



EMBALLAGES METALLIQUES – METAL PACKAGING – METALLVERPACKUNGEN

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Dear Santiago,

We would like to thank you for your interest in our VCI equipment for which we send you our offer as follows :

VCI VACUUM CLOSING EQUIPMENT for Caviar

The semi-automatic vacuum closing equipment VCI is specially suited for a rapid and easy introduction of the vacuum pack process for caviar.

It is suitable **for small and mid-sized batch production** and is especially convenient to complement laboratory units.

1. Operating procedure

After filling the PLT2000 vacuum tins with caviar, the filled tins are covered with their lid and placed inside the vacuum chamber on the required plastic plate.

After choosing the right program to operate with on the front panel, you just need to shut down the plexiglas door of the machine to start the vacuum process.

In the chamber, vacuum is immediately drawn by stages, until the base plate gets upwards to carry out the can sealing (by pressing the lids against the plexiglas door). The "softair system" ensures then a gradual comeback to air-pressure to end the cycle. The door re-opens and you can remove the sealed tins.

2. Main characteristics and capacity

- ☞ It closes **all tin sizes in the PLT2000 vacuum pack caviar tin range** :
30G / 50G / 100G / 125G / 200G / 250G tins : 8 to 12 pieces at a time
500G : 4 to 5 pieces at a time
1 KG : 2 to 4 pieces at a time.
Cycle time is less than 1 minute.
- ☞ Reduced **mechanical adjustment is required when you switch from one size to another** : you shall remove or add a base plate inside the vacuum chamber.
- ☞ **10 programs are available** to save parameters **for a convenient use** according to tin size : each program includes your chosen vacuum, sealing and "soft-air" times.
- ☞ It has been **devised to ensure safe operation** :
 - vacuum cycle operates with pauses ;
 - soft air function operates gradually while the plate remains in upward position to ensure the right sealing of the tins ;
 - a transparent lid allows an operation control and a stop button enables a partial/full cycle interrupt.



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☞ **Overhaul is reduced and eased thanks to the maintenance program of the vacuum pump**

This program is monitored by the electronic chip with following functions available :

indicator for cycle numbers,

alarm indicating required oil change according to saved value,

periodical cleaning of the vacuum pump to avoid corrosion (function activated by a simple push-button),

testing function of the parameters to detect wrong operation.

☞ Its small size allows you to integrate it very easily on a table in a laboratory or even a shop.

☞ **Instalment** is very easy and **can thus be done according to our manual of instructions by the customer himself.**

This machine shall only be plugged. Option for compressed air supply is provided with.

3. Parts included, Packing

4 plastic plates to place tins.

Packing is made of a cardboard box reinforced by polystyrene sheets.

Oil supply is packed separately (to avoid leakage during transportation)

4. Conformity and guarantee

The frame of the machine is robust since made of stainless steel.

This machine is manufactured in accordance with CE norm. Required certificate will be provided with.

Guarantee period is one year (transport and labour work not included)

Wearing parts (doorseal, oil filter, oil) as well corrosion of the vacuum pump cannot be guaranteed

5. Budget and lead time

The VCI machine is available within 1 week at **ex-works Gonesse price of Euro € 4850.00 + € 150 for the maintenance kit** (made of 1 filter, 0.25L oil and 1 rubbergasket for the cover) **in standard line 230V -1 – 50/60 hz**. Should you need an adaptation in frequency or voltage, please advise (some additional costs should be considered).

We enclose each machine delivery the handbook for operating procedure and maintenance.

6. Option

Vacuum tester : we can provide you with a vacuum tester if required (manometer ending with a sharp pipe so as to check vacuum pressure in an empty can before packing several kgs of caviar) - Ex-works price : € 300.00

Freight costs : we can quote upon request.

Payment terms: by bank transfer in euros upon receipt of the equipment.

Prices are valid till 31. December 2011.

We are confident this offer will be up to your expectations and stay at your entire disposal for any further information you may require on this matter.

Looking forward to hearing from you soon,

Best regards.

Laure Simon

Phone : +33 1 34 45 98 02