VIKING
FOOD SOLUTIONS

SPRAYING TUNNEL

VS 400



VS 400

VS 400 Automatic shrink tunnel for continuous shrink processes.

Your Benefits

- Constructed of corrosion-resistant stainless steel.
- Completely insulated.
- Heating: electric and/or steam.
- Touch screen control (20 programs).
- Integrated Intralox conveyor belt for safe product transfer.
- Speed of the conveyor can be adjusted from 0.1 - 0.4 m/sec.
- Integrated, adjustable steam exhaust.
- Hygienic design – easy and quick to clean.
- Service-friendly.
- Two water curtains from above and one water nozzle from below.
- One height-adjustable upper air nozzle and one lower air nozzle.
- Throughput function can be set with the touch screen control.
- Automatic regulation of water temperature and water level.
- Water temperature up to 95°C.
- Equipped with ERB 130 infeed rollers and ARB 130 outfeed rollers.
- Machine direction from left to right.

Standard Equipment

- Throughput width – 400 mm – for shrinking and drying continuously fed packages downstream of vacuum packaging machines, thermoforming machines or tubular bag machines.
- Touch screen control.
- 20 programs activated. Alphanumeric display. Water temperature and belt speed can be programmed.
- Pre-heating function – day and time can be set. Waterproof rating IP65F
- Temperature-controlled control box heating.

Option

- Light barrier for product detection.



Touch Screen Control including pre-heating function.

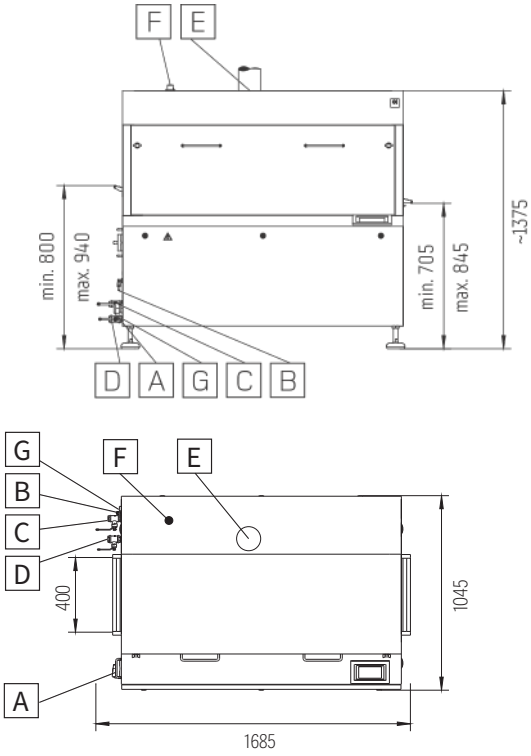


Left – two water curtains from above and one water nozzle from below.

Right – integrated dryer unit.

VS 400





Technical Data

Throughput width		400 mm
Max. throughput height		280 mm
Basin volume		approx. 120 l
Connection power	VS 400E	35 kW electrically heated
	VS 400D	5 kW steam heated
Belt speed		0.1 - 0.4 m/sec.
Steam requirement	VS 400D	34 kg/h at max. 6 bar
Weight		approx. 450 kg

A	Power supply	1 kW	
B	Compressed air connection (VS 400D)	R ¼" - Ø 9 mm min. 6 bar	
C	Water supply	R ½" max. 8 bar	
D	Water drain		R ¾"
E	Steam exhaust		Ø 125 mm
F	Steam connection (VS 400D)		R ¾"
G	Overflow (VS 400D)		R ¾"







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1300 88 99 51

hello@vikingfoodsolutions.com.au

35 Shirley Way, Epping VIC 3076

9 Mcilwraith Street, Wetherill Park NSW 2164

21 Hoyle Road, Hope Valley WA 6165

27 Beal Street, Meadowbrook QLD 4131

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