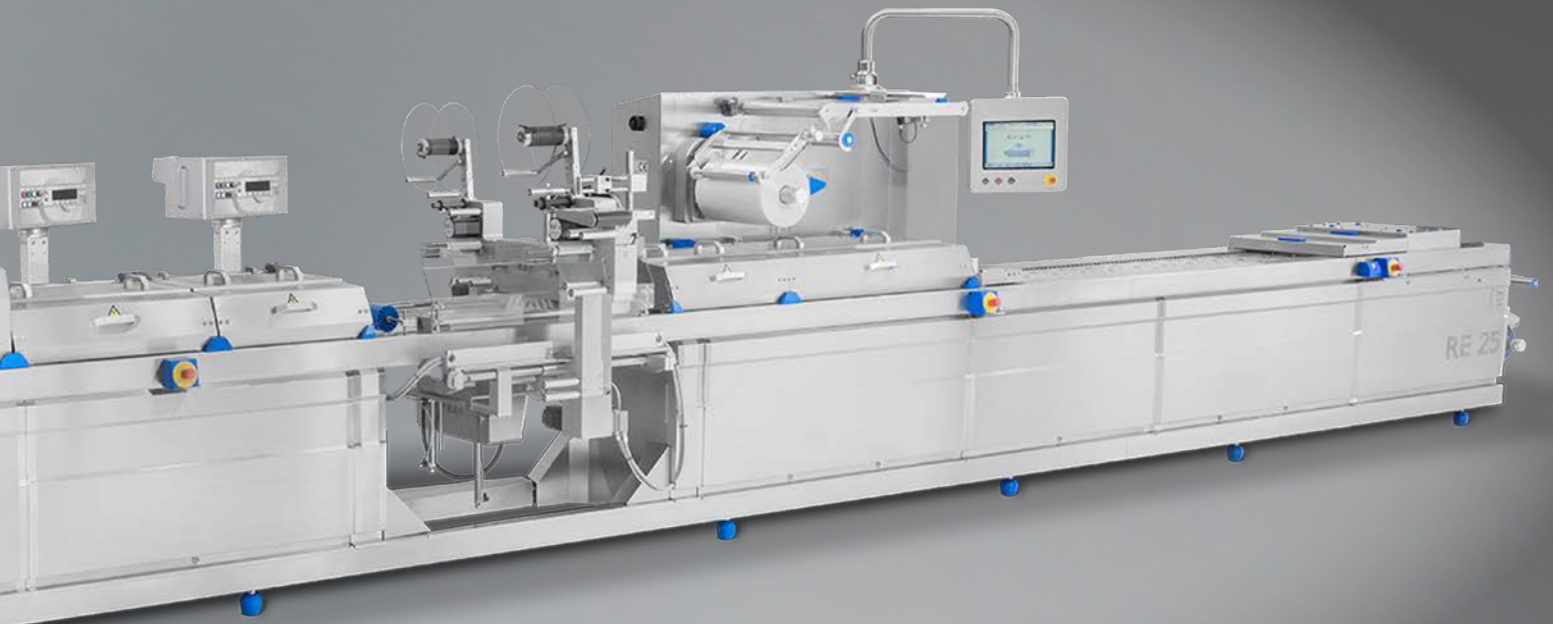


THERMOFORMING to perfection

# SEALPAC® RE



Superior quality, durability, and operation

**SEALPAC®**

*Forming Innovations*

# Cutting-edge technology by SEALPAC

## Superior thermoformers

– your carefree future starts now

When consumer demands increase, so too do the requirements regarding **industrial packaging** of food, like meat, seafood, fruit and vegetables, convenience foods, snacks, and bakery products, but also non-food.


**Quality** and freshness have become just as important as an appealing visual appearance and first-class opening aids. The question of **sustainability** in connection with packaging disposal is also becoming increasingly important. These demands have been answered in the **design** and capabilities of our RE-series packaging machines.

Apart from highest food standards and protection for their products, manufacturers expect a **highly efficient** production process. Retailers are demanding **maximum shelf life**, an appealing visual appearance that entices consumers to buy, and excellent logistical characteristics.

Regardless which model you choose, the RE-series thermoformers stand out with their **future-oriented** technology, **heavy-duty** construction and state-of-the-art materials. You will benefit from a long-lasting packaging machine with an economic use of energy and **low maintenance** demands, which can easily be upgraded or adapted to changes in your production site.

Our **high-end thermoformers** are characterized by their superior quality, thus bringing a whole new dimension of precision and efficiency into the manufacturing process.

Our **service** scope is every bit as convincing – from digital remote maintenance to on-site technical support. Thanks to intelligent logistics and our high rate of in-house manufacturing, spare parts and consumables are always in stock and ready for global delivery. In addition, our state-of-the-art SEALPAC Experience Center provides tried-and-tested operator and service technician training, and the opportunity to test new products before their market launch.

**> 95%**   
Almost every SEALPAC  
thermoformer ever built  
is **still in operation**.



– highest level of product safety

Long-lasting packaging machines with lowest cost of ownership.

# Unlimited efficiency and precision

– unlock your success

With our reliable, high-technology RE-series, we are able to provide an efficient and future-proof thermoformer for every application.



SEALPAC only uses **worldwide available** electrical and pneumatic components.



**Hygienic design:**  
Highest hygienic standards ensure the best possible level of product safety. Easy machine access enables residue-free cleaning.

**< 3%**  
The **investment costs** of our high-quality thermoformers are less than 3% of the total line costs.

**Standardized components**  
Available at short notice and worldwide to ensure lowest downtimes

**Touch-screen display**  
The innovative HMI simplifies user operation and provides a fresh new look

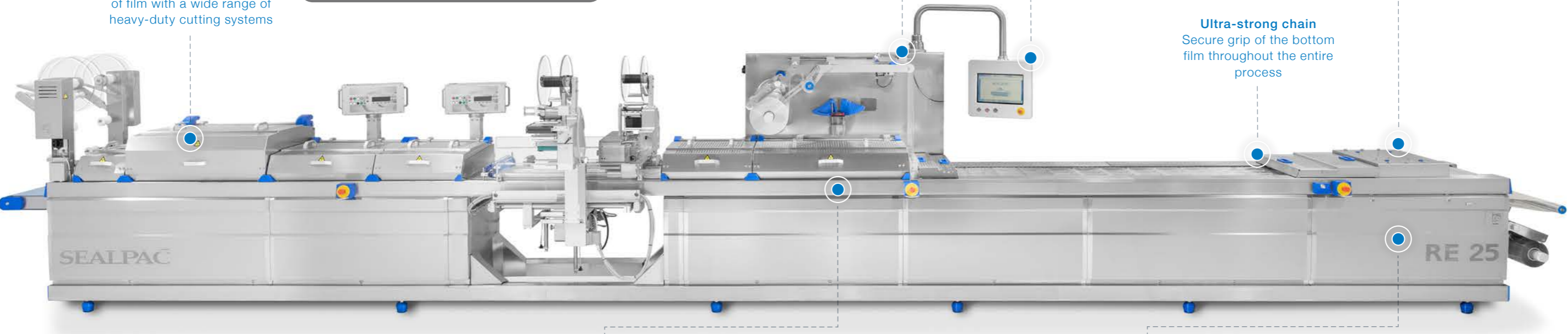
**Forming station**  
Superior forming of rigid and flexible films by using SEALPAC's innovative Rapid Air Forming

**Ultra-strong chain**  
Secure grip of the bottom film throughout the entire process



**Easy-to-operate display:**  
The display on the RE-series is intuitive and can easily be operated. The swivel-mounted display can be turned in any direction to ensure the best position for your operators.

**Durable cutting**  
Perfect cutting of any type of film with a wide range of heavy-duty cutting systems



**Superior sealing system**  
Highest sealing quality to ensure high-end packaging by using wide sealing bladders

**Fast changeovers**  
Tooling quick exchange systems (e.g. from the side) allow for changeovers with minimum downtime



**Heavy-duty construction**  
Our intelligent construction ensures best possible distribution forces with minimum tolerances to guarantee an optimal packaging process and low maintenance. This results from its heavy-duty, four-point lifting systems and self-supportive frame. The open design of the RE-series thermoformer ensures easy access for all components.

**Easy integration**  
SEALPAC equipment is known for its flawless integration into new and existing production lines. As such, the machines enable you to set up fully automated solutions for the processing and packaging of your products. Any synchronization, be it with slicers, multi-head weighers, coding equipment, labelers, metal detection or even end-of-line equipment for secondary packaging, is made easy.



## Because we care

– as little plastic as possible, as much as necessary



As a part of our GO sustainable initiative, we are continuously looking for ways to reduce the amount of plastics used for pre-packaged food and non-food items. At the same time, recycling must be further promoted. This has resulted in a number of innovative packaging solutions that support our customers in achieving their sustainability goals, such as paper-based thermoformer packaging, portion packs, and the use of mono materials.

Our focus is on developing customer-specific packaging solutions that minimize the impact on the environment, yet still provide sufficient product protection and convenient handling for consumers. Being a proud member of the SAVE FOOD initiative, we believe the slogan can only be: as little plastic as possible, as much as necessary.

### Highest level of flexibility

With the RE-series thermoformer from SEALPAC, you are opting for the highest possible level of flexibility. This enables you to benefit from future trends. On the same base machine, you can run:

Discover more:



#### Rigid film

For accurate achievement of the most challenging shapes in Modified Atmosphere Packaging.



#### Flexible film

Affordable standard vacuum packs out of two flexible films. Mono materials also can be used.



#### FibreStyle

A paper-based bottom film, combined with a paper-based top film. The perfect solution for sliced products.



#### ShrinkStyle®

Perfect, second-skin presentation of maturing products, such as cheese and fresh meat.



#### DaybyDay

Separately packaged portions, which are linked like a chain, and can be removed one by one.



#### ThermoSkin®

Securely fixated contents for an appealing product presentation, even vertically.



## Higher outputs with thinner materials

– superior forming system

### Rapid Air Forming

Our RE-series thermoformers are standard equipped with the innovative Rapid Air Forming system. This energy-efficient system replaces the traditional stamp mechanism and achieves an improved forming consistency, particularly in the corners of the pack. Higher outputs due to shorter vacuum and ventilation times, as well as the possibility to use thinner materials, make your production even more profitable.



Up to 10%  
Thinner films due to  
Rapid Air Forming system.

### All-in-one solution

Flexibility is key when it comes to SEALPAC packaging equipment. This can be seen in the various quick exchange systems that we offer, such as the exchange system from the side on our RE-series thermoformers. It allows for easy changeovers between different pack formats with minimum downtime. It is even possible to change the film width in the future.



Optional with EasyPeelPoint opening system:

The peel corner can easily be gripped, after which the top film is removed from the pack with minimum effort.

## SEALPAC® RE

### Technical information

Frame length:	4.000 - 18.000 mm
Frame height:	930 - 1.030 mm
Machine width:	1.105 mm – 1.295 mm
Machine weight:	2.200 – 6.000 kg
Film width:	min. 285 mm - max. 650 mm
Cut-off length**:	150 - 1.200 mm
Forming depth:	max. 175 mm
Protection class:	IP 65

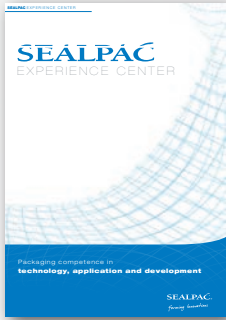
\* Always depending on product, pack format, type of film, etc.  
\*\* Cut-off lengths over 1.200 mm available on request

### Average output\* for ...

...sealing only:	20 strokes/minute
...flexible film vacuum:	16 strokes/minute
...rigid film MAP:	16 strokes/minute
...ShrinkStyle®:	14 strokes/minute
...ThermoSkin®:	10 strokes/minute
...ThermoSkin® xplus:	8 strokes/minute

### Connection values

Power:	3Ph 230V 60Hz 3Ph 400V 50Hz, N
Air pressure:	6 – 7 Bar
Cooling water:	160 l/hour, max. 15 °C



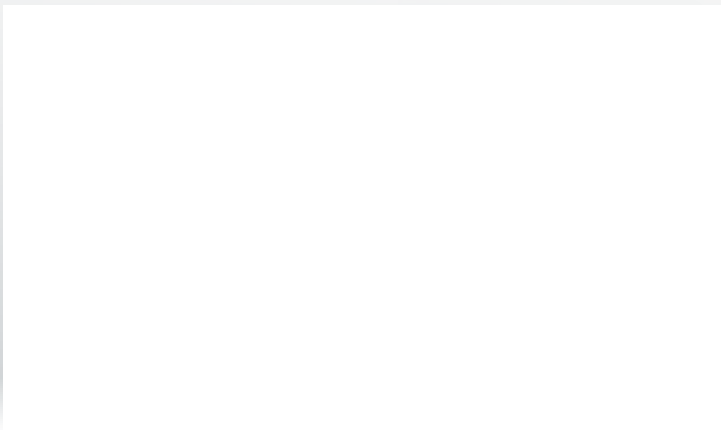
Discover more:



## The full programme

Learn more about SEALPAC's pioneering developments – from our high-quality tray-sealing solutions to special packaging technologies, e.g. for the seafood segment. Our SEALPAC Experience Center enables professional training of your technicians and service staff, as well as testing the marketability of your new products. See for yourself – your personal SEALPAC consultant will be glad to tell you more!

## Your SEALPAC distributor:



## SEALPAC – your package to success.

As a high-precision manufacturer, we support our customers in reaching their targets. We work together to create cost-effective and guaranteed high-quality solutions. Our flexible and dedicated approach will guide you in exploring individual alternatives to help shape your future.

**SEALPAC International bv** | Langekamp 2 | NL-3848 DX Harderwijk  
Telephone: +31 (0) 341 46 20 30 | [info@sealpacinternational.com](mailto:info@sealpacinternational.com) | [www.sealpacinternational.com](http://www.sealpacinternational.com)



**SEALPAC®**

*Forming Innovations*