

SHRINK TUNNELS AND DIP TANKS

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

USER-FRIENDLY

Using the shrink tank or tunnel has never been so easy: simply place vacuum packaged product on the rack and push the button.

FLAWLESS FINISH

Products packaged through shrink tunnels and tanks reduce the seams and removes most of the 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 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.



MODEL DT-10 / DIP TANK

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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MODELS ST-2000 AND ST-2500 / TUNNEL

		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

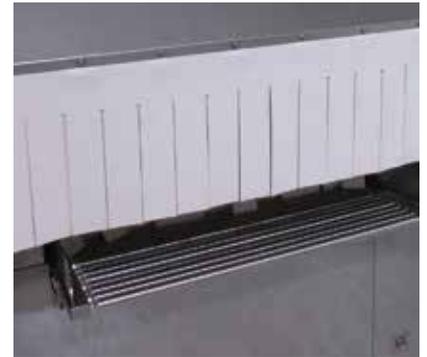
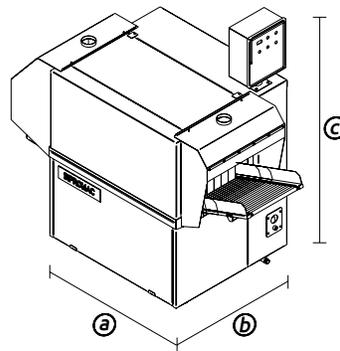
Model DT-10

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

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.