



# XTP

Proseal's latest automatic tray sealing machine based on push bar technology

## Revolutionize Your Production Line with the XTP Automatic Tray Sealer

In today's fast-paced manufacturing environment, efficiency and flexibility are key to staying ahead. Introducing the XTP Automatic Tray Sealer, a cutting-edge solution designed for medium-sized production facilities seeking to optimize their sealing processes with unparalleled precision and versatility.

### Unmatched Versatility and Flexibility

The XTP Automatic Tray Sealer is engineered to handle all seal process types, including atmospheric seal, gas flush, vacuum/gas, and skin pack. This versatility ensures that your production line can adapt to various packaging. Thanks to its quick tool set changes, modifying the sealing process is as simple as swapping the tool set, allowing you to maintain production flexibility and efficiency.

### XTP Specifications

Height	2012mm
Standard Length	3344mm
Width	1220mm
Electrical Supply	400V 3 phase and neutral (fused at 16 A)
Air Supply (for skin applications)	
Metric	6.0 Bar 707L/Min
Imperial	87psi 25CFM

Transformers are available to accommodate the electrical supplies in different countries.

### XTP Sealing Capacity

Maximum tray size single lane	455mm x 270mm
Maximum tray size twin lane	215mm x 270mm
Maximum tray depth	78mm



POULTRY | POLYPROP



FISH | BOARD



RED MEAT | FLAT BOARD



SOFT FRUIT | A-PET



READY MEAL | C-PET

### XTP Key Benefits

- Airless Operation:** Experience airless functionality on all variants except skin, reducing energy consumption and enhancing operational efficiency.
- Electric Actuator:** The electric actuator delivers consistent, accurate seal force, ensuring that each package is sealed to perfection.
- High Throughput:** Achieve up to 40 packages per minute (ppm) on atmospheric seal and up to 30 ppm on Modified Atmosphere Packaging (MAP) applications, boosting your production capacity.
- Recipe-Driven Control System:** Enjoy industry-leading product change speed with a recipe-driven control system, allowing for seamless transitions between different products.
- Integrated Vacuum Pump:** Opt for the optional integrated vacuum pump to enhance your sealing capabilities, particularly for vacuum/gas applications.
- User-Friendly Interface:** The simple menu-driven control panel with step-by-step setup guides ensures easy configuration for any product, reducing downtime and training costs.
- Quick Tool Format Change:** Adapt quickly to new packaging formats with the quick tool format change feature, keeping your production line agile and responsive.
- Two Options for Extended Infeed Length:** Extended infeed of either 6 stations (3.2m total infeed length) or 8 stations (4.1m total infeed length).
- Powered Outfeed Conveyor:** The powered outfeed conveyor with singulating ensures smooth and efficient product handling, minimizing bottlenecks.
- Remote Connectivity:** Benefit from remote connectivity for diagnostics and fault finding, allowing for swift troubleshooting and minimizing production disruptions.