

ARCIL DN200



ARCIL DN200 essential

- Easy to operate and highly reliable
- Ideal for small production runs and new product market tests
- Can thermoform different kinds of cups and trays with capability to fill pulp, Greek and petit-suisse yogurt, dairy, beverages, jellies, honey, juice, cream, butter and margarine
- Can be used with multiple materials such as PS, PP, PET and multilayer

Key Features

- Ultra-compact design
- Versatility
- Productivity
- Long useful life

ARCIL DN200 | THERMOFORMING MACHINE



Versatility (fast format/product switch)

- In a context as dynamic as the current market, adapting quickly to change is more crucial than ever before. To facilitate our clients' positioning in different markets, Synerlink has developed ARCIL DN200
- Synerlink employs its innovative technology to optimize accuracy of the machine's setup and to shorten the time spent changing over to other formats

Productivity

- At Synerlink, we are aware of our clients' need to increase productivity and, thus, we offer the best solutions to decrease downtime and product losses
- High-precision, mechanical dosing adjustments
- Fast replenishment of consumables
- Ergonomic design
- Doors to facilitate quick access to machine parts
- Fast replacement of tools

Health

- Our equipment complies with food industry standards. It is an extremely clean machine throughout its production stages (thermoforming, dosing, sealing and cutting)
- The ARCIL DN200 unit is prepared for CIP (Clean-In-Place), while the dosing area is protected against foreign contaminants
- Thermoforming materials are subject to rigorous cleaning and sterilization processes that allow us to ensure high health standards for each product

Long useful life

- The ARCIL DN200 unit combines proven and long-lasting technologies and materials, resulting in low maintenance requirements for the client. Its solid structure reduces vibration, increases precision and provides a safe production environment for its operators

Technical Details

- Machine dimensions: 2.05 m x 1.02 m x 1.95 m
- Pitch: 100 mm
- Throughput (cycles/min): 12
- Cup and tray thermoforming

