

Introducing the new MAP-Vac®

THE NEXT GENERATION “MODIFIED ATMOSPHERE PACKAGING SYSTEM”



CV·TEK
CVP m-TEK STRONGER TOGETHER

 **MIDDLEBY**
FOOD PROCESSING

The innovative MAP-Vac® System incorporates the finest features from the



CVP
SYSTEMS

A200
Series

&



M-TEK

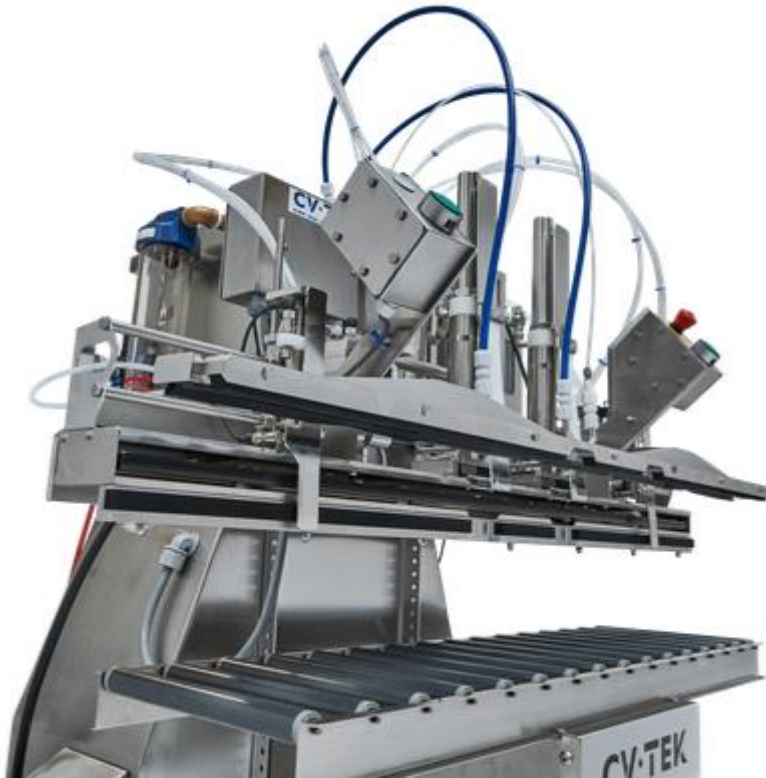
Mark III

The innovative MAP-Vac® System offers Dual Seal Bar



Twice the seal. Introducing a first of its kind Dual-Pinch, Dual-Seal, hot bar sealing system with cooled edge technology. No other M.A.P. machine offers such a wide seal surface area.

The innovative MAP-Vac® System offers Retractable Bag Stretchers



The Corr-Vac® MAP-Vac has retractable bag stretchers for quick access for ease of use.

The innovative MAP-Vac® System offers Touch Screen



The B & R model C30 TFT full-color 7" power-panel touch screen offers 4/8 program capability.

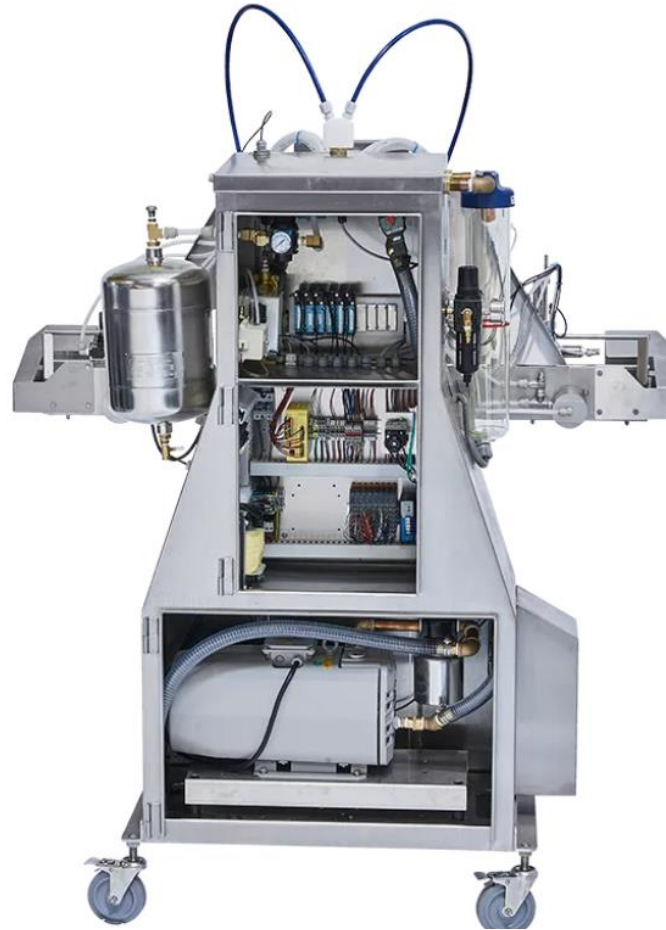
The innovative MAP-Vac® System offers 2 hand safety control



By pressing both cycle buttons simultaneously, the operator's hands are out of the way of the closing seal bar

The innovative MAP-Vac® System

Always ready for wash-down as we build to IP69 specifications assuring IP67 compliance



The innovative MAP-Vac® System

Other Features and Options

- **100% stainless steel and FSMA, FDA & USDA compliant, also optional 3A dairy grade**
- **Seal bars available include either 30”, 54”, and 62” lengths**
- **Electric vacuum pump or optional liquid ring or venturi**
- **Hot bar or impulse sealing**
- **Flexible Teflon probes reduce damage and extends life**
- **A variety of language options on our simple to understand controller**

The innovative MAP-Vac® System

When you're ready for a Quote or need additional information please contact:

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Email: sales@cv-tek.com

www.cv-tek.com

Before you go, please visit our other Middleby Brands @ www.middprocessing.com

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& Preparation*

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Processing*

*Slicing, Loading
& Packaging*

Industrial Baking

COZZINI

Transport | Grind | Mix | Brine
Massage | Emulsify

DANFOTECH

Press | Massage | Tenderize
Defrost | Separate | Mould

HINDS-BOCK

Fill | Deposit | Portion |
Pump

MP EQUIPMENT

Portion | Form | Batter
Bread | Fry

ALKAR

Cook | Chill | Smoke
Roast | Pasteurize

Armor Inox

Automated Cook
Chill Hams | Sous Vide

maurer-atmos

Defrost | Cook | Chill | Smoke
Roast | Pasteurize | Dry | Mature

scanicg

Freeze | Chill | Steam | Proof

VEMAC

AGV Robot Loading /
Unloading, Salami & Ham

CV·TEK
CVP m-TEK STRONGER TOGETHER

Modified Atmosphere
Packaging

DRAKE

Align | Convey | Autoload

Key-Log

Automated Logistic Solutions

pacproinc

Interleavers | Stackers |
Interleaving Material

RAPIDPAK

Rollstock Vacuum &
Modified Atmosphere Packaging

THURNE

Slicing Systems
Bacon | Meat | Cheese

**AUTO-BAKE
SERPENTINE**

Muffin, Cake and Bread
Baking Systems

Baker
THERMAL SOLUTIONS

Bread and Bun
Tunnel Systems

Burford

Pan Shakers | Topping Applicators
Bun Splitters | Closure Systems

Glimek

Customized Baking Solutions &
Complete Make-Up Lines

HINDS-BOCK

Fill | Deposit | Portion |
Pump

scanicg

Freeze | Chill
Steam | Proof

**SPOONER
VICARS**

Complete Biscuit and
Cracker Solutions

**STEWART
SYSTEMS**

High Capacity Bread
and Bun Systems

**SVEBA
DAHLEN**

Professional Baking
Machinery

Varimixer

Bowl Mixers for
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