

Monitor deep vacuum for food packaging machine

APPLICATION C189

Type of Company: Food Processor

Location: Missouri

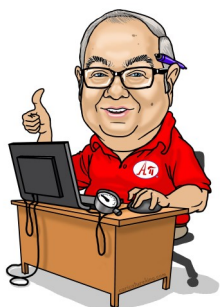
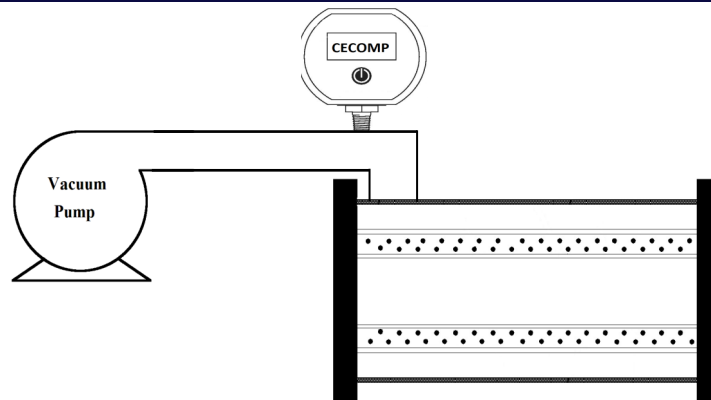
Vacuum packing or vacuum packaging is a method of packaging that removes air from the package prior to sealing. This reduces atmospheric oxygen, limiting the growth of aerobic bacteria or fungi, and prevents the evaporation of volatile components. It is commonly used to store dry foods (cereals, nuts, cured meats, etc.) over a long period and fresh foods, such as vegetables, meats, and liquids, on a short-term basis. This method increases food storage safety by a significant margin.



Photo by Erikoinentunnus

The Engineering Issue

- The engineer is using a high speed “sealed air” machine with multiple chambers to vacuum seal poultry products and requires the operator to verify that the machine is drawing a deep vacuum 3 times per shift.
- The engineer requires an easy to read vacuum gauge that is accurate, rugged and reliable.



The engineer used a Cecom ARM760B. This gauge gives the operator a visual indication of the applied vacuum. Also, the ruggedness of the gauge ensures that calibration is maintained.

Problem. Solved.