

DFP Thermoforming Packaging Machine



These DFP series of Thermoformer has been designed to pack food and medical products, capable of both flexible and rigid packaging.

They are constructed in corrosion-resistant materials and a full stainless steel structure (AISI 304).

Optional vacuum and gas flushing systems to create (MAP) modified atmosphere packages are available.

Thermoforming Modified Atmosphere Packaging (MAP) is a technique used for prolonging the shelf-life of fresh or minimally processed foods. In this preservation technique, the air surrounding the food in the package is changed to another composition. This way the initial fresh state of the product may be prolonged. It is the shelf-life of perishable products like meat, fish, fruits, and vegetables that will be prolonged with MAP since it slows the natural deterioration of the product. MAP is used with various types of products. The mixture of gases in the package depends on the type of product, packaging materials, and storage temperature.

Technical Parameters

Model:	DFP320	DFP420	DFP520
Max. Output:	15/min.	15/min.	15/min.
Flexible Packaging material:			
Sealing Material Width:	292mm	392mm	492mm
Forming Material Width:	322mm	422mm	522mm
Rigid packaging material:			
Sealing Material Width:	312mm	412mm	512mm
Forming Material Width:	322mm	422mm	522mm
Machine Power:	10Kw	13Kw	20Kw
Machine Dimension:	5100x900x1800	6150x1200x1900	6200x1400x1900
Machine Weight:	1300Kg	1700Kg	2100Kg