

FOOD PACKAGING

QUALITY WITHOUT COMPROMISE



VACUUM TABLE TOP

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SIPROMAC VACUUM PACKAGING
SOLUTIONS ASSURES FRESHNESS
AND LONGEVITY FOR YOUR
FOOD PRODUCTS.

VACUUM TABLE TOP

VACUUM TABLE TOP

Models | 250 | 300 | 300D | 350 | 350D | 380 | 380T

ROBUST

This stainless steel product features quality components, including the highly reliable Busch pump.

EASY TO USE

The machine's digital display and diagnostics option make it easy to use. Only two steps are required!

CERTIFIED

The Sipromac vacuum packaging machines are ETL LISTED, CSA certified and conform to UL STD. It was designed for easy cleaning and to meet the industry's highest hygiene and food safety standards.

WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



MODEL 250

SEAL BARS	Length	A	12.5" (319 mm)
	Qty		1
	Distance to back	B	13.1" (333 mm)
	Distance between	C	N/A
CHAMBER DIMENSIONS	Height		4" (102 mm)
BUSCH PUMP	Std.		8m ³ 0.35 Kw
	Width	E	17" (430 mm)
MACHINE DIMENSIONS	Depth	F	20.7" (525 mm)
	Height	G	17.2" (436 mm)
ELECTRICITY			120 V / 1pH / 60 Hz
MICROPROCESSOR			MC-40

VACUUM TABLE TOP

Models | 250 | 300 | 300D | 350 | 350D | 380 | 380T



MODELS 300 AND 300D

			300	300D
SEAL BARS	Length	A	19.1" (485 mm)	19.1" (485 mm)
	Qty		1	2
	Distance to back	B	15.4" (391 mm)	N/A
	Distance between	C	N/A	13.1" (333 mm)
CHAMBER DIMENSIONS	Height		6.8" (172 mm)	6.8" (172 mm)
BUSCH PUMP	Std.		20 m ³ 0.9 kW	20 m ³ 0.9 kW
	Width	E	23" (585 mm)	23" (585 mm)
MACHINE DIMENSIONS	Depth	F	23.7" (602 mm)	23.7" (602 mm)
	Height	G	19.7" (500 mm)	19.7" (500 mm)
	ELECTRICITY		120 V / 1pH / 60 Hz	120 V / 1pH / 60 Hz
MICROPROCESSOR		MC-05	MC-05	



MODELS 350 AND 350D

			350	350D
SEAL BARS	Length	A	19.1" (485 mm)	19.1" (485 mm)
	Qty		1	2
	Distance to back	B	15.4" (391 mm)	N/A
	Distance between	C	N/A	13.1" (333 mm)
CHAMBER DIMENSIONS	Height		6.8" (172 mm)	6.8" (172 mm)
BUSCH PUMP	Std.		20 m ³ 0.9 kW	20 m ³ 0.9 kW
	Width	E	23" (585 mm)	23" (585 mm)
MACHINE DIMENSIONS	Depth	F	23.7" (602 mm)	23.7" (602 mm)
	Height	G	19.7" (500 mm)	19.7" (500 mm)
	ELECTRICITY		120 V / 1pH / 60 Hz	120 V / 1pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	

VACUUM TABLE TOP

Models | 250 | 300 | 300D | 350 | 350D | 380 | 380T



MODELS 380 AND 380T

		380	380T
SEAL BARS	Length	A 12.5" (319 mm)	12.5" (319 mm) & 32.2" (817 mm)
	Qty	2	3
	Distance to back	B N/A	12" (306 mm)
	Distance between	C 36.1" (918 mm)	36.1" (918 mm)
CHAMBER DIMENSIONS	Height	6.8" (172 mm)	6.8" (172 mm)
BUSCH PUMP	Std.	20 m ³ 0.9 kW	20 m ³ 0.9 kW
	Width	E 42.9" (1,090 mm)	42.9" (1,090 mm)
MACHINE DIMENSIONS	Depth	F 25.5" (648 mm)	25.5" (648 mm)
	Height	G 19.2" (487 mm)	19.2" (487 mm)
ELECTRICITY		120 V / 1pH / 60 Hz	120 V / 1pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40

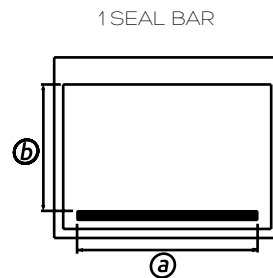
BASIC FEATURES

- Table top single chamber
- Stainless steel construction
- Clear (see-through) lid
- Twin seal element
- Vacuum sensor - Vacuum level controlled in percentage directly with Microprocessor (except model 300-300D)
- Filler plates
- Cover latch
- Feet
- Rear panel
- Crate
- Certification; ETL listed (CSA & UL) (except model 300-300D)
- Certification; ETL Sanitation Listed (NSF)

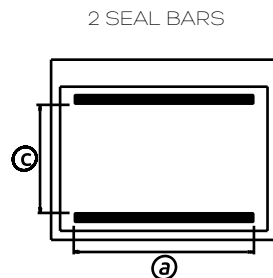
OPTIONAL FEATURES

- Electric cut-off - Two wire seal system which outside wire cuts off excessive part of bag
- Gas injection system (MAP) - For fragile products, presentation and extending shelf life (except model 300-300D)
- Air regulator - Regulated air pressure in the seal bars bladders with compressed air (not included) (except model 300-300D)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- Inclined stainless steel filler plates for liquid
- Silencer
- Stainless Steel cart
- Other voltages available
- Service kit for standard maintenance

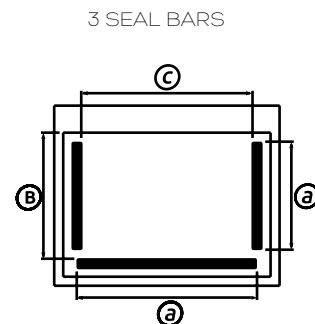
All features are subject to change without notice.



MC-05



MC-40



**VACUUM
SINGLE
CHAMBER**

VACUUM SINGLE CHAMBER

Models | 400 | 450A | 450T | 550A | 560A | 580A

HEAVY-DUTY

This high-quality, user-friendly, and easy to clean machine integrates heavy-duty parts, thereby providing great reliability.

PERFORMANCE

This model is designed to package large volumes of oversized products. The modified atmosphere packaging (MAP) option extends the shelf life of food and reduces the need for preservation chemicals.

CERTIFIED

The Sipromac vacuum packaging machines are ETL LISTED, CSA certified and conform to UL STD.

WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



MODELS 400, 450A AND 450T

		400	450A	450T
SEAL BARS	Length	A 19.1" (485 mm)	19.1" (485 mm)	19.1" (485 mm)
	Qty	2	2	2
	Distance between	B 23" (584 mm)	23" (584 mm)	22" (559 mm)
CHAMBER DIMENSIONS	Height	9.5" (241 mm)	9.5" (241 mm)	8" (203 mm)
BUSCH PUMP	Std.	40 m ³ 2.0 HP	40 m ³ 2.0 HP	20 m ³ 2.0 HP
MACHINE DIMENSIONS	Width	E 30.5" (775 mm)	30.5" (775 mm)	30.5" (775 mm)
	Depth	F 32" (813 mm)	32" (813 mm)	28" (711 mm)
	Height	G 44" (1,118 mm)	44" (1,118 mm)	21" (533 mm)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	120 V / 1 pH / 60 Hz
MICROPROCESSOR		MC-05	MC-40	MC-40

VACUUM SINGLE CHAMBER

Models | 400 | 450A | 450T | 550A | 560A | 580A



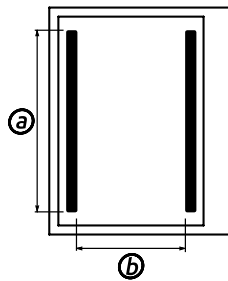
MODELS 550A, 560A AND 580A

		550A	560A	580A
SEAL BARS	Length A	26" (660 mm)	26" (660 mm)	33.5" (855 mm)
	Qty	2	2	2
	Distance between B	23.25" (591 mm)	31" (787 mm)	36.75" (933 mm)
CHAMBER DIMENSIONS	Height	8" (203 mm)	8" (203 mm)	8" (203 mm)
BUSCH PUMP	Std.	63 m ³ 3.0 HP	63 m ³ 3.0 HP	165 m ³ 7.5 HP
MACHINE DIMENSIONS	Width E	31" (787 mm)	38" (965 mm)	45.25" (1,153 mm)
	Depth F	36" (914 mm)	36" (914 mm)	46.5" (1,183 mm)
	Height G	47" (1,194 mm)	47" (1,194 mm)	43.75" (1,113 mm)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	MC-40

2 SEAL BARS

MC-40

MC-05



BASIC FEATURES

- Single chamber
- Stainless steel construction
- Twin seal element – Double seam band
- Vacuum sensor - Vacuum level controlled in percentage directly with Microprocessor (except model 400)
- Filler plates
- Cover latch
- Wheels (stainless steel)
- Rear panel
- Crate
- Certification; ETL listed C & US (CSA & UL) (except model 400)

OPTIONAL FEATURES

- Electric cut-off - Two wire seal system which outside wire cuts off excessive part of bag
- Bi-active seal - Sealing from top and bottom for thick pouches and aluminum bags on models 550A, 560A and 580A
- Gas injection system (MAP) - For fragile products, presentation and extending shelf life (except model 400)
- Air regulator – Regulated air pressure in the seal bars bladders with compressed air (not included) (except model 400)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- 12" (305 mm) chamber lid on models 550A, 560A and 580A
- Vacuum pump sizes
- Inclined stainless steel filler plates for liquid
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

All features are subject to change without notice.

**VACUUM
DOUBLE
CHAMBER**

VACUUM DOUBLE CHAMBER

Models | 420A | 600A | 620A | 650A | 680A | 700A

HEAVY-DUTY

This high-quality, user-friendly, and easy to clean machine integrates heavy-duty parts, thereby providing great reliability.

HIGH PERFORMANCE

Productivity is twice increased with the double chambers that eliminate waiting times.

EFFICIENCY

This model is designed to package large volumes of oversized products. The modified atmosphere packaging (MAP) option helps extend the shelf-life of food products and eliminates preservatives. A selection of pumps is offered (optional).

WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



MODEL 420A

SEAL BARS	Length	A	19.1" (485 mm)
	Qty		4
	Distance between	B	18" (457 mm)
CHAMBER DIMENSIONS	Height		8" (203 mm)
BUSCH PUMP	Std.		40 m ³ 2.0 HP
	Width	E	55.75" (1,416 mm)
MACHINE DIMENSIONS	Depth	F	31" (787 mm)
	Height	G	43" (1,092 mm)
POWER SUPPLY			208-220 V / 3 pH / 60 Hz
MICROPROCESSOR			MC-40

VACUUM DOUBLE CHAMBER

Models | 420A | 600A | 620A | 650A | 680A | 700A



MODELS 600A, 620A AND 650A

		600A	620A	650A
SEAL BARS	Length A	26" (660 mm)	26" (660 mm)	33.5" (855 mm)
	Qty	4	4	4
	Distance between B	22.5" (572 mm)	28" (711 mm)	31" (787 mm)
CHAMBER DIMENSIONS	Height	8" (203 mm)	8" (203 mm)	8" (203 mm)
BUSCH PUMP	Std.	100 m ³ 5.0 HP	100 m ³ 5.0 HP	165 m ³ 7.5 HP
MACHINE DIMENSIONS	Width E	68" (1,727 mm)	68" (1,727 mm)	85" (2,159 mm)
	Depth F	36" (914 mm)	39.5" (1,003 mm)	49" (1,245 mm)
	Height G	47" (1,194 mm)	47" (1,194 mm)	47" (1,194 mm)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40	MC-40



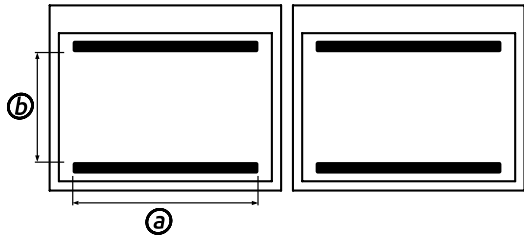
MODELS 680A AND 700A

		680A	700A
SEAL BARS	Length A	33.5" (855 mm)	33.5" (855 mm)
	Qty	4	4
	Distance between B	31" (787 mm)	31" (787 mm)
CHAMBER DIMENSIONS	Height	8" (203 mm)	8" (203 mm)
BUSCH PUMP	Std.	165 m ³ 7.5 HP	165 m ³ 7.5 HP
MACHINE DIMENSIONS	Width E	85" (2,159 mm)	85" (2,159 mm)
	Depth F	49" (1,245 mm)	45" (1,145 mm)
	Height G	47" (1,194 mm)	51" (1,295 mm)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40

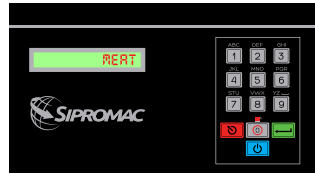
VACUUM DOUBLE CHAMBER

Models | 420A | 600A | 620A | 650A | 680A | 700A

2 SEAL BARS / CHAMBER



MC-40



BASIC FEATURES

- Double chamber
- Stainless steel construction
- Twin seal element – Double seam band
- Vacuum sensor - Vacuum level controlled in percentage directly with Microprocessor
- Filler plates
- Wheels (stainless steel) – 420A, 600A, 620A, 650A
- Legs (stainless steel) – adjustable 680A, 700A
- Rear panel
- Crate
- Certification; ETL listed C & US (CSA & UL)

OPTIONAL FEATURES

- Electric cut-off - Two wire seal system which outside wire cuts off excessive part of bag
- Bi-active seal - Sealing from top and bottom for thick pouches and aluminum bags (except model 420A)
- Gas injection system (MAP) - For fragile products, presentation and extending shelf life
- Air regulator – Regulated air pressure in the seal bars bladders with compressed air (not included) (except model 400)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- 12" (305 mm) chamber lid (except model 420A)
- Vacuum pump sizes
- Rear conveyor (model 700A)
- Inclined stainless steel filler plates for liquid (except model 700A)
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

All features are subject to change without notice.



**VACUUM
AUTOMATIC
MODELS**

VACUUM AUTOMATIC MODELS

Models | 500A | 500D | 750A

PROVEN RELIABILITY
This high-quality, user-friendly, and easy to clean machine integrates heavy-duty parts, thereby providing great reliability.

EXCEPTIONAL PERFORMANCE
Loading and unloading of vacuum chamber is performed using a belt, thereby providing continuous motion packaging.

GREATER CONTROL
Operators are able to design customized operations and control the sealing height, belt speed and vacuum level. The seal bars temperature is also adjustable to ensure reliable sealing of packaging materials.

CLEAN CUT
Various welding and cutting devices let you cut the extra portion of packaging bags along the welding line.

WHY SHOULD YOU VACUUM PACK ?

- 1 To reduce spoilage by removing air from the package resulting in much longer shelf life;
- 2 To prevent dehydration;
- 3 For ease of handling;
- 4 To slow down oxidation;
- 5 To protect against external contamination.



MODELS 500A AND 500D

		500A	500D
SEAL BARS	Length	A 39.4" (1,000 mm)	39.4" (1,000 mm)
	Qty	1	2
	Distance between	B 20.5" (457 mm)	17.5" (444,5 mm)
CHAMBER DIMENSIONS	Height	8" (203 mm)	8" (203 mm)
BUSCH PUMP	Std.	165 m ³ 7.5 HP	165 m ³ 7.5 HP
	Width	E 103.4" (2,625 mm)	103.4" (2,625 mm)
MACHINE DIMENSIONS	Depth	F 37" (938 mm)	37" (938 mm)
	Height	G 52.5" (1,337 mm)	52.5" (1,337 mm)
	POWER SUPPLY	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
MICROPROCESSOR		MC-40	MC-40

VACUUM AUTOMATIC MODELS

Models | 500A | 500D | 750A



MODEL 750A

SEAL BARS	Length	A	39.4" (1,000 mm)
	Qty		2
	Distance between	B	35" (889 mm)
CHAMBER DIMENSIONS	Height		8" (203 mm)
BUSCH PUMP	Std. / Option		Option
MACHINE DIMENSIONS	Width	E	116" (2,950 mm)
	Depth	F	78.5" (1,991 mm)
	Height	G	82" (2,086 mm)
POWER SUPPLY			208-220 V / 3 pH / 60 Hz
MICROPROCESSOR			Touch Screen

BASIC FEATURES

Models 500A and 500D

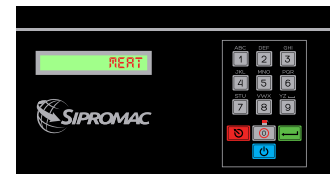
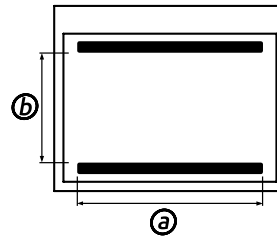
- Automatic belted chamber
- Stainless steel construction
- Automatic function with security
- Twin seal element – Double seam band
- Seal bar height (manually controlled)
- Vacuum sensor - Vacuum level controlled in percentage directly with Microprocessor
- Single lever belt release for easy cleaning
- Air pressure sealing
- Remotely located start and stop button
- Legs (stainless steel)
- Rear panel
- Crate
- Certification CSA

Model 750A

- Automatic belted chamber
- Stainless steel construction
- Bi-active seal - Sealing from top and bottom for thick pouches and aluminum bags (model 750A)
- Seal bar height (electronically controlled)
- Water cooled seal bars
- Single or double operator mode
- Automatic quick belt slackening for ease of cleaning
- Belt movement by AC drive
- Pneumatic bag guides
- Legs (stainless steel)
- Heated control box for microprocessor
- Rear panel
- Crate
- Certification CSA

2 SEAL BARS / CHAMBER

MC-40



OPTIONAL FEATURES

Models 500A and 500D

- Electric cut-off - Two wire seal system which outside wire cuts off excessive part of bag
- Bi-active seal - Sealing from top and bottom for thick pouches and aluminum bags (except model 420A)
- Adjustable venting system - Controlled decompression of the vacuum chamber
- 12" (305 mm) chamber lid (except model 420A)
- Vacuum pump sizes
- Rear conveyor (model 700A)
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

Model 750A

- Cut-off perforation
- Bag waste suction unit
- Seal bars flush to table system
- Vacuum pump sizes
- Vacuum booster
- Silencer
- Other voltages available
- Service kit for standard maintenance
- 12" (305 mm) chamber lid

All features are subject to change without notice.

TRAY SEALERS

- AUTOMATIC
- SEMI-AUTOMATIC
- MANUAL MODELS

TRAY SEALERS

Models | TS-15 | TS-30 | TS-70-2 | TS-70-3

VERSATILITY

The tray sealer is used not only for food products but also for industrial and medical supply packaging.

FLEXIBILITY

These machines can be adapted to any size of tray.

HIGH-PERFORMANCE

Automatic tray sealers come with a modified atmosphere packaging (MAP) system enabling them to preserve the freshness and colour of food products for long periods of time.

EASY MAINTENANCE

Heavy-duty, reliable stainless steel and easily dismantled components ensure the best possible maintenance processes.

WHY SHOULD YOU USE A TRAY SEALER ?

- 1 To avoid crushing delicate food items;
- 2 To preserve freshness;
- 3 To increase the shelf life of food products;
- 4 To prevent dehydration;
- 5 For easier handling;
- 6 To slow oxidation;
- 7 To protect against external contamination.



MODEL TS-15 / MANUAL

MACHINE DIMENSIONS	Length	A	16" (408 mm)
	Width	B	25.5" (749 mm)
	Height	C	22" (550 mm)
PRODUCTION CAPACITY	5 cycles / min. (without vacuum)		
MAX. DIMENSIONS OF TRAYS	Length	A	10.3" (262 mm)
	Width	B	8.25" (210 mm)
	Height	C	5.3" (135 mm)
POWER SUPPLY	120 V / 1 pH / 60 Hz		
PUMP CAPACITY (STD)	N.A		
MAX. FILM WIDTH	10.75" (275 mm)		

TRAY SEALERS

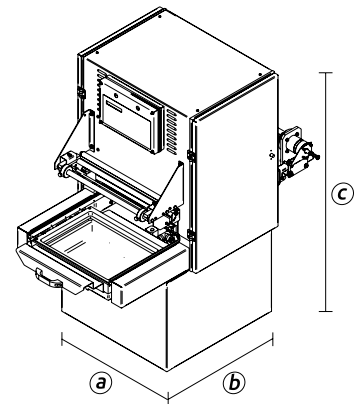
Models | TS-15 | TS-30 | TS-70-2 | TS-70-3



MODEL TS-30 / SEMI-AUTOMATIC

MACHINE DIMENSIONS	Length	A	33" (834 mm)
	Width	B	43" (1,105 mm)
	Height	C	63" (1,605 mm)
PRODUCTION CAPACITY	2-3 cycles / min. (MAP)		
MAX. DIMENSIONS OF TRAYS	Length	A	13.9" (353 mm)
	Width	B	11.2" (284 mm)
	Height	C	4.5" (114 mm)
POWER SUPPLY	208-220 V / 3 pH / 60 Hz		
PUMP CAPACITY (STD)	40 m ³ 2.0 HP		
MAX. FILM WIDTH	19.5" (495 mm)		
MICROPROCESSOR	Touch Screen		

MACHINE DIMENSIONS



MODELS TS-70-2 AND TS-70-3 / AUTO

		TS-70-2	TS-70-3
MACHINE DIMENSIONS	Length	A 150" (3,812 mm)	150" (3,812 mm)
	Width	B 45.7" (1,162 mm)	53.8" (1,367 mm)
	Height	C 80" (2,033 mm)	80" (2,033 mm)
PRODUCTION CAPACITY		5.5 cycles / min. (MAP)	5.5 cycles / min. (MAP)
MAX. DIMENSIONS OF TRAYS	Length	A 2X	3X
	Width	B 11.8" (300 mm)	11.8" (300 mm)
	Height	C 6.8" (172 mm)	6.8" (172 mm)
POWER SUPPLY	208-220 V / 3 pH / 60 Hz		208-220 V / 3 pH / 60 Hz
PUMP CAPACITY (STD)	305 m ³ 12.0 HP		305 m ³ 12.0 HP
MAX. FILM WIDTH	17.6" (449 mm)		25.7" (654 mm)
MICROPROCESSOR	Touch Screen		Touch Screen

TRAY SEALERS

Models | TS-15 | TS-30 | TS-70-2 | TS-70-3



BASIC FEATURES

Model TS-15

- Certification CSA
- Tooling (first tooling)

Model TS-30

- MAP – modified atmosphere packaging or sealing only
- Fast heating of tooling and electronic control of temperature
- Automatic film sealing and cutting mechanism for trays
- Automatic trim rewinder
- Teflon coated heating plate
- Fast tooling changes (no special tool required)
- Vacuum sensor
- Stainless steel adjustable legs
- Crate
- Certification CSA

Model TS-70 (all models)

- MAP – modified atmosphere packaging or sealing only
- Fast heating of tooling and electronic control of temperature
- Automatic film sealing and cutting mechanism for trays
- Automatic trim rewinder
- Teflon coated heating plate
- Fast tooling changes (no special tool required)
- Vacuum sensor
- Output conveyor in 2 or 3 lanes
- Trays sensors (in and out)
- IP65 electrical cabinet including pneumatic enclosure
- Access panel with electronic interlock
- Gas tank
- Easy to clean conveyor
- Stainless steel adjustable legs
- Crate
- Certification CSA

OPTIONAL FEATURES

Model TS-15

- Tooling (extra)

Model TS-30

- Dies (tooling) with cutting knives and filler chamber
- Cooling system for shrinkable film application
- Vacuum pump sizes
- Oxygen vacuum pumps for MAP with 21% of more oxygen mixed
- Gas tank
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

Model TS-70 (all models)

- Dies (tooling) with cutting knives and filler chamber
- Cooling system for shrinkable film application
- Vacuum pump sizes
- Oxygen vacuum pumps for MAP with 21% of more oxygen mixed
- Booster pump
- Pre-printed film synchronisation
- Inkjet printing
- Thermal printing
- Merging conveyor
- Tray denester
- Silencer
- Other voltages available
- Heated control box for microprocessor
- Service kit for standard maintenance

All features are subject to change without notice.

THERMOFORMING MACHINES

THERMOFORMING MACHINES

Models | TM-150 | TM-250 | TM-540

HEAVY-DUTY

The heavy-duty stainless steel single-piece frame carries a lifetime guarantee.

USER-FRIENDLY

The machine's intuitive interface combined with an ergonomic design allows for easy loading and simple operation.

EASY MAINTENANCE

The system's components are corrosion-proof and their design allows for simple and easy maintenance in order to meet the strictest hygiene standards.

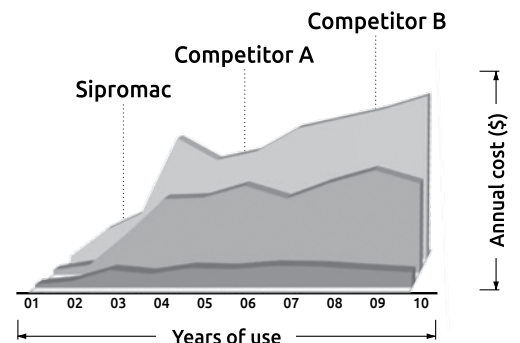
WHY SHOULD YOU USE A THERMOFORMING MACHINE?

- 1 Thermoformed packages are cost efficient and can be customized according to products;
- 2 Thermoforming packaging is a high-performance process ideally suited for continuous production;
- 3 To protect against external contamination and increase the shelf life of food products;
- 4 Thermoformed packages are hermetic and resistant to freezing temperatures.



Annual maintenance cost

With the unmatched quality of its heavy-duty design and structural rigidity that help prevent premature wear and tear, Sipromac thermoforming machines offer the lowest annual maintenance cost in the industry.

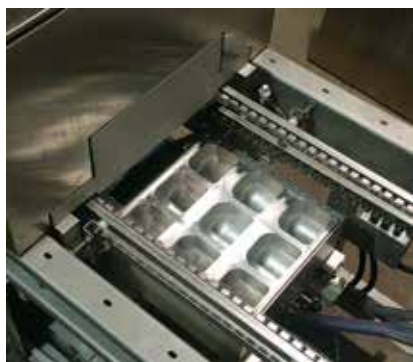


THERMORFORMING MACHINES

Models | TM-150 | TM-250 | TM-540

MODELS TM-150, TM-250 AND TM-540

	TM-150	TM-250	TM-540
WIDTH OF FILM	320 mm / 420 mm	420 mm / 520 mm	Up to 641 mm
FILM ADVANCE	340 mm	500 mm	700 mm
DEPTH OF FORMING	120 mm (std.) 150 mm (opt.)	120 mm (std.) 150 mm (opt.)	120 mm (std.) 150 mm (opt.)
POWER SUPPLY	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
PUMP CAPACITY (STD)	100 m ³ 5.0 HP	255 m ³ 10.0 HP	Booster
ROLL OUTSIDE DIAMETER	14" (350 mm)	14" (350 mm)	14" (350 mm)
MAX. ROLL INSIDE DIAMETER	3" (76 mm)	3" (76 mm)	3" (76 mm)
PRODUCTION CAPACITY	8 to 14 cycles per min. (Max)	14 cycles per min. (Max)	14 cycles per min. (Max)
MICROPROCESSOR	Remote mechanical commands with 6" touchscreen	Remote mechanical commands with 10" touchscreen	Remote mechanical commands with 10" touchscreen



BASIC FEATURES

- Welded, stainless steel frame
- Stainless steel loading area
- 5/8" conveyor chain
- Schneider PLC control unit
- Touch control panel, with user-friendly interface
- Schneider servo motor drive for accurate speed control
- Electric cabinet (IP65)
- Pneumatic component cabinet
- Protection guard with electronic interlock system
- 2 independent tool lifting stations
- Trim re-winder
- Water cooled tooling
- Quick compressed air forming capacity
- Remote diagnostic
- Easy changeover of sealing plate
- Dedicated top and bottom vacuum valves
- Rotating knives (1 set)
- Active film unwinding system with dancer roll
- User manual and set of spare parts
- Stainless steel adjustable legs
- Certification CSA

OPTIONAL FEATURES

- Unloading conveyor system
- Coding system
- Printing system
- Thermal transfer coder
- Photo cell for pre-printed film
- Waste collector
- Automatic chain lubrication
- Choices of tooling head tracks or forming tooling drawer
- Labeling system
- Gas injection system (MAP)
- Multiple supply voltage available
- Vacuum pump sizes
- Oxygen vacuum pumps for MAP with 21% of more oxygen mixed
- Booster pump

All features are subject to change without notice.

SHRINK TUNNELS AND DIP TANKS

SHRINK TUNNELS AND DIP TANKS

Models | DT-10 | ST-2000 | ST-2500

USER-FRIENDLY

Using the shrink tank or tunnel has never been so easy: simply place vacuum packaged product on the rack and push the button.

FLAWLESS FINISH

Products packaged through shrink tunnels and tanks reduce the seams and removes most of the folds in the shrinkable bags.

VERSATILITY

Compact and affordable, shrink tanks are ideal for small and medium sized operations. Shrink tunnels are used for continuous production.

EASY MAINTENANCE

All components have smooth finish, accessible surfaces and are easily cleaned.

WHY SHOULD YOU USE A SHRINK PACKAGING SYSTEM ?

- 1 To help improve the visual presentation of all products such as cheeses, deli products, meats and ready-made dishes.

Note: all shrink systems can be used with the SiproVac and SiproThermo product range.



MODEL DT-10 / DIP TANK

MACHINE DIMENSIONS	Length	A	33.3" (847 mm)
	Width	B	34.2" (869 mm)
	Height	C	56.5" (1,433 mm)
MAX. DIMENSIONS OF PRODUCT	Length x Depth	A	23.75" x 17.9" (603 mm x 456 mm)
	Height	C	12" (305 mm)
WATER CAPACITY			45 gal. (170 L)
MAXIMUM WEIGHT CAPACITY			55 lbs / 25 Kg
POWER SUPPLY			208-220 V / 3 pH / 60 Hz
ADJUSTABLE WATER HEATING CAPACITY			To a maximum of 99 °C (210 °F)
ELECTRIC WATER HEATING SYSTEM			9 kW / 31000 BTU/h
MICROPROCESSOR			Touch Screen

SHRINK TUNNELS AND DIP TANKS

Models | DT-10 | ST-2000 | ST-2500



MODELS ST-2000 AND ST-2500 / TUNNEL

		ST-2000	ST-2500
MACHINE DIMENSIONS	Length	A 76" (1,930 mm)	76" (1,930 mm)
	Width	B 42" (1,067 mm)	55" (1,397 mm)
	Height	C 58" (1,473 mm)	58" (1,473 mm)
MAX. DIMENSION OF PRODUCT	Length x Depth	A 20" (508 mm)	33" (838 mm)
	Height	C 10" (254 mm)	12" (305 mm)
WATER CAPACITY		63 gal. (240 L)	70 gal. (280 L)
POWER SUPPLY		208-220 V / 3 pH / 60 Hz	208-220 V / 3 pH / 60 Hz
ADJUSTABLE WATER HEATING CAPACITY		To a maximum of 99 °C (210 °F)	To a maximum of 99 °C (210 °F)
ELECTRIC WATER HEATING SYSTEM		60 kW / 205 kBtu/h	90 kW / 307 kBtu/h
MICROPROCESSOR		Touch Screen	Touch Screen

BASIC FEATURES

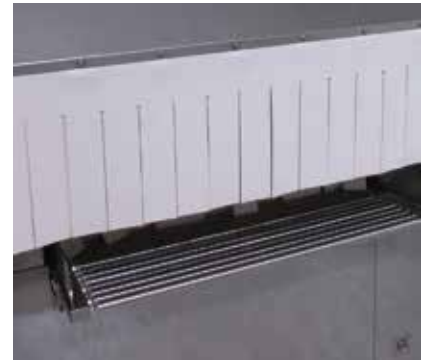
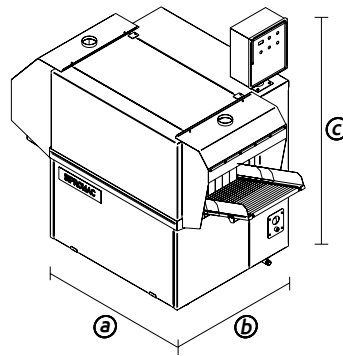
Model DT-10

- NEMA IVX control box with digital temperature control
- Adjustable water temperature
- Adjustable speed
- Insulated to conserve energy
- Wheels
- Crate
- Certification CSA

Models ST-2000 and ST-2500

- NEMA IVX control box with digital temperature control
- Adjustable water temperature
- Hot water shower for uniform package
- Stainless steel adjustable speed conveyor
- Insulated to conserve energy
- Removable hood and panels for easy cleaning
- Stainless steel adjustable legs
- Conveyor feed only for non-shrinkable products in production line
- Crate
- Certification CSA

MACHINE DIMENSIONS



OPTIONAL FEATURES

Model DT-10

- Other voltages available

Models ST-2000 and ST-2500

- Direct Steam heating (boiler not include)
- Electrical heating
- Other voltages available

All features are subject to change without notice.

IF YOU HAVE ANY
QUESTIONS, CONTACT US AT
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SIPROMAC@SIPROMAC.COM
OR VISIT OUR WEBSITE
SIPROMAC.COM

Thanks for your interest.

FOOD PACKAGING

QUALITY WITHOUT COMPROMISE



- VACUUM TABLE TOP
- VACUUM SINGLE CHAMBER
- VACUUM DOUBLE CHAMBER
- VACUUM PACKAGING AUTOMATIC
- TRAY SEALERS
- THERMOFORMING MACHINES
- SHRINK TUNNELS AND DIP TANKS

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