

## OXYNEG CAPPERS

for high-vacuum caps



**AYRTAC**<sup>®</sup>  
MACHINERY

	<b>OX/1</b>	<b>OX/2</b>	<b>OX/3</b>
JAR PRODUCTION/HOUR	Up to <b>500</b> jars/hour*	Up to <b>600</b> jars/hour*	Up to <b>2.200</b> jars/hour*
CAP Ø UP TO	<b>100</b> mm	<b>100</b> mm	<b>100</b> mm
JAR Ø UP TO	<b>106</b> mm	<b>106</b> mm	<b>106</b> mm
JAR HEIGHT UP TO	<b>220</b> mm	<b>190</b> mm	<b>197</b> mm
ELECTRICAL REQUIREMENTS	<b>0,2 kW</b> <b>1,5 kW</b> with pump	<b>1 kW</b> <b>5,5 kW</b> with pump and cap heater	<b>3 kW</b> <b>9 kW</b> with pump and cap heater
GENERAL DIMENSIONS	400x500x950mm <b>85 kg</b>	2000x1000x1750mm <b>200 kg</b>	2600x1500x1900mm <b>450 kg</b>
PNEUMATIC CONNECTION	6 bar_ <b>60 NI/min</b>	6 bar_ <b>120 NI/min</b>	6 bar_ <b>450 NI/min</b>
CAP HEATER	<b>No</b>	<b>Optional</b>	<b>Optional</b>

\* Estimated speed with jar model Ketchup 330 with cap 38mm Ø.

**OXYNEG**<sup>®</sup> opens up **new research fields** around preservation and heat treatment in current glass packaging processes.

**HIGH-VACUUM PRESERVATION** ensures products with **higher quality, better taste, fewer preservatives** and **improved properties**.

In short, a step forward in food safety and in recovering the natural flavours and properties of food.



# OX/1

The perfect machine  
**for artisans and bakers**  
wishing to move into  
machine capping.

AYRTAC<sup>®</sup>  
MACHINERY



# OX/2

The machine **for**  
**small-scale production,**  
around 10 jars/minute.

