

Shelf Stable and Extended Shelf Packaging Systems



- o **Piston Fillers** that can precisely fill hot product into trays, pouches, etc.
 - o Systems designed specifically to handle fluids at temperatures of 195F (91C).
 - o Insulated, hot water, or steam jacketed hoppers equipped to keep product at the desired temperature.
 - o Temperature monitored at the point of fill.



- o **Modified Atmosphere Systems** make certain that the sealed container delivers consistent results.
 - o Retain flavor, color, and consistency.
 - o Results in reducing the level of oxygen, yielding a longer shelf life.
 - o Minimal container headspace further ensures the delivery of quality.
 - o **Heat Sealing System** that makes strong, secure, and peelable seals, which can be heated through a final sterilizing process.

Shelf Stable Packaging Systems

Raque's Shelf Stable Packaging Systems produce complete meals that can be stored without freezing or refrigeration. By combining modern technology with a practical use of natural preservation, "microwaveable" meals can be assembled and packaged for the supermarket shelf.

Two Motion Traveling Carriage

The product dispensing valve can be lowered into the container and thereby dispense directly inside the container as it is being conveyed and then withdrawn gently. By coordinating the conveying system with the filling system's continuous motion, the container can be precisely filled to its limit.

Hot Product Piston Filler

Dispensing fluids at temperatures in excess of 195F (91C) serves to sanitize the surfaces that the food comes into contact with. Hence the package can be filled cleanly with almost no remaining head space.

Modified Atmosphere

Raque Food Systems' atmosphere modification can be applied as containers are closed and sealed. Inert gas can be injected to displace the container's air. Vacuum can be applied to remove air. Thus, the system can preserve food color and enhance product storage due to sealing with less air in the container. Raque's sealing system can withstand the pressure and temperatures of secondary sterilization processes.



Sanitary Construction

Raque Food Systems' machinery has a worldwide reputation for reliability and heavy duty construction. Designed of high-quality, food-grade materials, all Raque machines are built to the highest of standards and are CE marked. Whether machines are sold in the European Union or elsewhere, all machines meet the essential requirements of all applicable directives.



Operator Interface Terminal

Using the latest advances in technology, the systems can incorporate an Operator Interface Terminal into the control system. Touchscreens provide:

- password-protected levels of security
- ability to adjust system features
- help information
- real-time troubleshooting data

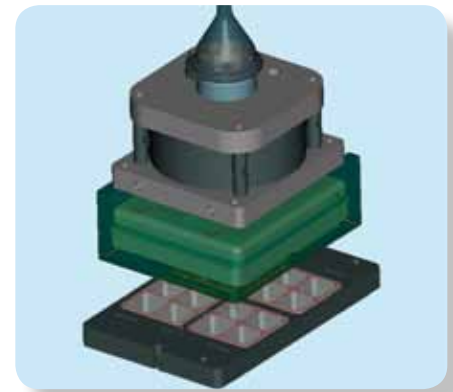
System Integration

The Raque Food Systems' machinery can integrate into an existing line or serve as the integral controls component to a new production line (including third-party equipment). The systems can be designed to work in intermittent or continuous motion applications, ranging in speed from 20 to 250 containers per minute. Features can be added to the machines that extend mechanical power and communication signals to remote areas. Thus, Raque Food Systems can effectively integrate line management to make your production runs a smooth and efficient process.

Customizing

Raque Food Systems, a company with more than three decades of serving the packaging, frozen, and convenience food industries, specializes in finding solutions to your production problems. Precision mechanical devices and computer-intensive electronic mechanisms provide a wide range of answers to any customers' production needs. With a full staff of qualified engineers, Raque Food Systems is at its core an engineering company. The custom design of your system is no exception. Depending on your need, ask us about any of the following options:

- System Integration
- Container Dispensing
- Interfaces for Multi-Head Weighers
- Servo-Driven Devices
- Heat Sealing
- Film Registration
- Die-Cut Knife with Film Rewind
- Quick-Change Carriers
- Material Handling
- Robotic Integration



Raque Food Systems Sales Ltd.
9 Ball Mill Top Business Park
Hallow, Worcester, WR2 6PD England
Tel: +44 (0)1905 642820
Fax: +44 (0)1905 641379
E-MAIL: Sales@Raque.co.uk

Raque Food Systems, LLC
11002 Decimal Drive / P.O. Box 99594
Louisville, Kentucky 40269-0594
Tel: 502-267-9641
Fax: 502-267-2352
E-MAIL: Sales@Raque.com