

# P5-RGO AUTOMATIC TRAY SEALING SYSTEM

TOP SEAL (PACK), STRETCH, GAS FLUSH, VAC, MAP, SKIN, SKIN PROTRUDING, AND SKIN PROTRUDING FLATBOARD



## TECHNOLOGY OVERVIEW







# ABOUT POINT FIVE

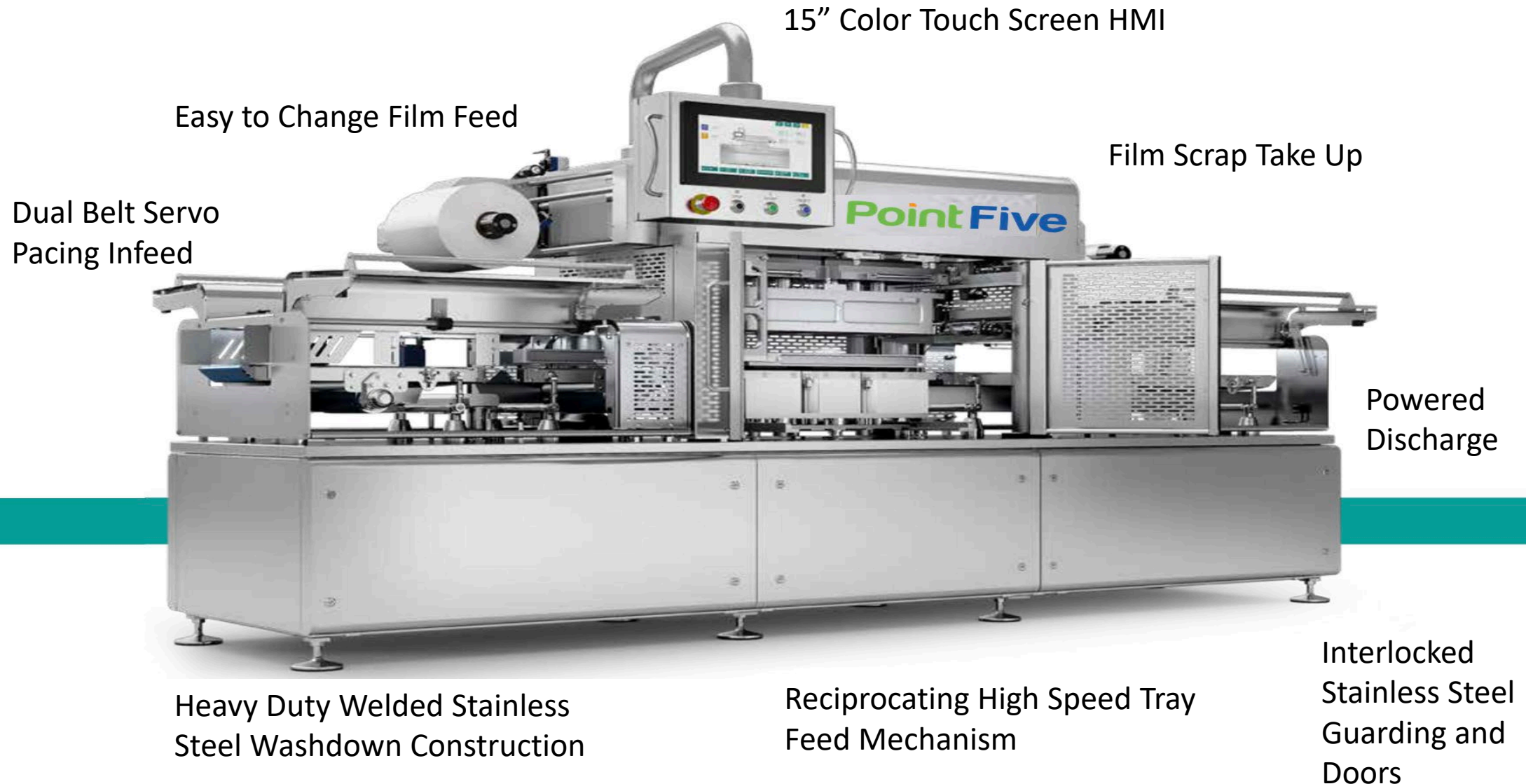
## **Industry Leader in Integrated Food Packaging Systems and Materials**

- Founded in 2010
- Specializing, in tray sealing technology
  - Modified Atmosphere Packaging
  - Vacuum Skin Packaging
- Sources and supplies advanced packaging materials
  - Strategically located distribution points
  - Vendor managed inventory
- Tray seal systems manufactured by Italian Pack
- Filling systems and other processing systems produced by G.S. Italia
  - Position filling systems
  - Ultra sonic cutting
  - Grill marking
  - Patty and meatball forming
  - Transfer pumps
- Sold in North America as Point Five
- Full parts and service capabilities
- Provides a one stop shop for total concept to market food packaging solutions





# P5-RGO BASE MACHINE OVERVIEW





## Sanitary Design

- Stainless steel washdown construction
- IP65 electrical construction
- NEMA 4X enclosures



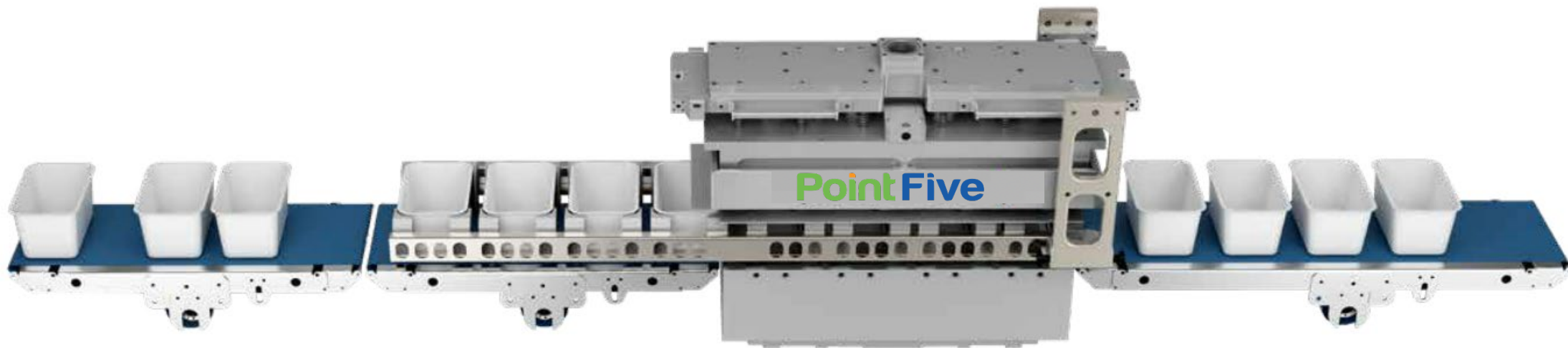
## Easy Access

- Heavy duty, interlocked safety doors, and guarding
- All parts of the machine are easily accessible for tool change, sanitation and maintenance

## Automatic in-line packaging



Small: only 3.7 meters/12.1 ft long

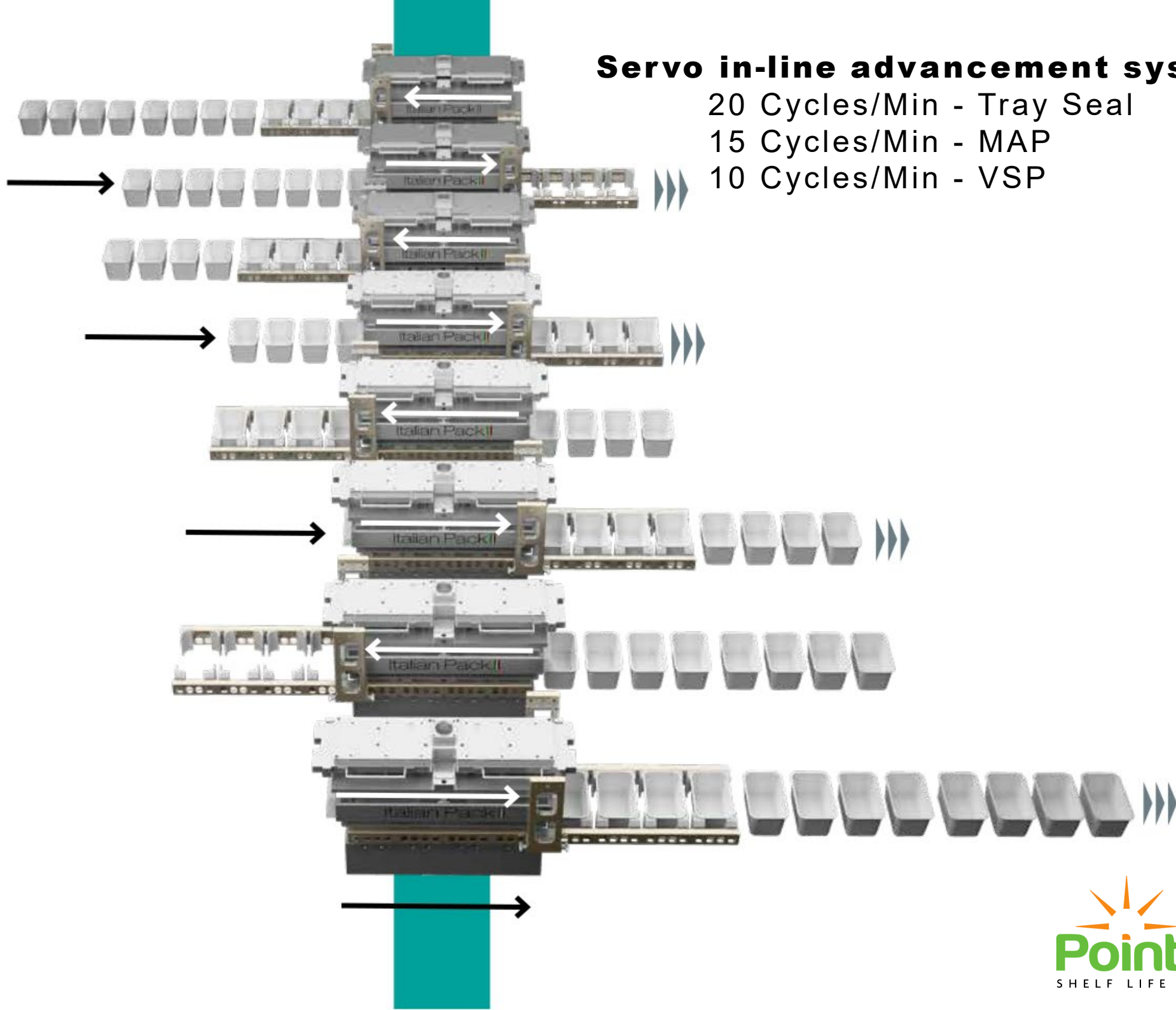


## Servo in-line advancement system

20 Cycles/Min - Tray Seal

15 Cycles/Min - MAP

10 Cycles/Min - VSP

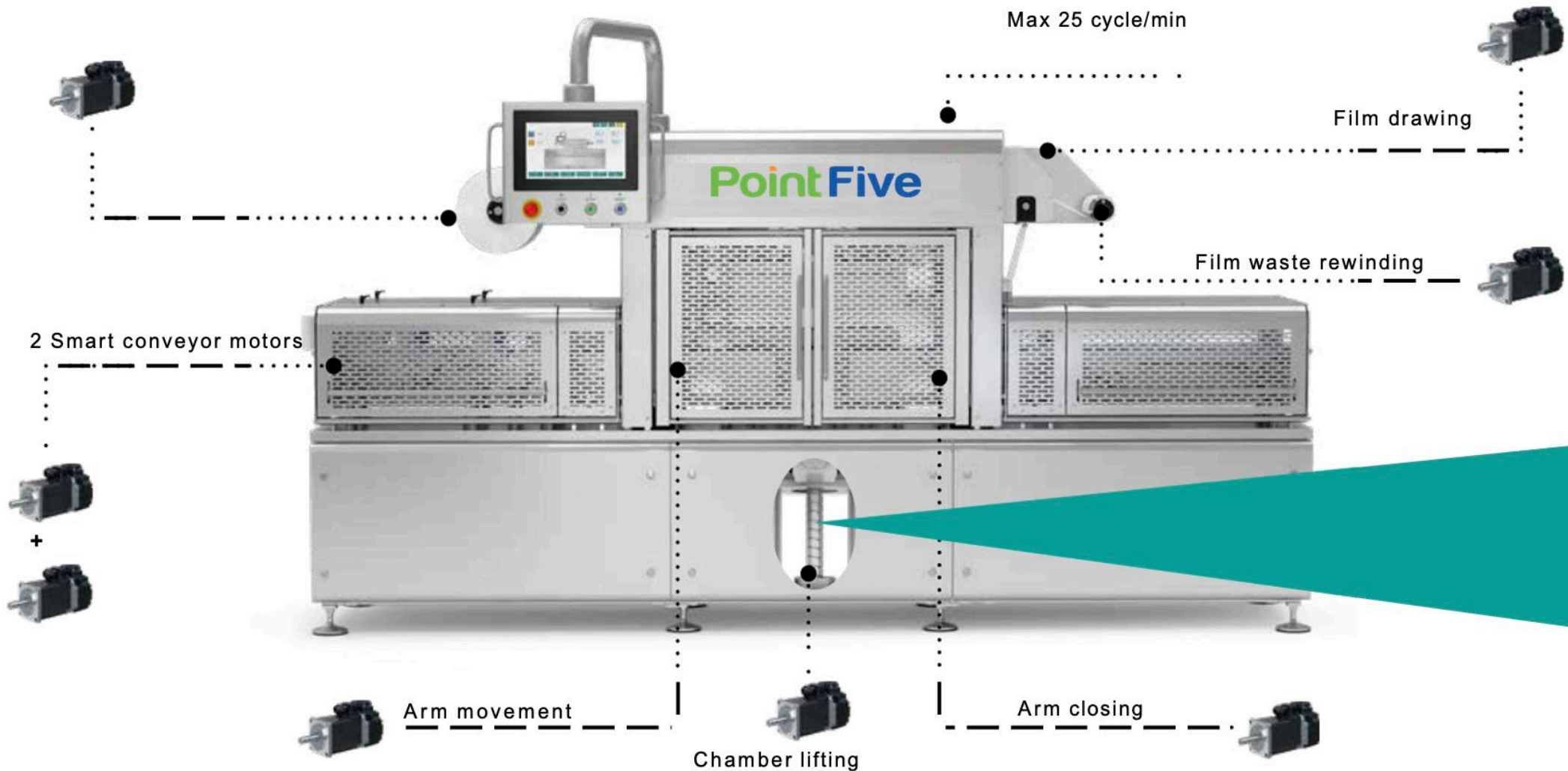




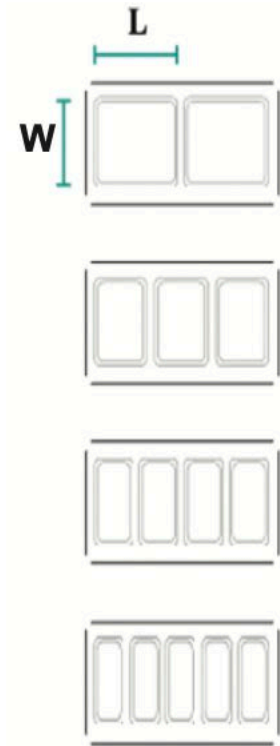


## Precision, Power, High performance Lower Energy Consumption

All motors, except the chamber lifting mechanism, are connected to a planetary gearbox which increases motor torque, efficiency and accuracy



## Seal Head Configurations



**Maximum Tray Dimensions mm(In)**

Max L	Max W	Max diam.	Max H	Min H
325 (12.8)	265 (12.8)	265 (12.8)	Map: 130 (5.12) Skin: 120 (4.72)	10mm (0.4)
208 (12.8)	265 (12.8)	208 (8.19)	Map: 130 (5.12) Skin: 120 (4.72)	10mm (0.4)
145 (12.8)	265 (12.8)	145 (5.7)	Map: 130 (5.12) Skin: 120 (4.72)	10mm (0.4)
117 (12.8)	265 (12.8)	117 (4.6)	Map: 130 (5.12) Skin: 120 (4.72)	10mm (0.4)

- MAP (VAC/GAS)
- VSP (SKIN PACK)

Up to 15 Cycles/Min  
Up to 10 Cycles/Min



## **HMI Touchscreen Control Panel Mounted On an Adjustable Arm**

- 15" HMI touch screen
- USB/ Ethernet ports
- Programable for up to 10,000 preset product recipes
- Multiple language customization
- Integrated temperature control and other parameter management
- Capable of storing video and PDF files

## **Electrical Construction**

- IP65 electrical construction
- IK10 certified
- All cables numbered
- NEMA 4X hinged stainless steel enclosure

## **Utility Requirements**

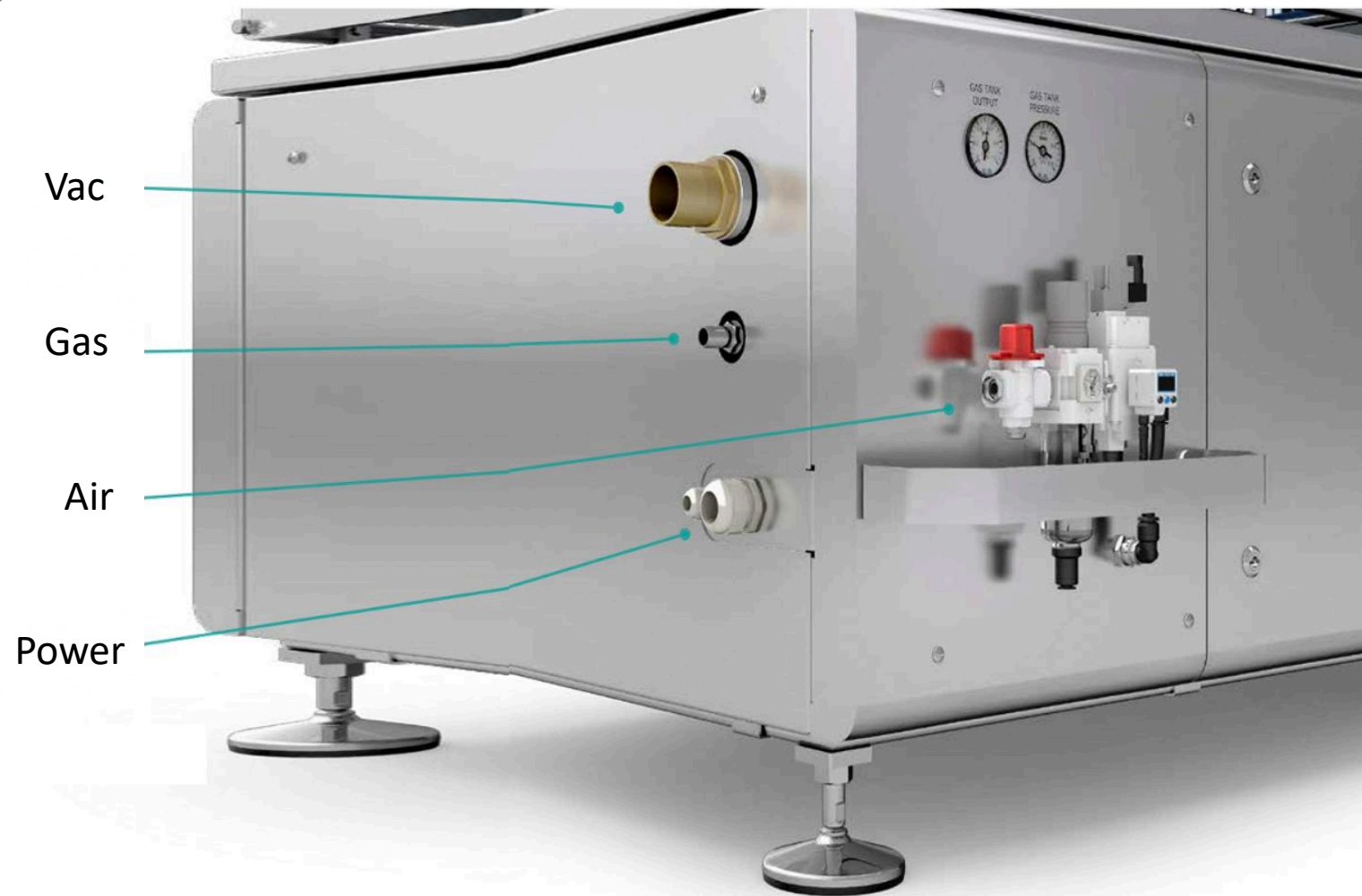
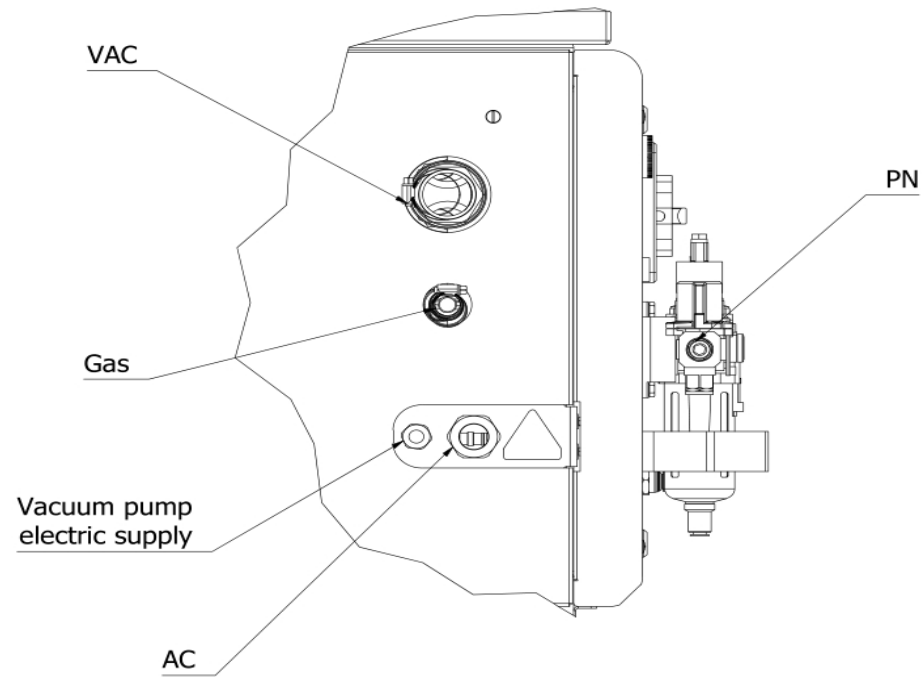
- Electrical – 220V/3PH/60Hz
- Compressed Air – 90 PSI @ 15 SCFM  
(Standard)



## Easy Tool Seal Head Change Over

- Easy to access
- Stainless steel cart for easy, tool-less seal head change







## Dual Servo Infeed System

- Ensures accurate tray pacing



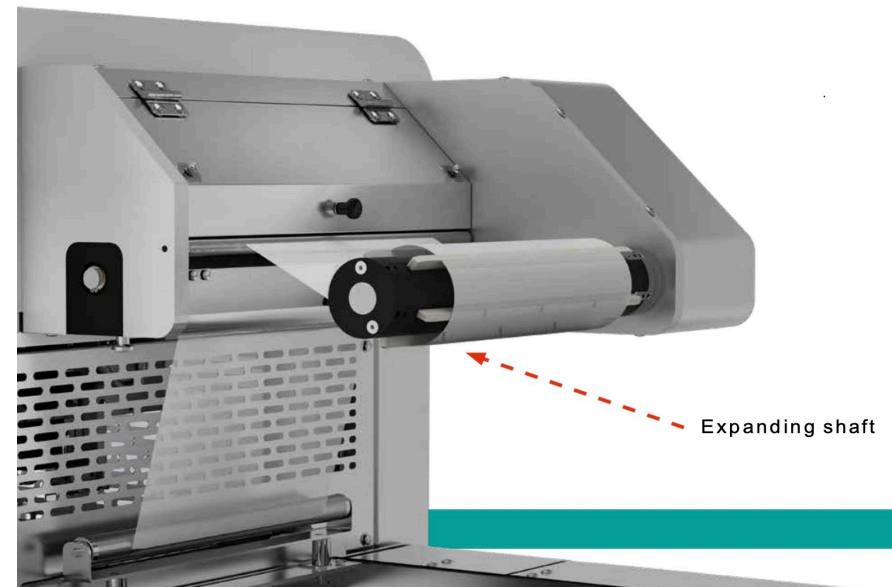
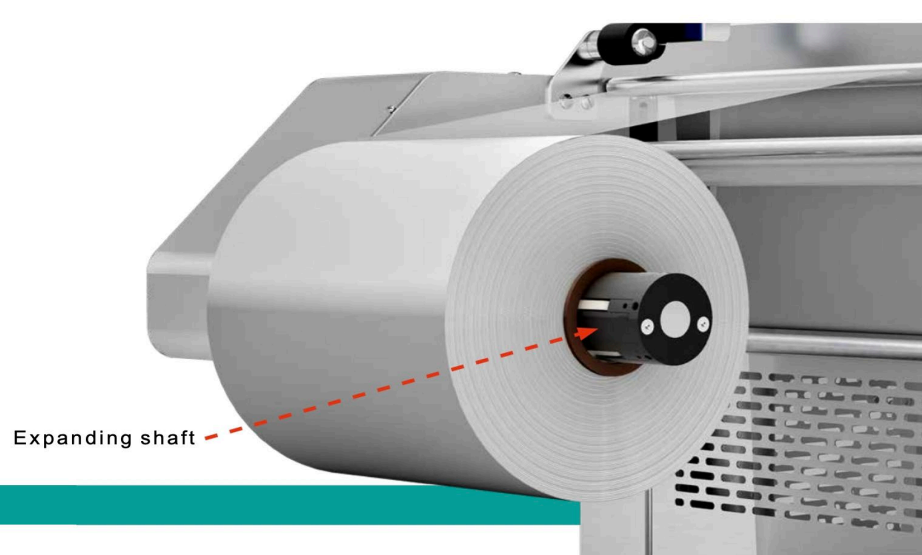
## Motorized Outfeed Conveyor

- Integrate with quality control and labeling systems



# Servo Film Management System

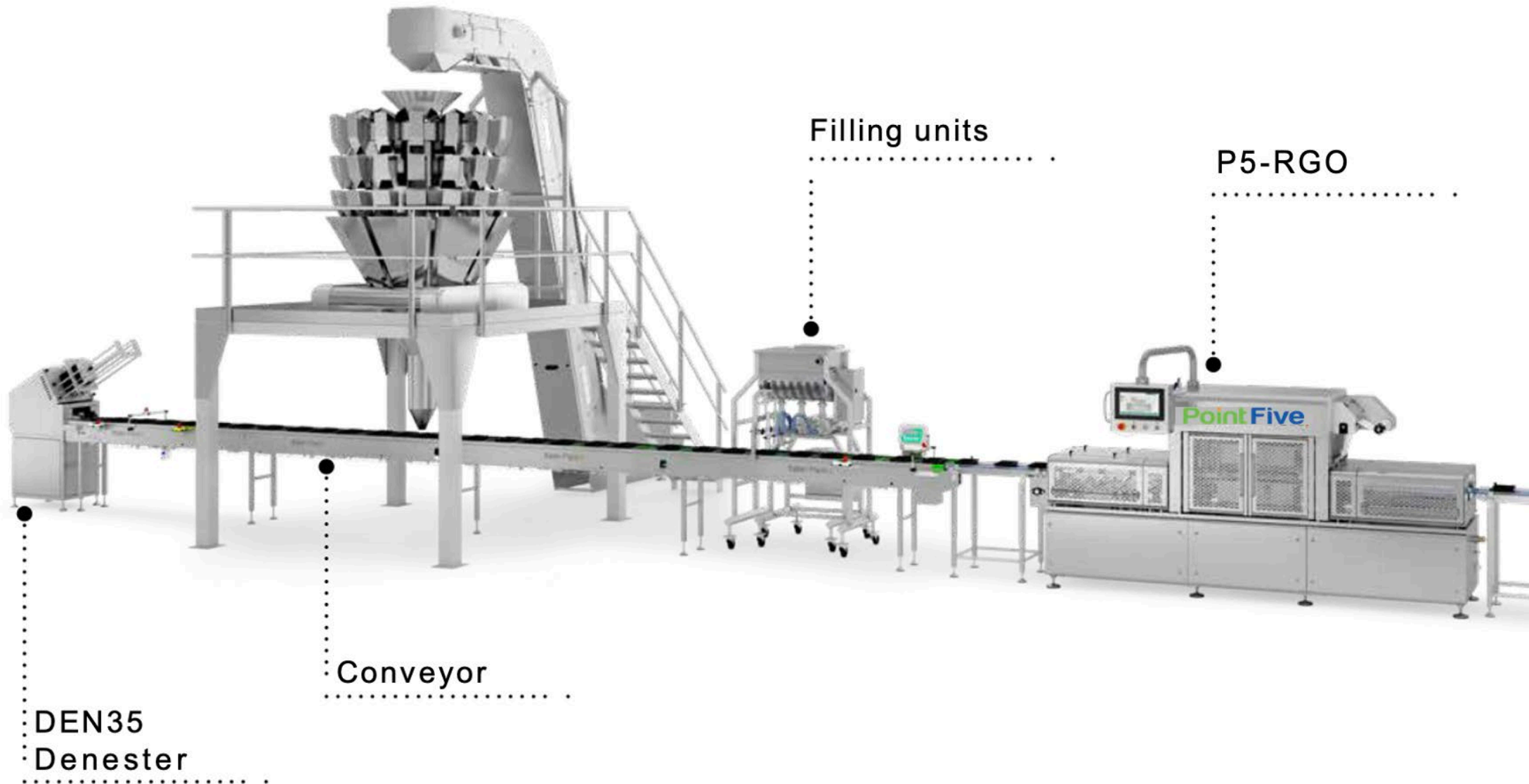
- Servo controlled film feed and take up ensure accurate and efficient film use
- Capability to use lower gauge films without breaking or snapping
- Air expanding film shafts for quick film changeover
- Max film width – 340mm (13.4")
- Max film diameter – 300mm (11.8")







# Integrated Packaging Systems



# DEN 35

Tray & Board Denester

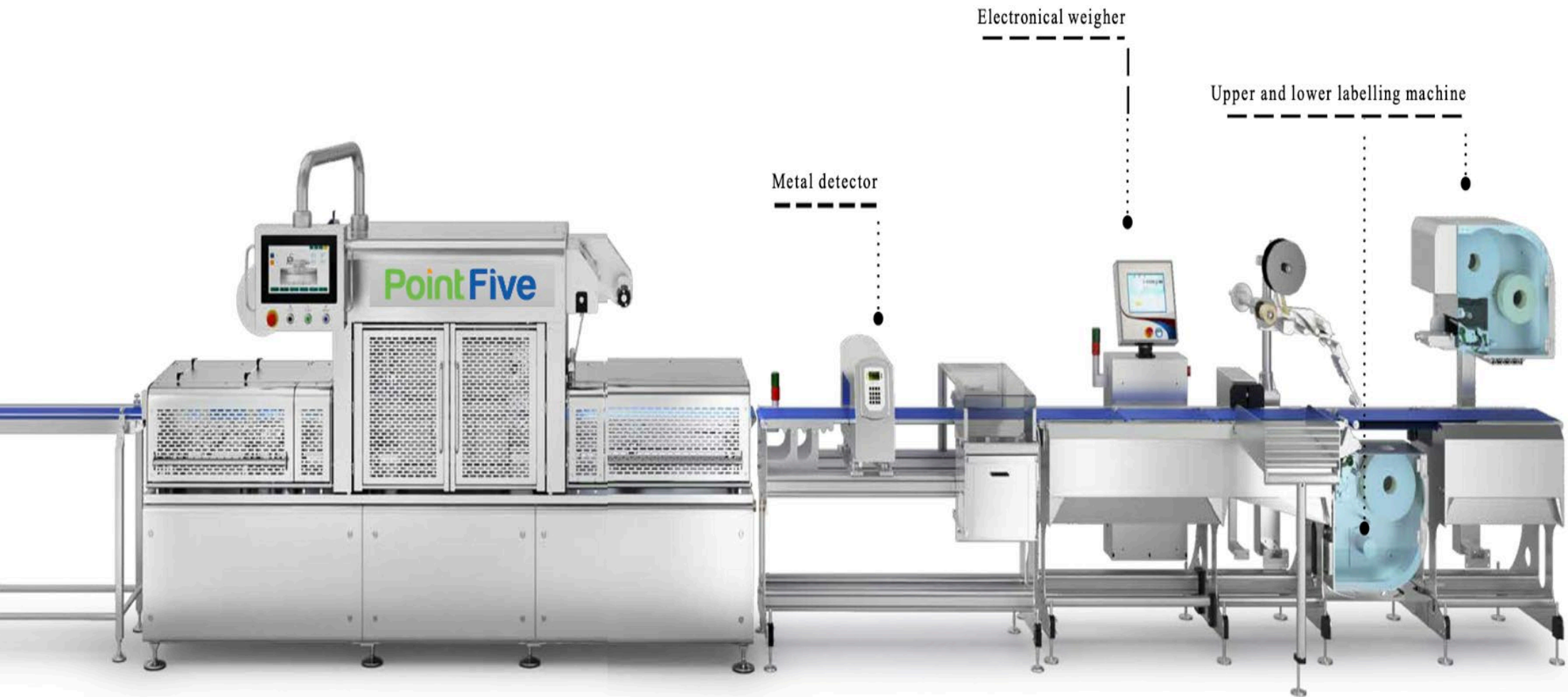




# LID 30

Automatic Lid Applier





CUSTOM PACKAGING LINES

# Packaging Genius!

## TRAY SEALING (PACK)

- Tray is sealed with a clear or printed film
- Ideal frozen or shelf stable products
- Offers product protection but no shelf-life extension
- Seal to PETE, PP, CPET, AL, Bagasse, and Fiber





# Packaging Genius!

## MODIFIED ATMOSPHERE PACKAGING (M.A.P.)

- Tray is flushed with safe, inert, natural gas such as nitrogen and/or carbon dioxide
- Oxygen residual inside the package goes from 20% to less than 0.5%
- Extends shelf life and preserves quality and freshness
- Can be accomplished by gas flush or vacuum flush technology
- Requires containers and film with a high barrier structure- PETE, PP/PE, CPET, and AL



## VACUUM SKIN PACKAGING (V.S.P.)

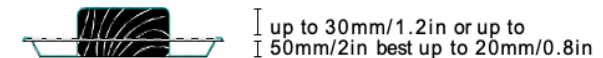
- Specialty film is heated, vacuumed and formed over the product
- All air and oxygen is vacated from the package, extending shelf life, quality, and freshness
- Food is held in place creating a visually appealing shelf presence
- Ideal for shipping meals
- Product can be displayed vertically
- Product can protrude above the flange of the tray or even skin packed to a flat board
- Check containers and film for compatibility- PETE, CPET, PP, PP/PE, and AL



### Standard skin packaging:

The height of the product does not exceed the depth of the tray in which it is packaged.

To deliver optimum skin performance tray height must be about 25-30 mm/1-1.2in.



### Protrusion skin packaging:

the height of the product exceeds the depth of the tray in which it is packaged.

To deliver optimum skin performance tray height must not exceed 20 mm/0.8in.

The product can protrude above the tray cavity by a standard 30mm/1.2in or 50mm/2in (optional on some machines).



### Protrusion on flat product support:

uses a flat product support instead of a traditional package.

The product can protrude above the support by a standard 30mm/1.2in or 50mm/2in (optional on some machines).

This method further offers multiple printing options, thus providing a wide array of custom-designed product packaging solutions.

# TRAY STRETCH SEALING (STRETCH)

- Tray is sealed with a specialized stretch film
- Product may protrude above the flange of the tray
- Offers a hermetic seal to keep liquids such as brine and blood in the tray
- Liquids do not leak in the store coolers or during transport
- Retains product weight and integrity
- Offers superior shelf appeal
- Ideal for fresh meat, poultry, seafood, and produce
- Requires specialty film



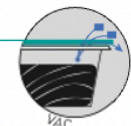


# POINT FIVE JARGON



## TOP SEAL

This SEAL-ONLY packaging method seals the film on the tray.



## VAC

This VACUUM sealing method partially extracts the air inside the tray. It is ideal for liquid foods, i.e., sauces or yogurt, and for foods that are immersed in a preserving liquid, i.e., pickles, soups or cheeses.



## GAS FLUSH

This MODIFIED ATMOSPHERE packaging method with GAS FLUSH, replaces the air inside the tray by injecting a gas mixture, as opposed to creating vacuum.



## INSIDE CUT

The film is cut inside tray edge and does not exceed tray dimension.



## FILM EFFICIENCY

Special technical applications help minimize film waste.



## EFFICIENT SMART GAS TECHNOLOGY

The use of additional gas buffer tanks along with time and gas pressure optimization resulting in considerably lower gas consumption levels.



## FILM PERFORATION

A film pre-cutting system along with multi-section tray sealing, allows for multi-product packaging options and increased productivity.



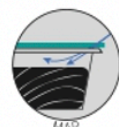
## EASY PEEL PULL TAB

Different film shaping options available. An easy-peel corner allows for opening with minimal effort.



## AIR EVACUATION PLATES

Special temperature resistant plates built into the seal head to express excess air inside the package and minimize a balloon effect.



## MAP

This packaging method of MODIFIED ATMOSPHERE uses vacuum extraction to take all the oxygen out of the tray, and then inject the desired gas mixture.



## SKIN

This VACUUM packaging method uses vacuum extraction to remove all air from the tray. The film is then sealed inside the tray and along its edges. Drawn by the vacuum toward the product, the film fits around it like a second skin.



## FLAT BOARD PROTRUDING

Skin Package where the product may protrude 3-5 cm from surface of flat paper board.



## TRAY PROTRUDING

Tray skin pack where the product may protrude 3-5 cm from tray edge.



## PRE-HEATING

A system that pre-heats the film for higher stretchability prior to entering the seal process



## ANTI SLOASHING

A system that adjusts chain movements to minimize product oscillations, thus allowing trays to be moved quickly, safely and smoothly without spillages. Ideal for liquid products such as sauces and soups.



## SEAL TOOL STORAGE CART

Stainless steel cart allows for a quick and safe tool change, safe storage and maintenance..



## DATA MANAGEMENT

Intuitive, user-friendly, custom-made panel. Suitable for 4.0 integration. App/Pc controlled interface with teleservice options. SD card port.



## STRETCH

Sealing of a stretch film on the tray flange with product protrusion, also with the possibility to have modified atmosphere inside the pack.