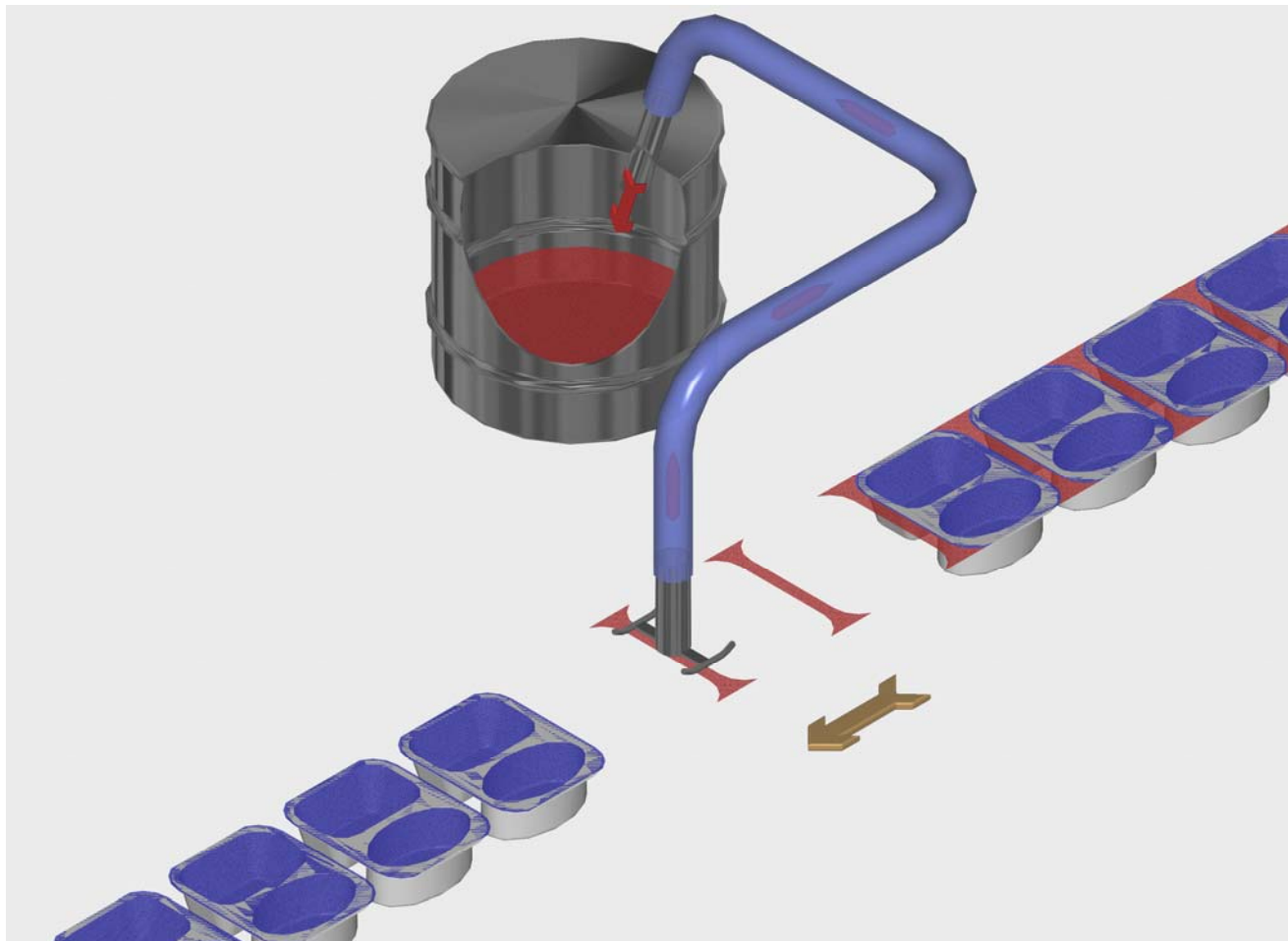


Vacuum Film Removal

Reduces Film Costs

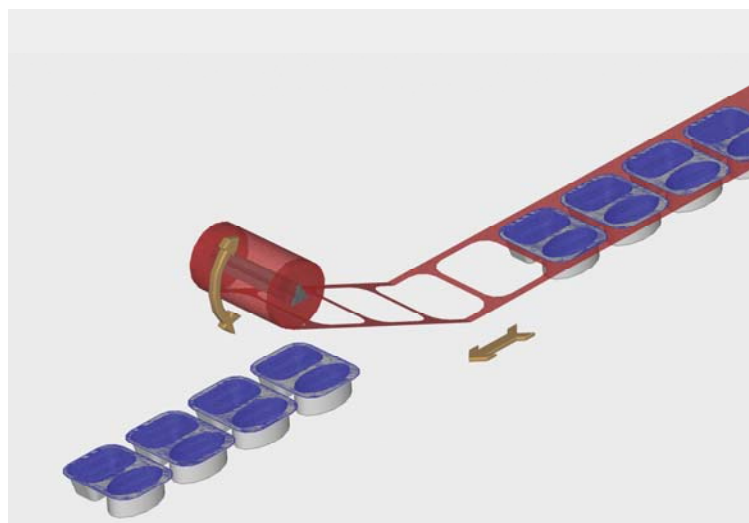


"A tradition of quality and excellence"



Above:
Trim Film System, incorporating vacuum film removal to minimize web usage.

Right:
Conventional Method of Film removal, requiring additional web material to spool up waste material.



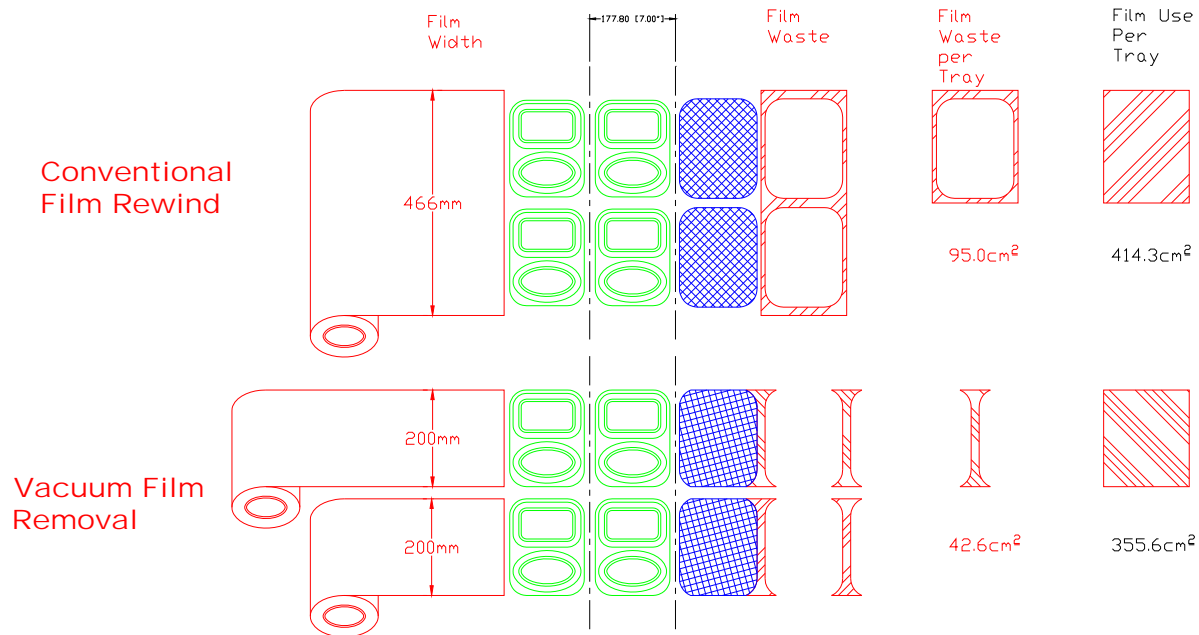
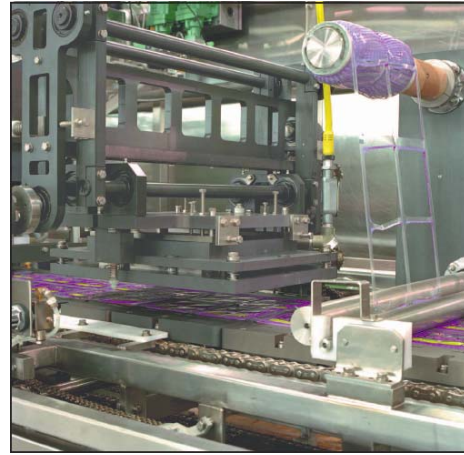
- Reduces Film Costs
- Improves Line Efficiency
- Reduces Waste Handling
- Custom built for each application

- Can Be Retro-Fitted
- Speeds upto 250 per Min
- No Threading of Web
- Self Financing

Innovative Film Removal

Raque heat seal machines, with the new *trim film system*, offer substantial financial savings by reducing the amount of film used when compared to more conventional tray sealing machines.

The standard method of removing excess film after profile-cutting produces a skeleton of lidding material to be re-wound onto a mandrel. This requires the purchased reel width to be around 1½" (38mm) wider than the tray to be sealed. The Raque *trim film system*, uses material the same width as the tray, leaving only film between the trays to be extracted, using suction from an industrial vacuum unit for collection.



Cost Savings

The savings are immediately clear. A Raque single lane machine running at 120 trays per minute over two shifts, can immediately **save 7 tonnes of film per year every year**. In addition, reducing the material gauge from 25 to 20 micron gives a further 20% saving. The use of lighter gauge material again made possible by the *trim film system*.



Raque Food Systems Sales Ltd
 Unit 7P Estate Road 6
 South Humberstone Industrial Estate
 Grimsby, North East Lincolnshire,
 DN31 2TG England
 Tel: +44 (0)1472 239786
 Fax: +44 (0)7053 452478
 Email: sales@raque.co.uk

Raque Food Systems, LLC.
 11001 Decimal Drive / P.O.Box 99594
 Louisville, Kentucky 40269
 Tel: 502-267-9641
 Fax: 502-267-2352
 Email: sales@raque.com