



Cutting edge technology from the leader in modified atmosphere packaging



Corr-Vac[®] MAP-VAC

- Fresh Product MAP Benefits:**
- Extended Shelf Life**
- Preservation of Flavor**
- Lower Ship Weight vs. Ice Pack**
- Increased Distribution Area**
- Reduced Energy Cost** (Eliminate Freeze/Defrost)

+ 1-847-741-3500
sales@cv-tek.com
www.cv-tek.com

HOW WE ROLL

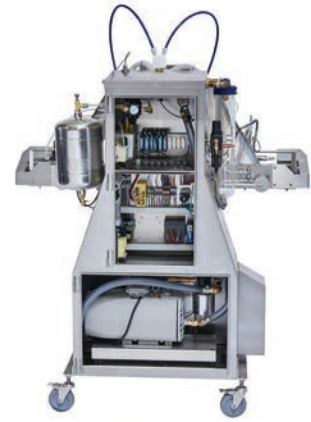
MODIFIED ATMOSPHERE PACKAGING (M.A.P.) or Controlled Vacuum Packaging is at the heart of everything CV-Tek represents. We preserve, protect and extend the shelf life of your products. Whether it is individual bags, lined cases, bulk-bin, totes, Gaylords, barrel, or super-sacks, CV-Tek has a proven solution.



POULTRY BEEF & PORK FISH PREPARED MEATS CHEESE NUTS

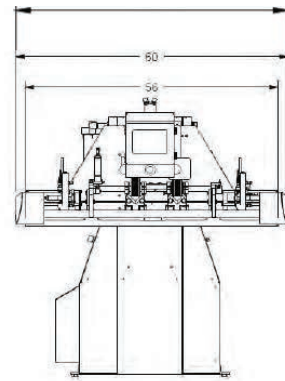
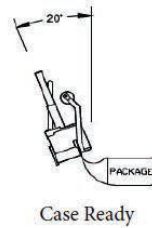
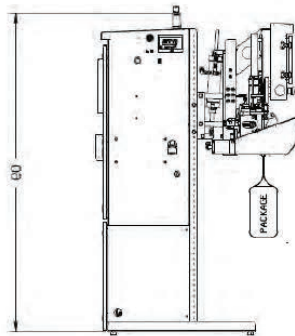
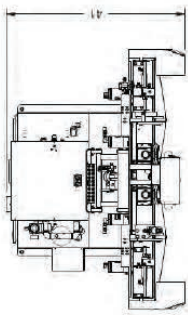
PRODUCE & FRESH-CUT POWDERS ORGANICS INDUSTRIAL

- ▶ 100% stainless steel and FSMA, FDA, & USDA compliant, optional 3A dairy-grade
- ▶ Built-to IP69 specifications, ensuring IP67 compliance-wash-down ready
- ▶ Seal bar lengths available 30, 54, and 62-inch
- ▶ Vacuum pump or optional liquid-ring and venturi
- ▶ Hot-bar or impulse sealing
- ▶ Bag-stretcher option to ensure wrinkle free bags
- ▶ One or two hand control options
- ▶ Flexible probes reduce damage and extend life
- ▶ Multiple language options available on our easy to operate controller
- ▶ Floor mount, optional casters, or unit can be suspended over a conveyor



Electrical, pneumatics and vacuum pump in separate waterproof compartments.

*** { 31.88" [810mm] 29"/30" HEAD
56.25" [1429mm] 53"/54" HEAD
64.00" [1626mm] 61 1/2" HEAD



- ▶ Vacuum and gas flush cases - extends shelf life of proteins
- ▶ Vacuum followed by dual gas flush mix extends shelf life and product color of red meats
- ▶ Gas flush any product that degrades in atmosphere
- ▶ Multi-gas flush totes or super-sacks of organic products assuring insects and larvae are asphyxiated



VFFS



Top Load



Bulk Bin
Roll Around



Bulk Bin
Suspended



mHSP

