



PerfoTecO2Control

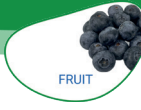
Reducing food waste with PerfoTec freshness extension tools

The PerfoTecO2Control is an innovative ultimate gas flushing system that optimizes the quality and shelf life of fresh produce while improving productivity and safety, and reducing waste and costs. Along with complimentary PerfoTec freshness extension tools, such as our Laser Perforation System and the Fast Respiration Meter 4.0, the PerfoTecO2Control offers great potential for a chain-wide approach to reduction of food waste.



Features & Benefits

- Accurate and precise gas flushing: PerfoTec O2 Control automatically adjust O2 and CO2 levels and packs are filled with exact O2 and CO2 concentrations
- Gas Flow is controlled not to exceed max level of 0,5% O2 deviation between packs and no gas flow when packaging machine is off
- Real-time data display of three oxygen sensors: security check on all three gas flows and O2 level. When O2 level is to high or low packaging machine stops.
- Uses food grade compressed air combined with a carbon filter. This is an advantage in comparison to the use and storage of expensive O2 gas cylinders.
- Significant gas saving
- Online data storage of production and sensor data



The PerfoTecO2Control is the ultimate gas flush system for vertical, horizontal and flow packing machines. It combines food grade compressed air, carbon dioxide and nitrogen to reach the desired gas mix. Fresh produce packers reach the required level of modified atmosphere in the packs from the moment they are packed, while reducing gas waste, increasing packing speed, reducing product in seal and achieving an accurate and stable O2 and CO2 levels with a deviation of less than 0.5% between packs.

PerfoTec's patented gas flush system with intelligent gas mix/flow software has three oxygen sensors which ensure pre-gas flushing takes place in the tube until the desired gas mixture is reached. After that the packaging starts with exact and consistent O2 and CO2 concentrations. Real time production and sensor data is recorded and displayed on the PerfoTecO2Control panel. The settings are adjusted automatically to ensure a maximum deviation of 0.5% in O2 levels. Security checks are built into the system whereby the packing machine is stopped if the

O2 levels are too high or too low, and additionally, even if the packing machine has to stop frequently due to product shortage, the O2 and CO2 levels still remain stable. When the packing machine is turned off, the gas flow will automatically be shut down. The result is a significant reduction in gas waste and reduced costs.

Food grade compressed air combined with a carbon filter replaces expensive and less safe O2 gas cylinders, leading to reduced costs and improved production safety. The high flow and low-pressure gas flush reduces the turbulence and velocity of the gas going into the packs, resulting in a significant reduction of product-in- seal and a higher packing speed. This leads to higher productivity and reduced overall costs.

Production data, sensor data, and operator actions are recorded while the O2Control is in production mode. This data is summarized in a report and accessible online. The reports can be downloaded for later analysis and local storage.

Specifications PerfoTec O2 Control

Equipment height	700 mm
Equipment width	510 mm
Equipment length	220 mm
Nett equipment weight	30 kg
Environment temperature	0-40 °C
Gas mixture range	0 - 21% O2 and 0 - 30% CO2 G
Gas mix flow	50 - 1000 l/min
Max gas flush pressure	8 bar
Electrical connection	115/230V, 1ph+N+E, 50/60 Hz
Amperage	0.5 A @230V (1A @115V)
Internet connection	10Mbps, ethernet connection