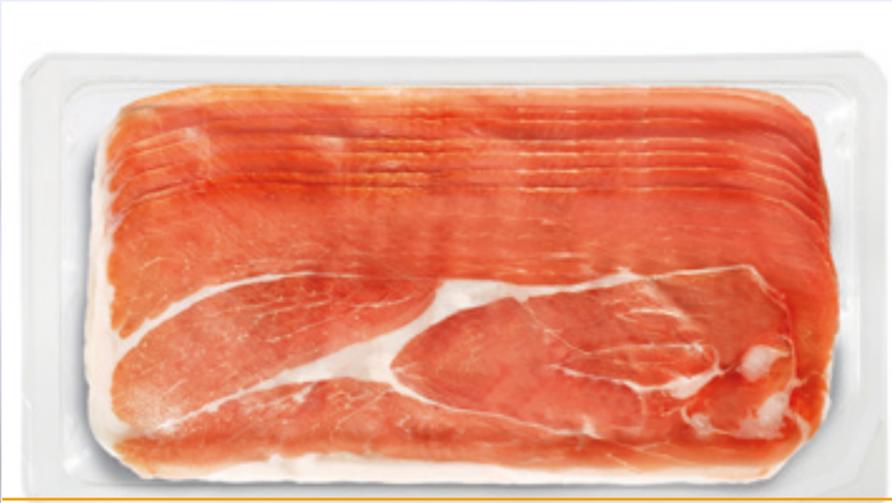


VARIOVAC Optimus

OPTIMUS

EN Version

2



MAP (Modified Atmosphere Packaging) - Cold cuts



Vacuum packaging - Cheese

OPTIMUS

PLUG-AND-PLAY MACHINE WITH CONVINCING PERFORMANCE

SIMPLER

FASTER

BETTER



The **VARIOVAC Optimus** makes it possible for you to enter the field of cost-effective and automated packaging for your food, non-food and medical sterile goods.

Whether it involves vacuum or MAP, skin, shrink packaging or hot filling – the **Optimus** stands out with excellent performance in all areas. It supplies high-quality packaging reliably and efficiently, and already does so from a machine length of just 3 metres! In the process, it sets benchmarks with regard to

technology and performance. Like all **VARIOVAC machines**, the Optimus also works with the highly developed **VARIOVAC RAPID AIR SYSTEM**.

Packaging outputs of 13 cycles per minute with brilliant shaping and superb residual film strength are easily reached with the Optimus. Semi-rigid films up to 500 µ are formed into perfect trays with the **VARIOVAC RAPID AIR SYSTEM**.

3



MAP (Modified Atmosphere Packaging) - Asia Food



Vacuum packaging - Steak

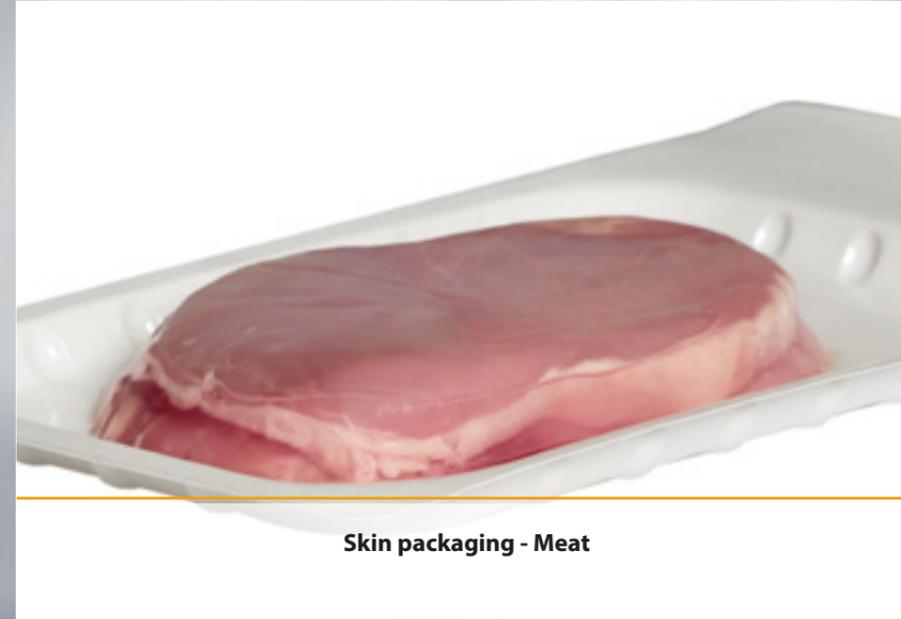
We will be pleased to convince you of the benefits of the Optimus in a personal meeting.

WE LOOK FORWARD TO CONFIGURING THE IDEAL MACHINE TOGETHER WITH YOU.

A stable stainless steel construction, lifting systems with high closing power and optimum cleaning possibilities and thus maximum hygiene and a convincing user friendliness make the *Optimus* the leading machine in its category.

A host of variants and types of equipment are available for the individualisation of the machine in accordance with your requirements: Whether it involves the extension of the loading area and film printing or labelling of the finished

packaging on the machine – there are diverse solutions for every requirement.



Skin packaging - Meat



Vacuum packaging - Sausages



Skin packaging - Fish



Menu components (Variosteam)

OPTIMUS

PRECISE FORMING WITH RAPID AIR SYSTEM



The VARIOVAC Optimus offers innovative technology on a compact thermoformer. Standard on every Optimus, the RAPID AIR SYSTEM achieves precision forming every time. Ideal for both semi-rigid and flexible film applications. By eliminating the need for preheating, the RAPID AIR SYSTEM frees up space in the loading area*.

* Depends on machine configuration and equipment



Bottom film roller

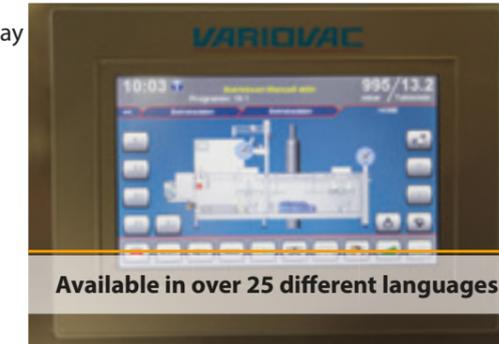


Rotating blades

OPTIMUS

INTUITIVE OPERATING SYSTEM

- ✓ Industrial PC realized on a 7" touchscreen display (A free-standing panel is optional in the loading area)
- ✓ The ability to program and save up to 40 individualized machine recipes
- ✓ Multiple language options to make the VARIOVAC Optimus universally accessible



Available in over 25 different languages

OPTIMUS

WASH-DOWN DESIGN

Machine cleanliness is essential to maintaining product safety and shelf-life, especially in the food industry. Each part of the VARIOVAC Optimus is easily accessible for cleaning and designed according to the highest hygienic standards.

- ✓ Hinged side panels are easily removable
- ✓ Angled surfaces increase fluid run-off



Optional free-standing panel



Wash-down design

OPTIMUS

TECHNICAL INFO

Frame length	from 2,5 m to 4,5 m (on request 5 m and 5,5 m)
Film width	320 mm / 355 mm / 360 mm / 420 mm / 460 mm
Advance length	150 – 400 mm
Packaging depth	up to 110 mm
High-performance control	IPC 7" touchscreen with error diagnosis and data back-up via USB port or Ethernet
Packaging output	up to 13 cycles / min
Packaging types	Sealing, Vacuum, MAP, Skin, Steam, Shrink
Cooling	Integrated circulatory cooling unit without consumption of water
Compressed air	min. 6 bar (without addition)
Electrical voltage	3 x 230 V N/PE 3 x 400 V N/PE (Standard) 50/60 HZ

To enhance the Optimus and customize it to your needs, additional devices can be added throughout the machine as well as after it to streamline your packaging process.

VARIOVAC
simpler faster better

MORE VARIOVAC. MORE INFO.

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