

Industry: food packaging

Application: vacuum

Fluid: Air

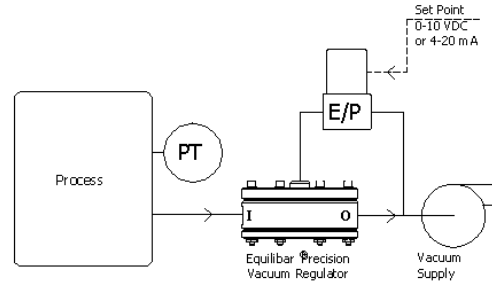
The Challenge

Many fresh meats and vegetables are packaged today using Modified Atmosphere Packaging (MAP) where air is rapidly removed and an inert gas is substituted. To do this economically, the gas exchange processes must occur extremely quickly, challenging the performance of traditional gas handling components and systems. By providing stable vacuum pressures under rapidly varying flow rates, the Equilbar regulator dramatically reduces the atmospheric variability from package to package, thereby improving the quality of the product and the productivity of the process.

Easy integration into process control systems

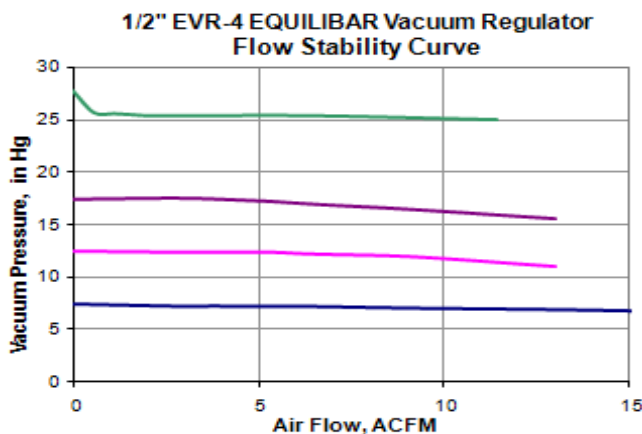


EVR-20 2 1/2" vacuum regulator shown



Typical flow schematic for an automated vacuum process.

Stable pressure over a large range of flows



The performance of the Equilbar EVR is a result of the excellent vacuum stability through various flow rates and pressure ranges as shown below.

Traditional spring type vacuum regulators have much larger pressure variability with changing flow rates.

Improved Cycle Times

The customer reports improved cycle time in the packaging process, consistent gas fills and fewer "puffy" packages.

For more information contact Equilbar contact us by phone, email, or web form for a prompt response. Describe your question or application challenge and send it to info@equilbar.com. Or use the web form on www.equilbar.com.