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11.04 Wrapping / Packaging

Wrapping dairy products is important for extending their shelf life. Proper packaging can help protect dairy products from contamination and spoilage, as well as preserve their quality and freshness.

Dairy products such as milk, cheese, butter, and yogurt are highly perishable and can spoil quickly if not stored properly. Packaging can help protect them from exposure to light, air, moisture, and bacteria, which can cause spoilage and reduce their shelf life.

Different types of dairy products require different types of packaging. For example, milk is typically packaged in opaque or translucent containers that block light and reduce exposure to oxygen, which can help extend its shelf life. Cheese is often wrapped in moisture-resistant materials, such as wax paper or plastic wrap, to prevent dehydration and spoilage.

It's also important to store dairy products at the proper temperature to prevent spoilage. Most dairy products should be stored at temperatures below 4°C to prevent the growth of harmful bacteria.

Conclusion, proper packaging and storage of dairy products are crucial for ensuring their safety, quality, and shelf life.

11.04 Technical data – Wrapping equipment

Qty	ID	Description	Price - €	Total - €
	DS-040	WRAPPING MACHINE to pack foodstuff and other kinds of products inside trays or other containers in a perfectly hygienic way and by means of an appropriate film. Heating plate dimensions: 400x125 mm Maximum roll width: 400x125 mm Voltage: 220-240 V / 1 Ph+N+PE / 50-60 Hz Power: 290 W Dimension: LxWxH: 500 x 600 x 130 mm Weight: 5 kg		
	DS-040/1	FILM FOR WRAPPING MACHINE Dimension: 400 mm x 1.500 mt.		
	CV-425	BENCH VACUUM-PACKING MACHINE Double 425 mm long welding bar. AISI 304 stainless steel body. Mains power: 230 V – 50/60 Hz - 300 W Maximum overall dimensions = 500 x 430 x 178 mm Weight = 20 kg Welds any type of bags		



- CC-315 DOME VACUUM-PACKING MACHINE WITH DIGITAL PANEL AND GAS INJECTOR**
Welding bar length: 315 mm
Chamber dimensions: 385 x 330 x h 160 Vacuum pump: 12 m³/min
Mains power: 230 V – 50/60 Hz – 1 KW
Maximum overall dimensions = 530 x 390 x 455 mm Weight = 50 kg
Stainless steel body
- CC-315/1 OPTION: 2° WELDING BAR**
CC-315/4 SURPLUS CUTTER
- CC-425 DOME VACUUM-PACKING MACHINE WITH DIGITAL PANEL AND GAS INJECTOR**
Welding bar length: 425 mm
Chamber dimensions: 430 x 430 x h 220 mm Vacuum pump: 25 m³/min
Mains power: 230 V – 50/60 Hz – 1 KW
Maximum overall dimensions = 530 x 530 x 510 mm Weight = 78 kg
- CC-425/1 OPTION: 2° WELDING BAR**
CC-425/4 SURPLUS CUTTER
- CC-620 DOME VACUUM-PACKING MACHINE WITH DIGITAL PANEL**
Welding bar length: 620 mm (x2)
Chamber dimensions: 680 x 575 x h200 mm Vacuum pump: 60 m³/min
Digital panel
Mains power: 400 V – 50/60 Hz – 1,5 KW Overall dimensions = 828 x 730 x 1040mm Weight = 175 kg
- CC-620/2 OPTION: GAS INJECTOR**
CC-620/4 OPTION: SURPLUS CUTTER
- CTV-500 MANUAL VACUUM/GAS THERMOSEALING MACHINE FOR TRAYS, CUPS AND BAGS**
All made in stainless steel
Seals modalities: vacuum, vacuum+gas, gas only, sealing only
Microprocessor controlled
Endorsed compressor: 25 m³/h

Max. dim. of trays: 325 x 260 x h 120 mm Machine Dim.: 530x704xh1120 mm Weight: 118 Kg
Power: 230 V monophas
- CTV-500/1 SINGLE DIE FOR 1/2 GASTRONORM TRAY**
CTV-500/2 DOUBLE DIE FOR 1/4 GASTRONORM TRAYS
CTV-500/4 QUADRUPLE DIE FOR 1/8 GASTRONORM TRAYS
CTV-500/1C CUSTOM DIE FOR 1 TRAY
CTV-500/2C CUSTOM DIE FOR 2 TRAYS or 2 CUPS
CTV-500/4C CUSTOM DIE FOR 4 TRAYS or 4/6 CUPS



CTV-500T MANUAL VACUUM/GAS THERMOSEALING MACHINE FOR TRAYS, CUPS AND BAGS WITHOUT HEATING HEAD

All made in stainless steel
Seals modalities: vacuum, vacuum+gas, gas only, sealing only
Microprocessor controlled
Don't needs compressed air
Max. dim. of trays: 325 x 260 x h 120 mm Machine Dim.:
530x704xh1120 mm Weight: 118 Kg
Power: 230 V monophas

CTV-500T/1 SINGLE DIE FOR 1/2 GASTRONORM TRAY WITH SURPLUS CUTTER AND HEATING HEAD

CTV-500T/2 DOUBLE DIE FOR 1/4 GASTRONORM TRAYS WITH SURPLUS CUTTER AND HEATING HEAD

CTV-500T/4 QUADRUPLE DIE FOR 1/8 GASTRONORM TRAYS WITH SURPLUS CUTTER AND HEATING HEAD

CTV-500T/1C SINGLE CUSTOM DIE WITH SURPLUS CUTTER AND HEATING HEAD

CTV-500T/2C DOUBLE CUSTOM DIE WITH SURPLUS CUTTER AND HEATING HEAD

CTV-500T/4C QUADRUPLE CUSTOM DIE WITH SURPLUS CUTTER AND HEATING HEAD

CT-300 MANUAL THERMOSEALING MACHINE FOR PRE-FORMED TRAYS (OR CUPS)
Complete with temperature regulator, without bend-dies.

CT-300/1 BEND-DIE FOR SINGLE HOLE
Tray Dimension: 260X190 mm

CT-300/2 BEND-DIE FOR TWO HOLES
Tray Dimension 190x137 mm + 137x95 mm

CT-300/1C CUSTOM BEND-DIE FOR SINGLE HOLE

CT-300/2C CUSTOM BEND-DIE FOR TWO HOLES

CT-400 MANUAL THERMOSEALING MACHINE FOR PRE-FORMED TRAYS (OR CUPS)
Complete with temperature regulator, without bend-dies:

CT-400/1 BEND-DIE FOR SINGLE HOLE
Tray dimension: 1/2 Gastronorm (325x265) mm

CT-400/2 BEND-DIE FOR TWO HOLES
Tray dimension: 2 X 1/4 Gastronorm (265X160) mm

CT-400/4 BEND-DIE FOR FOUR HOLES
Tray dimension: 4 X 1/8 Gastronorm

CT-400/1C CUSTOM BEND-DIE FOR SINGLE HOLE

CT-400/2C CUSTOM BEND-DIE FOR TWO HOLES

CT-400/4C CUSTOM BEND-DIE FOR FOUR OR SIX HOLES