O$_2$ Control Gas Flush

Extends shelf life and keeps produce fresher, longer.

The PerfoTec O$_2$Control revolutionizes gas flushing for vertical, horizontal, and flow packing machines. It blends food-grade compressed air, CO$_2$, and N$_2$ to create the perfect gas mix, ensuring your packs hit the ideal modified atmosphere from the very first one.

Our patented gas flush system, powered by intelligent software, uses three oxygen sensors to pre-flush the tube until the perfect gas mix is reached. Once set, your packaging kicks off with spot-on O$_2$ and CO$_2$ levels every time. Real-time data is displayed on the O2Control panel, and the system auto-adjusts to keep O$_2$ levels within 0.5%—**no guesswork needed!**

Built-in safety checks stop the machine if O$_2$ levels go too high or low. Even with frequent stops due to product shortages, O$_2$ and CO$_2$ levels stay rock-solid. When the machine's off, gas flow shuts down automatically—saving you gas and money while keeping things safe.

Cut Costs, Boost Safety and Speed Things Up

Forget expensive, risky O$_2$ cylinders! We use food-grade compressed air with a carbon filter for a safer, cheaper alternative. Our high-flow, low-pressure gas flush minimizes turbulence, cuts product-in-seal issues, and ramps up packing speed—boosting productivity while slashing costs.

The PerfoTec O$_2$Control is your key to longer-lasting fresh produce. It maximizes quality, safety, and productivity while cutting waste and costs. Pair it with PerfoTec's Laser Perforation System and Fast Respiration Meter 4.0 for a complete, chain-wide solution to tackle food waste.

Modifies packaging atmosphere with pinpoint accuracy.

Three Sensors
Flawless Results

Our three-sensor system guarantees a uniform gas mix throughout the packaging process. Sensor 1 checks oxygen levels at the input, Sensor 2 monitors O_2 near the sealing jaws, and Sensor 3 tracks it at the top of the filling tube. Together, these sensors ensure **less than 0.5% oxygen deviation** through real-time, closed-loop feedback—delivering perfect gas distribution every time.

Gas Lance
Precision Meets Efficiency

- Delivers accurate gas flushing with in-bag O_2 and CO_2 monitoring
- Keeps O_2 deviation under 0.5% between packs
- Uses food-grade compressed air with a carbon filter—no costly O_2 cylinders needed
- Reduces product-in-seal issues
- High-flow, low-pressure flushing for less turbulence and faster packing
- Saves gas while keeping performance high

Gas Flow Software
Freshness on Autopilot

- Pre-flushes until the perfect gas mix is reached—your first pack is already spot-on
- Displays real-time data from three oxygen sensors
- Auto-adjusts O_2 and CO_2 levels for consistency
- Stops the machine if O_2 levels go off track
- Keeps levels stable even during frequent stops
- Shuts off gas flow when the machine is off
- Stores all production and sensor data online

Precise O_2 and CO_2 levels
Faster packing speeds
Less product trapped in seals
Major gas savings and lower costs

O_2Control Tech Specs

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
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
Remote support: Router initiated, secure connection, via specialized servers

Ready to optimize your fresh produce packaging? Contact us today!

We'd Love to Hear from You!

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