VIKING
FOOD SOLUTIONS

SHRINK TANK

VT 15



VT 15

Viking VT 15 – optimal shrink results.

Your Benefits

- Constructed of corrosion-resistant stainless steel.
- Heating: electric and/or steam
- Menu-controlled touch screen control.
- Safe product transport through a smooth-running Intralox conveyor belt.
- Optimal thermal insulation – minimal energy loss.
- Minimal energy consumption.
- Integrated, adjustable steam exhaust.
- Hygienic design – easy and quick to clean.
- Service-friendly.
- Perfect shrink result through complete immersion of the packages.
- Automatic immersion can be switched off for laminated bags.
- Water surface coverage – protects against heat loss and evaporation.
- Temperature-controlled control box heating.

Standard Equipment

- Automatically controlled water level.
- Automatic temperature control with digital ACTUAL and TARGET display.
- Adjustable immersion time and depth.
- Adjustable drip-off time.
- Stand-by function of the immersion platform: Automatic switch-off of the conveyor belt if no product is fed in.
- Stand-by function of the steam exhaust: Automatic switch-off of the fan if no product is fed in.

Options

- Outfeed rollers: ARB 1500 including drip tray – with adjustable inclination, or ARB 200 for transfer to a downstream conveyor belt.
- ERB 130 infeed rollers.
- Built-in Intralox infeed belt 600 mm.
- Control unit of infeed and outfeed belts can be integrated.



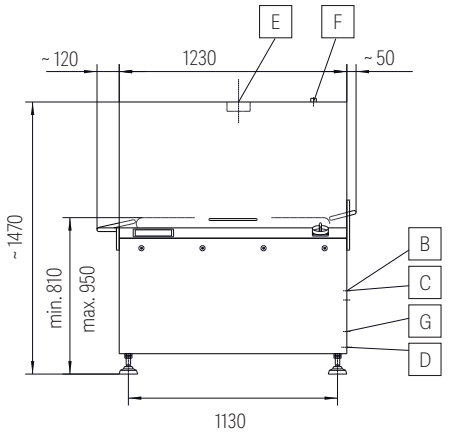
Touch Screen Control including pre-heating function.

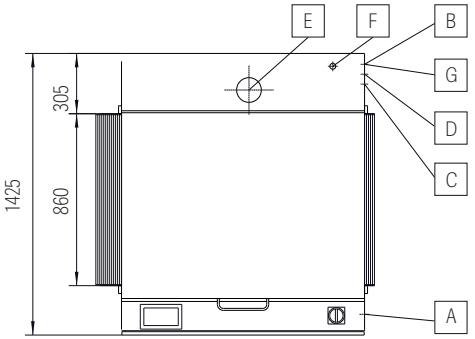


The immersion platform is freely accessible without having to drain the water. Lid and platform are folded up so that the **immersion basin** can be easily cleaned.

VT 15







Technical Data

Immersion cycles	up to 7 cycles/minute.
Area of the immersion platform	1040 x 860 mm
Max. throughput	width 860 mm
Max. throughput height	300 mm
Basin volume	approx. 460 l
VT 15E: Heating capacity	45 kW
Belt speed	approx. 0.31 m/sec. 50 Hz; 0.38 m/sec. 60 Hz
Compressed air requirements	approx. 220 NLPM at 5 bar
VT 15D: Steam requirement (max.)	65 kg/h at max. 6 bar
Weight (without water filling)	approx. 580 kg

A	Power supply		E	Steam exhaust	Ø 125 mm
B	Compressed air connection	R 3/8" - Ø 12 mm, min. 5 bar	F	Steam connection (VT 15D)	R 1"
C	Water supply	R ½", max. 8 bar	G	Overflow (VT 15D)	R 3/4"
D	Water drain	R 5/4"			







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EQUIPPING THE FOOD INDUSTRY TO **GROW**