





Multi Wrapper 2000 2M Carnitech

The machine is produced in AISI 304 stainless steel with a glass-blasted finish.

Technical data

Capacity

Boxes 700 x 400 x 240 mm, 1500/hour

Spareribs, 2000/hour Tenderloin, 2000/hour

Product Dimensions

Width: 890 mm

Lenght: ω (unlimited) Height: Up to 300 mm Weight: Up to 25 kg.



Quiet and ergonomical

The noise level has been lowered significantly and heavy lifting has been reduced



2000 Items/hour

At maxium unit lenght 150 mm



Easy to maintain and clean

Equipped with belt lift and large service doors on both sides for easy access



Highest level of safety

Minimal risk of accidents and operator injuries



Straightforward operation

Straightforward operation via HMI with easily navigable menus

Multi Wrapper 2000



The Multi Wrapper 2000 is designed for the food industry. It is an evolution of traditional principles, with focus on improving the working environment, sustainability, and efficiency.

It is made of stainless steel, with a strong focus on welding quality, hygiene and design. Using this machine it is possible to wrap up to 2000 items per hour.

Our main focus is on easy operation of the machine and on a high level of ergonomics. The swiveling arms for upper and lower foil simplify the installation of rolls and eliminate heavy

lifting. Additionally, it is equipped with a servodriven sealing boom, significantly reducing the noise level for optimal user experience.

The Multi Wrapper 2000 can handle a film thickness as low as 13 microns, resulting in both economical savings and greater sustainability. It is equipped with a pullnose, which makes it capable of accommodating all types of products, from small cuts to whole middle pieces, without the need for adjustment, making the machine highly flexible and timesaving.

