefined
Number of chambers:	1
Tray samples available:	no
Film material:	undefined
Film thickness [μ]:	undefined
Film sample available:	no
Quantity of product to dose [ml]:	undefined
Temperature of product to dose [$^{\circ}$ C]:	undefined

N.B. This offer is preliminary. A final quotation can be issued only after having received samples of products and trays and once the final film type has been chosen by Customer. The waste film around the tray depends on the variations in the dimensions of the tray. Without different indications from the Customer, Tecnovac S.r.l will consider a waste film of max 3,5 mm as acceptable. We will need a written approval from the Customer when the waste film is more than 3,5 mm and when an easy peel is requested (independently from the waste film). Test materials have to be provided to Tecnovac , without any cost, at least 30 days before the estimated delivery of equipment. The real capacity in production depends on several factors (local conditions, residual oxygen, thickness of film, pump capacity,etc..)

2. Commercial offer

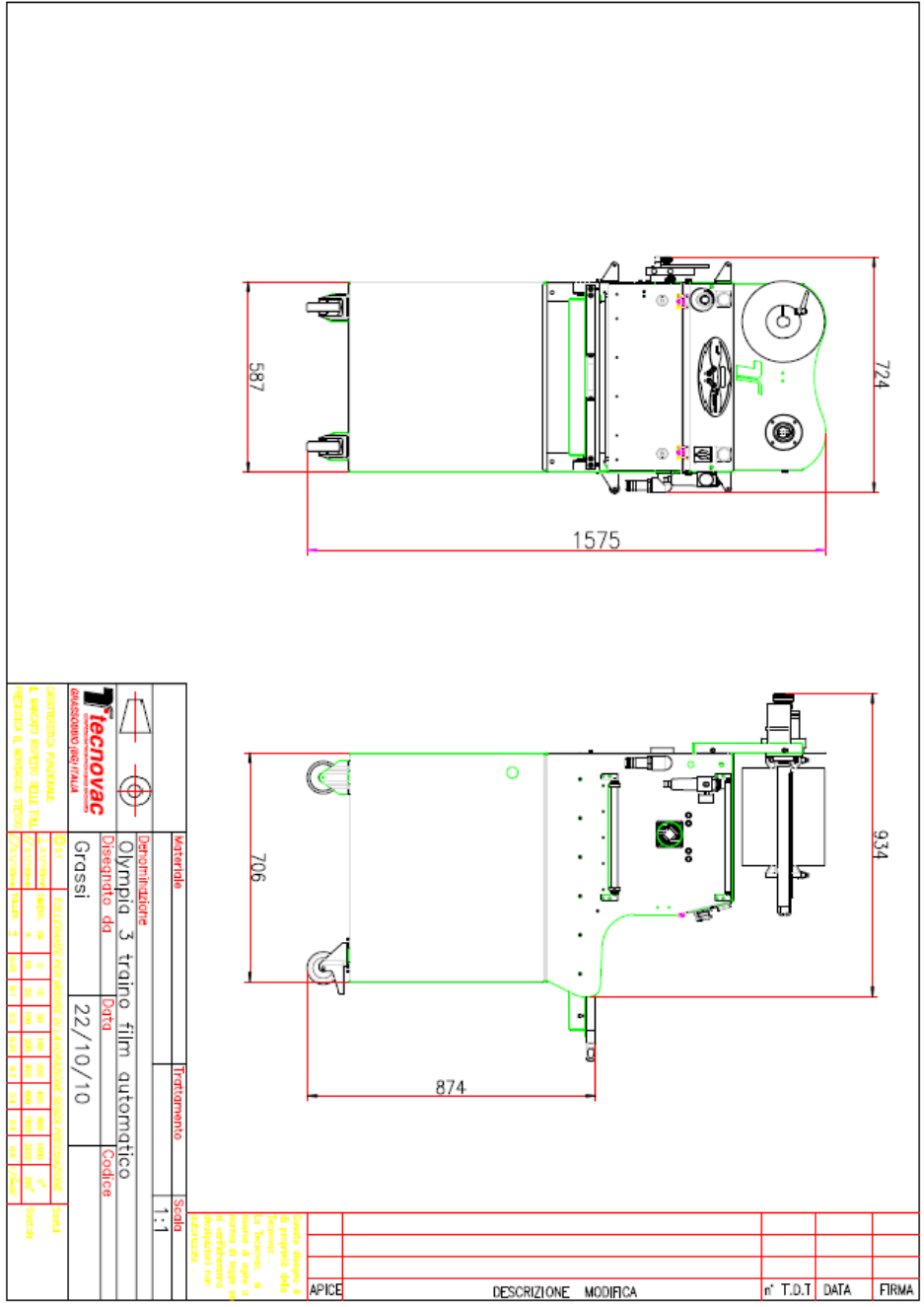
2.1. *Machine technical description*

The tray sealer model *Olympia* is a semi-automatic, robust and reliable machine which is completely built in stainless steel. The max sealing area with manual rewind of the film is 267 mm x 424 mm x (H) 100 mm (if the machine is equipped with V/G) and x (H) 170 mm (in the case of only sealing). The number of cavities depends on the tray dimensions. Upon request of the customer, the mould can be made to be in a way that it can be fitted onto both the *Olympia* and the automatic machine model *Athena*.

The upper film unwinding and rewinding is carried out by means of an integrated motorised roller. The control of the vacuum and gas values is carried out by means of an electric sensor which guarantees excellent process safety and product quality. The micro-processor of the control panel allows to save up to 10 programs for sealing different trays, with or without modified atmosphere. The diagnosis and alarm system allows a quick and precise check of the machine functions. The machine may have the integration of the following options:

- Liquid filter to protect the pump
- Silenced compressor inside the machine
- 63 m³/h Vacuum pump
- Oxygen pump for vacuuming with percentages of oxygen higher than 21 %
- Photocell for printed film
- Automatic film rewind
- Version for trays up to 140 mm in height
- Packaging of trays of any shape, Inside Cut, Skin, solutions with peel tab. Other solutions will be checked upon request.

2.3. Standard Layout



		Materiali Acciaio Trattamento Cromatura Scala 1:1
Disegnato da Grassei		
Data 22/10/10		
Codice Olympia 3 traino film automatico		
Sito Soluzioni per la gestione di archiviare e recuperare dati		
Caratteristiche principali L'unico rispetto agli altri film presenta il formato stesso	Altezza 934 mm	Profondità 874 mm
Lunghezza 1575 mm	Larghezza 724 mm	Spessore 10 mm
Materiali Acciaio	Trattamento Cromatura	Scala 1:1

APICE	DESCRIZIONE	MODIFICA	n°	T.D.T	DATA	FIRMA

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3. Technical specifications

3.1. Components

Pneumatic system:	Festo
Inverter:	N/A
PLC:	N/A
Control panel:	Tecnovac
Drive:	N/A
Encoder:	N/A
Sensors:	Motorola
Vacuum pump:	Busch/Rietschle
Vacuum valves:	Univer

3.2. Environmental conditions

Room temperature:	min. 5°C - max 40°C
Percentage of humidity:	80% RH a 15°C

3.3. Connections

Electric connection:	400V - 50Hz, trifase + N
Power:	3,5 Kw
Compressed air consumption:	40 NI/min.
Compressed air connection:	8/10 mm pipe with quick connection
Gas pressure:	4 Bar
Gas connection:	8/10 mm pipe with quick connection

3.4. General and safety norms

The machine complies with current EC machinery directives as well as with the hygienic norms and regulations referred to machines destined to the food sector. The machine is also certified by the CE marking and the certificate of conformity.

3.5. Documentation

When shipped the machine will be accompanied by the following documentation:

- Machine Lay-Out
- User's manual in English (2 copies)
- Electric diagram complying with the international regulations