Corr-Vac®
Mark III

MODIFIED ATMOSPHERE PACKAGING (M.A.P.), sometimes called Controlled Vacuum Packaged, is at the heart of everything M-Tek stands for. We preserve and protect and extend the shelf life of your products. Whether it is individual bags, lined cases, bulk-bin, totes, Gaylords, barrel, or super-sacks, M-Tek has a proven solution.

Two hand controls, bag stretchers, and casters as shown are optional. Conveyor shown is for display purposes only.
Features and Options

- 100% stainless steel and FSMA, FDA, & USDA compliant. Optional 3A dairy-grade.
- Always ready for wash-down as we build-to IP69 specifications assuring IP67 compliance.
- Seal bars available include either 30, 54, and 62-inch lengths.
- Vacuum pump or optional liquid-ring and venturi.
- Hot-bar or impulse sealing.
- Bag-stretcher option to ensure wrinkle free bags.
- One or optional two hand controls.
- Flexible probes reduces damage and extends life.
- A variety of language options on our simple to understand controller.
- Floor mount, optional casters, or unit can hang over conveyor.

Applications

- Vacuum and gas flush cases - extends shelf life of proteins.
- Vacuum followed by dual gas flush mix extends shelf life and product color of red meats.
- Gas flush any product that degrades in atmosphere.
- Multi-gas flush totes or super-sacks of organic products assuring insects and larvae are asphyxiated.
- Poultry, beef & pork, prepared meat, cheese, fish, nuts, powders, organic, industrial.

www.cv-tek.com | 847.741.3500 | mtek@mtekcorp.com | 1675 Todd Farm Dr | Elgin IL 60123