

DIP TANK AND SHRINK TUNNELS

Models | DT-10 | ST-2000 | ST-2500

USER-FRIENDLY

Using the shrink tank is extremely easy: simply place vacuum packaged product on the rack and push the button.

FLAWLESS FINISH

Products packaged through shrink tanks have a cleaner appearance with less seams and folds in the shrinkable bags.

VERSATILITY

Compact and affordable, shrink tanks are ideal for small and medium sized operations. Shrink tunnels are used for continuous production.

EASY MAINTENANCE

All components have a smooth finish, accessible surfaces and are easily cleaned.

WHY SHOULD YOU USE A SHRINK PACKAGING SYSTEM ?

- 1 To help improve the visual presentation of all products such as cheeses, deli products, meats and ready-made dishes.

Note: all shrink systems can be used with the SiproVac and SiproThermo product range.



DIP TANKS DT-10

| | | | |
|-----------------------------------|----------------|---|----------------------------------|
| MACHINE DIMENSIONS | Length | A | 33.3" (847 mm) |
| | Width | B | 34.2" (869 mm) |
| | Height | C | 56.5" (1,433 mm) |
| MAX. DIMENSIONS OF PRODUCT | Length x Depth | A | 23.75" x 17.9" (603 mm x 456 mm) |
| | Height | C | 12" (305 mm) |
| WATER CAPACITY | | | 45 gal. (170 L) |
| MAXIMUM WEIGHT CAPACITY | | | 55 lbs / 25 Kg |
| POWER SUPPLY | | | 208-220 V / 3 pH / 60 Hz |
| ADJUSTABLE WATER HEATING CAPACITY | | | To a maximum of 99 °C (210 °F) |
| ELECTRIC WATER HEATING SYSTEM | | | 9 kW / 31000 BTU/h |
| MICROPROCESSOR | | | Touch Screen |

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TUNNELS ST-2000 AND ST-2500

| | | ST-2000 | ST-2500 |
|-----------------------------------|----------------|--------------------------------|--------------------------------|
| MACHINE DIMENSIONS | Length | A 76" (1,930 mm) | 76" (1,930 mm) |
| | Width | B 42" (1,067 mm) | 55" (1,397 mm) |
| | Height | C 58" (1,473 mm) | 58" (1,473 mm) |
| MAX. DIMENSION OF PRODUCT | Length x Depth | A 20" (508 mm) | 33" (838 mm) |
| | Height | C 10" (254 mm) | 12" (305 mm) |
| | | | |
| WATER CAPACITY | | 63 gal. (240 L) | 70 gal. (280 L) |
| POWER SUPPLY | | 208-220 V / 3 pH / 60 Hz | 208-220 V / 3 pH / 60 Hz |
| ADJUSTABLE WATER HEATING CAPACITY | | To a maximum of 99 °C (210 °F) | To a maximum of 99 °C (210 °F) |
| ELECTRIC WATER HEATING SYSTEM | | 60 kW / 205 kBtu/h | 90 kW / 307 kBtu/h |
| MICROPROCESSOR | | Touch Screen | Touch Screen |

BASIC FEATURES

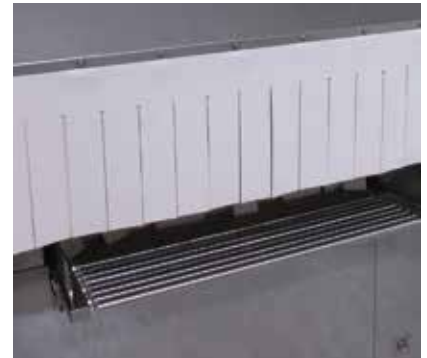
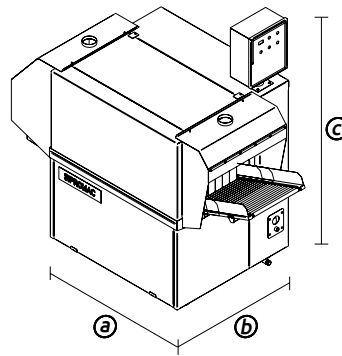
Model DT-10

- NEMA IVX control box with digital temperature control
- Adjustable water temperature
- Adjustable speed
- Insulated to conserve energy
- Wheels
- Crate
- CSA Certification

Models ST-2000 and ST-2500

- NEMA IVX control box with digital temperature control
- Adjustable water temperature
- Hot water shower for uniform package
- Stainless steel adjustable speed conveyor
- Insulated to conserve energy
- Removable hood and panels for easy cleaning
- Stainless steel adjustable legs
- Conveyor feed only for non-shrinkable products in production line
- Crate
- Certification CSA

MACHINE DIMENSIONS



OPTIONAL FEATURES

Model DT-10

- Other voltages available

Models ST-2000 and ST-2500

- Direct Steam heating (boiler not include)
- Electrical heating
- Other voltages available

All features are subject to change without notice.