

PRESS RELEASE

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Sealed Air launches new Cryovac® VS2X vacuum packaging machine

The company's latest technological innovation offers unprecedented operational efficiency

January 2016 – As a continuation of its commitment to the research and development of the next generation of packaging equipment, Sealed Air has announced a major technological upgrade to its acclaimed range of vacuum packaging equipment for medium-low output.

The new Cryovac® VS2X machine not only provides technological and functional improvements to increase operational efficiency, it also offers a total and collaborative approach in strengthening the customer's business and brand. And, with Sealed Air's expertise in the total value chain of fresh red meat (FRM), smoked and processed meat (S&PM), and Dairy solid processors, the Cryovac® VS2X machine has been tailor-made for small or medium producers of products that require packing in vacuum shrink bags.

The VS2X is controlled by a PLC programmable logic system that monitors and controls the operating sequences through a touch screen control panel and operating software with six different programs for customized packaging. A variable speed drive (VSD) controls the conveyor motor lung, while the belt is run by an electrically-operated servo. Product synchronization is enabled with excellent results in terms of product positioning (+/- 5 mm). The Cryovac® VS2X machine also incorporates the latest PakFormance® Insight technology that enables the performance of the machine to be displayed and reported, with remote access for maintenance and troubleshooting.

The benefits are immediate. Operational efficiency is increased thanks to the implementation of the synchronized belt transport system for accurate product positioning; an automatic bag neck guide facilitates product transfer from buffer to chamber conveyor; an automatic downstream product transfer ensures minimum manual handling. Only one operator is needed for a maximum production capacity of up to 2.5 cycles per minute. Operational costs are further reduced by an innovative automatic in-feed and UltraSeal® sealing system that allows the sealing bar to be cooled without water.

To boost productivity even further, the electric vacuum pump can be started and stopped remotely via an electrical interface, reducing start-up times; an automatic energy saving system turns the machine off when not in use for a set period of time; finally, the cutting system for the necks of the bags removes excess material and avoids product waste.

The Cryovac® VS2X machine also boosts food safety and shelf life. The top quality and consistency of the UltraSeal® sealing system enable the highest standard of food safety to be achieved, avoiding the risk of food contamination. The new machine's design allows easy access for cleaning and meets European regulations on safety and hygiene. Furthermore, with three different sealing bars of 20/40/65 mm height, an optimum product presentation can be achieved, in order to enhance brand building.

**About Sealed Air**

Sealed Air Corporation creates a world that feels, tastes and works better. In 2014, the Company generated revenue of approximately \$7.8 billion by helping our customers achieve their sustainability goals in the face of today's biggest social and environmental challenges. Our portfolio of widely recognized brands, including Cryovac® brand food packaging solutions, Bubble Wrap® brand cushioning and Diversey® cleaning and hygiene solutions, enables a safer and less wasteful food supply chain, protects valuable goods shipped around the world, and improves health through clean environments. Sealed Air has approximately 24,000 employees who serve customers in 175 countries. To learn more, visit www.sealedair.com.

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