

Deaerator and Vacuum Cooking



The structural typology of the **DCD vacuum thermosealing tunnel** allows easy insertion in production lines of products intended for cooking that use **both traditional** (deaeration) **and vacuum cooking** (thermosealed bags) technologies, in any case without renouncing the easy molding of products, whether anatomical or reconstructed.

A loading conveyor belt allows the **easy positioning** of the bags to be heat-sealed, while at unloading it will be possible to insert another conveyor belt or an idle roller conveyor.

The **DCD** machine **is produced in different models** to satisfy the most different needs. The sealing bars are equipped with sealing resistances conformed in such a way as to **maximize the sealing pressure**, making sealing less burdensome both in the presence of folds and micro-folds and in the presence of traces of product on the internal surface of the bag. Moreover, **two parallel welds are made**, as a greater **guarantee of vacuum** maintenance.

The sealing bars, depending on the model, can be 1.40 m long, 1.80 m long, and the **DCD-D** version has **2 consecutive sealing bars** of 1.40 m each, for higher productions, for which we also offer **a solution with 2**

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tunnels side by side, with automatic loading and unloading.

The **position** of the **sealing bars** is **adjustable**, both in the version with lateral bars and in the version with bars positioned above the product, which is particularly suitable for products with zero shrinkage.

All the machines of the DCD series can handle **traditional molds** and our **Legostampi multi molds**, for the production of bars intended for slicing.

Vacuum management is another feature of our vacuum thermo welding tunnels; in fact, it is possible to have a **continuous or stepped vacuum realization**, in order to reduce the risk of displacement of the product rumps, or in steps with partial pressure recovery, to obtain a better compacting of the muscle rumps.

The use of accelerators controlled by inverters, normally used for vacuum packaging, allows to **reduce treatment times and a better air extraction even in the presence of high humidity**.

A touch screen operator panel makes the management of the machine easy and the PLC allows both the connection with the company management system and the remote connection with our technical assistance service.

The **DCDE** model, **vacuum chamber machine**, with idle roller conveyor, suitable for traditional molds and Legostampi, is a **more economical and compact proposal**, which with less overall dimensions allows to obtain the same quality result.

The sealing bars, 1.35 m long, are in fact made with the same technique as those of the superior models.

