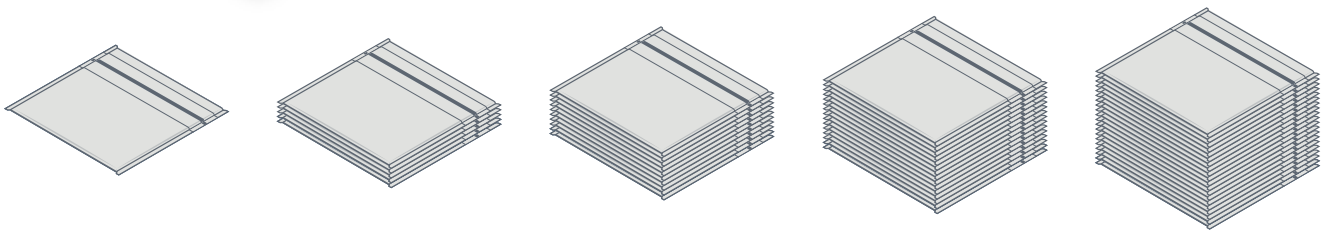
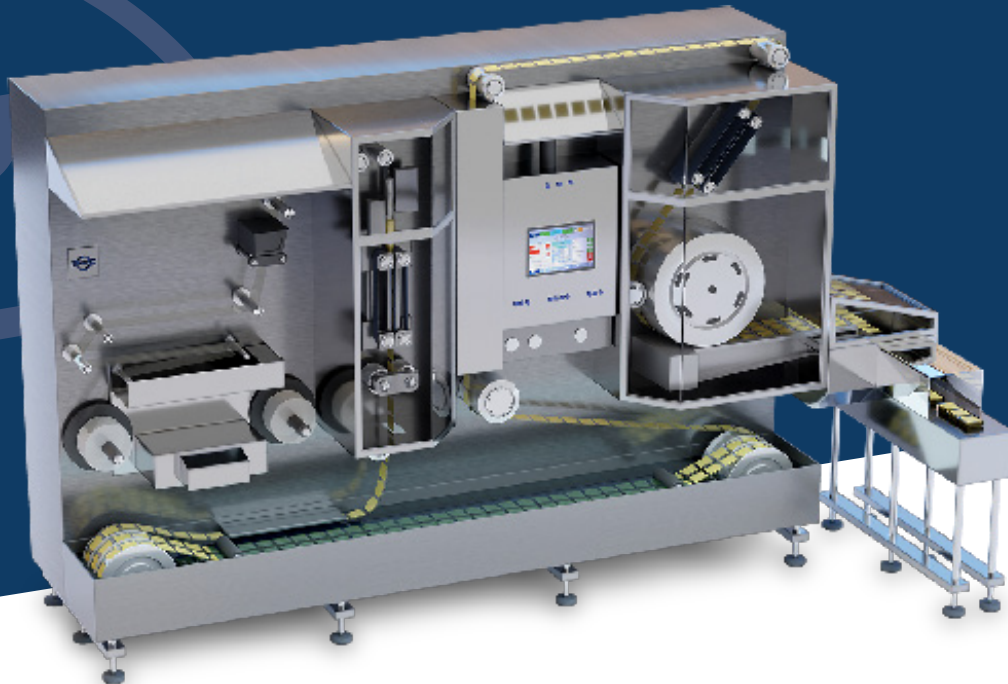


DCS 0500



Processed Cheese Slices Wrapping Machine



The new DCS 0500 is an ergonomically designed entry-level packaging line for the production of individually wrapped cheese slices (IWS) for extended shelf life.

RELIABILITY

Built on Kustner® technology and process, the DCS 0500 is conceived for a 500ppm production.

SCALABLE

To meet the growing demand, the output of the DCS 0500 can be increased up to 100% through an upgrade kit. This modification keeps the same footprint and the same interfaces (up and downstream).

PRACTICAL AND FUNCTIONAL LAYOUT

The front side provides the operator with a very good accessibility and visibility on the whole wrapping process, from the filling area to the stacking device. A well-positioned HMI makes the machine easy to operate.

HIGH QUALITY SLICES

The transverse seal, achieved within milliseconds of forming the tube with a high-quality longitudinal seal and after calibrating the weight of the slice, ensures very good dosing accuracy and a hermetic portion. This process also allows the use of ingredients or the production of "light" slices. In addition, the cooling process is done in horizontal position, ensuring a very homogeneous shape.

MOTORIZED HORIZONTAL STACKING DEVICE

A motorized horizontal stacking device will provide very good stacks of slices until 75 mm height.

YOUR BENEFITS

- Reliability
- Scalable
- Practical and functional layout
- High quality slices
- Motorized horizontal stacking device

STANDARD FEATURES

- Right-hand version
- Unwinder with automatic splicing unit
- Film centering device
- Forming neck
- Pendulum potentiometer
- Forming belts
- Sealing drum

- Cooling tank
- Drying station
- Separation and distribution drum
- Stacking unit
- Modern automatic controls
- On-board vacuum pump

- OPTIONS**
- Feeding group
 - Straight exit conveyor
 - Electrostatic conveyor

TECHNICAL SPECIFICATIONS

Machine Footprint and Weight

Footprint	4740 x 1350 x 2660 mm
Weight	3000 kg

Noise Level Equivalent Average

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Standard Color

Stainless steel, anodized aluminium (FDA approved)

Product Dimensions (single format)

Slice dimensions	86 x 86 mm
Slice thickness	Min. 2 mm / Max. 4 mm
Slice weight	15–30 g (cheese density 1,04)
Wrapped slice overall length	100 mm
Wrapped slice overall width	86 mm with flaps
Stack of slices	Min. 5 slices/stack up to max. 75 mm

Wrapping Material

Outer reel diameter	Max. 400 mm
Inner reel diameter	76 mm
Reel weight	Max. 25 kg
Film quality	Cast polypropylene (CPP), Bi-oriented polypropylene (BOPP), or polyester (Mylar™)
Minimum film width	200 mm
Film consumption	210 cm ² /slice (for typical 210 mm film width)

Continuous Hot Filling Process

Temperature	80–90°C
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Capacity

Max. slices	500 slices/minute
Max. stacks	150 stacks/minute

Electrical Specifications

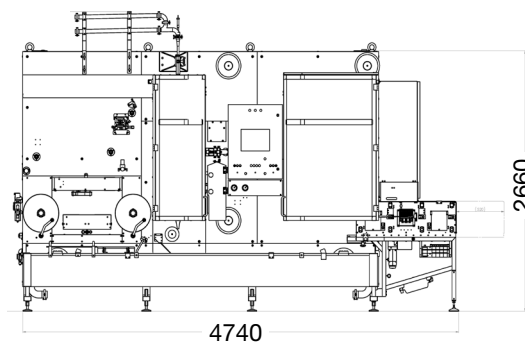
Standard supply	400 V, 3 phase, neutral, ground
Frequency	50 Hz or 60 Hz
Power consumption	Machine = 25 kW Feeding group = 10 kW

Air

Compressed air	~20 m ³ /h, 6 bar
Vacuum	by on-board pump (40 m ³ /h, -0.8 bar)

Water (cooling tank)

Temperature inlet	6–8°C
Consumption	16 m ³ /h
Feeding group (<i>option</i>)	3 to 10 l/min, 8–10°C



Technical information is subject to change without notice.



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