

MARK III Bulk-Bin

MODIFIED ATMOSPHERE PACKAGING
(M.A.P.) or Controlled Vacuum
Packaging is at the heart of every
unit CV-Tek manufactures.

We preserve, protect and
extend the shelf life of
your products. Whether
it is individual bags,
lined cases, bulk-bin,
totes, Gaylords, super-
sacks, or barrels
CV-Tek has a proven
solution.



Fresh Product MAP Benefits:

Extended Shelf Life

Preservation of Flavor

Lower Ship Weight vs Ice Pack

Increased Distribution Area

Reduced Energy Cost
(Eliminate Freeze/Defrost)

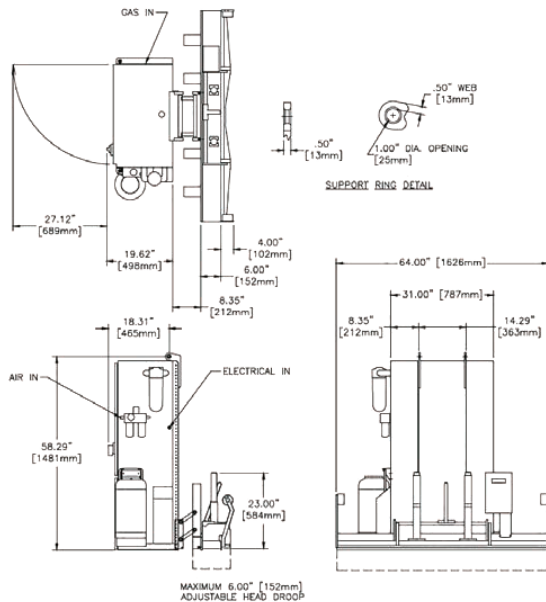
MAP-VAC loading for these and other applications

POULTRY | BEEF & PORK | FISH | PREPARED MEATS | CHEESE | NUTS
PRODUCE & FRESH-CUT | POWDERS | ORGANICS | INDUSTRIAL

Mark III Bulk-Bin

Mark III Bulk-Bin - Features:

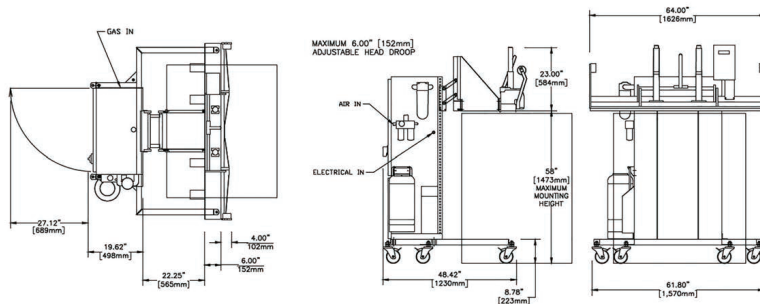
- ▶ 100% stainless steel and FSMA, FDA, & USDA compliant, optional 3A dairy-grade
- ▶ Built-to IP69 specifications, ensuring IP67 compliance wash-down ready
- ▶ Seal bar lengths available 30, 54, and 62-inch
- ▶ Flexible probes reduce damage and extend life
- ▶ Multiple language options available on our easy to operate controller
- ▶ Floor mount, optional casters, or unit can be suspended over a conveyor
- ▶ Vacuum pump or optional liquid-ring and venturi
- ▶ Hot-bar or impulse sealing
- ▶ Bag-stretcher option to ensure wrinkle free bags
- ▶ One or two hand control options



Mark III Bulk-Bin | Suspended

The weight of the MARK III machine is approximately 700 lbs. Total weight provision must include the product and bin. Installation should meet local, state, and federal guidelines and acceptable practices.

Operator education, frequent inspection, maintenance, and documentation of all parts is a requirement for continued safe operation of the overhead lifting system.



Mark III Bulk-Bin | Roll-Around

CV-TEK PRODUCTS



MAP-VAC



MHSP



MARK-III



VFFS

