

Five good reasons why you should consider a centralized vacuum system for your food packaging facility

Any facility that packages food on several thermoforming machines, tray sealers or chamber machines should consider switching to a **centralized vacuum supply**. The reasons are just too good to be true. By switching your vacuum supply from a decentralized (individual pumps at the machines) to a centralized solution, it is possible to:



1. MAXIMIZE YOUR PRODUCTION OUTPUT

By installing a multi-level central vacuum system, you can achieve up to 25% faster evacuation time, which results in quicker packaging cycles. So you can get the job done faster!



2. SAVE UP TO 50% ENERGY

By switching to central systems, the pumps can operate in a medium pressure range. Additionally, a vacuum buffer makes it possible to respond to pressure demand changes quickly. As a result, all machines are supplied with an optimum level of vacuum, versus where individual pumps are running at full speed the whole time, whether it's needed or not. Furthermore, by removing vacuum pumps away from the production area, the heat produced from the pumps do not need to be re-cooled by the power-consuming air conditioner.



3. GET RID OF OIL MIST AND AVOID OIL LEAKAGE IN THE PRODUCTION AREA

By removing the oil-lubricated pumps from the white area, you can eliminate these sources of oil contamination. As a result, you can achieve a higher standard of hygiene.



4. AVOID PUMP DEAD-TIME

You can rely on the highest level of operational safety thanks to backup calculated in your central systems. When one pump fails, others cover up the vacuum requirement automatically. Therefore, you will see no effect on your packaging machines. Furthermore, you can have maintenance on the pumps done without stopping your packaging processes or dealing with extra costs for maintenance during the weekends.



5. ACHIEVE A BETTER WORKING ENVIRONMENT

By removing pumps from the individual machines and placing them away from the production area (e.g. machine room, container, basement etc.), you can reduce noise and oil odor emission in the production area.



NO FACTORY IS ALIKE

Each central system installation in a food packaging and processing facility is unique and different; therefore, it is essential to understand the entire process and pick the right solution to maximize the potential of improving your production facility. When selecting the right solution, experts will consider several criteria,

starting from the **specification** of all machines, **types** and **number** of pumps installed and many more. Based on initial information, a rough amortization can be calculated so that the plant owners can see the return of investment. Surprisingly, amortization can often be achieved as fast as 14 months after the installation.



HOW TO GET STARTED – MAKE IT BECKER.

Gebr. Becker GmbH is one of the world market leaders in vacuum technologies, with more than 135 years of experience designing and manufacturing vacuum pumps and blowers. BIS Vakuumtechnik GmbH, on the other hand, **specializes in engineering individually planned centralized solutions** in food packaging and processing for more than 40 years. By these two experts partnering up, they can provide highly professional consultation and install the optimum solution, lifting your food packaging processes to a whole new level.

It is easy to find out whether a centralized system makes sense for you. To begin with, you just need to provide a few key facts by going through a simple form. **The Becker Team is also more than happy to assist you in finding out what your unique solution can be like**, by consultation by video chat or phone, or even at your factory.

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WOULD YOU LIKE TO FIND OUT WHAT BECKER COULD DO FOR YOUR OPERATION?

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