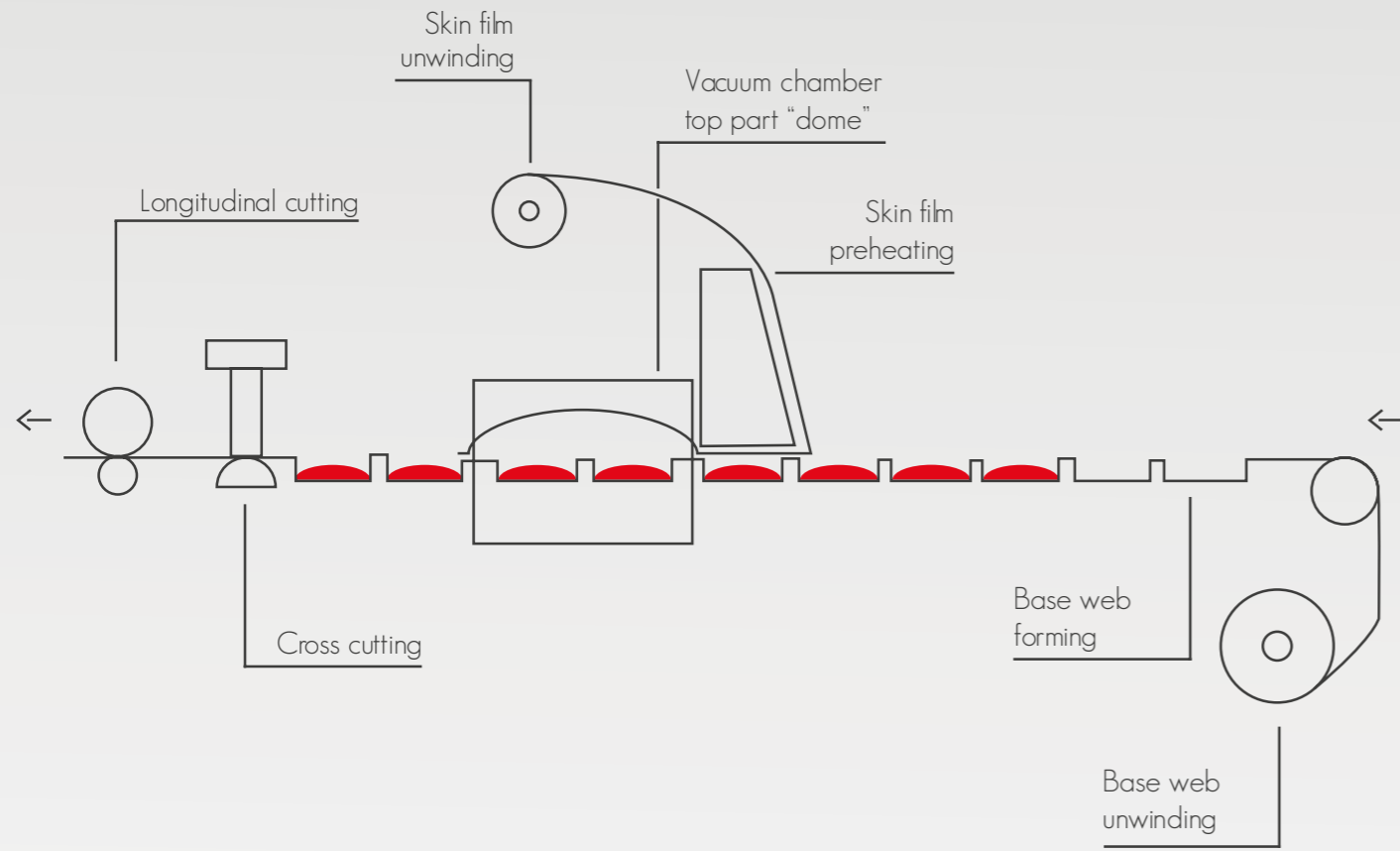


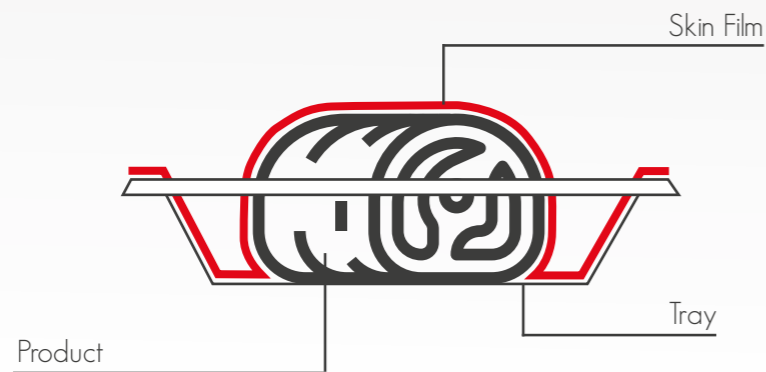


# PRINCIPLE OF SKIN PACKAGING



- Product is placed on the (formed) bottom web
- Skin film is preheated

- Skin film is stretched in the vacuum chamber (dome)
- Skin film fits around the product and sealed to the bottom web



This packaging technology produces a vacuum pack that protects the product and fits around it like a second skin.

The thermoforming line creates a rigid bottom support to be sealed with top film to produce vacuum pack. The maximum shelf-life is guaranteed while the product shape is well maintained without any liquid leakage.

## BENEFITS

- Attractive pack
- Maximum shelf-life
- Easy-peel
- Vertical or space-reducing display
- No liquid leakage
- Specially for fresh meat, processed meat, fish, poultry, ready meals and cheese

# MODEL SKIN|THERA

## HYGENE



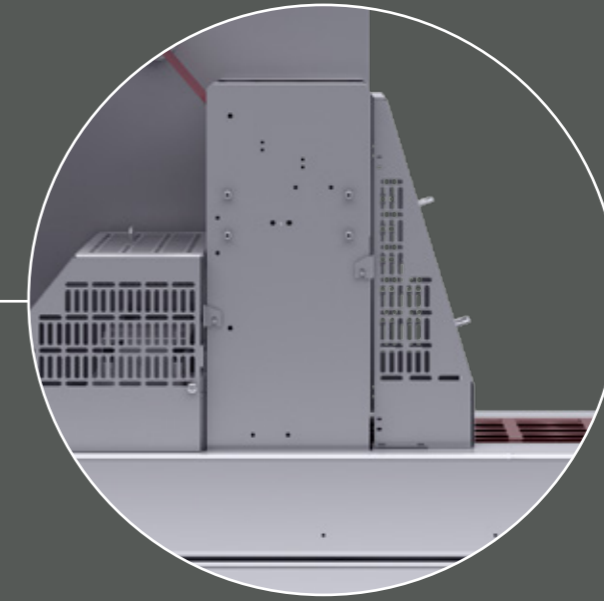
Sloped surfaces for complete washdown



## RELIABILITY

granted by its proven high performances

Motor driven chains for top film unwind and positioning inside the sealing chamber, with preheating system



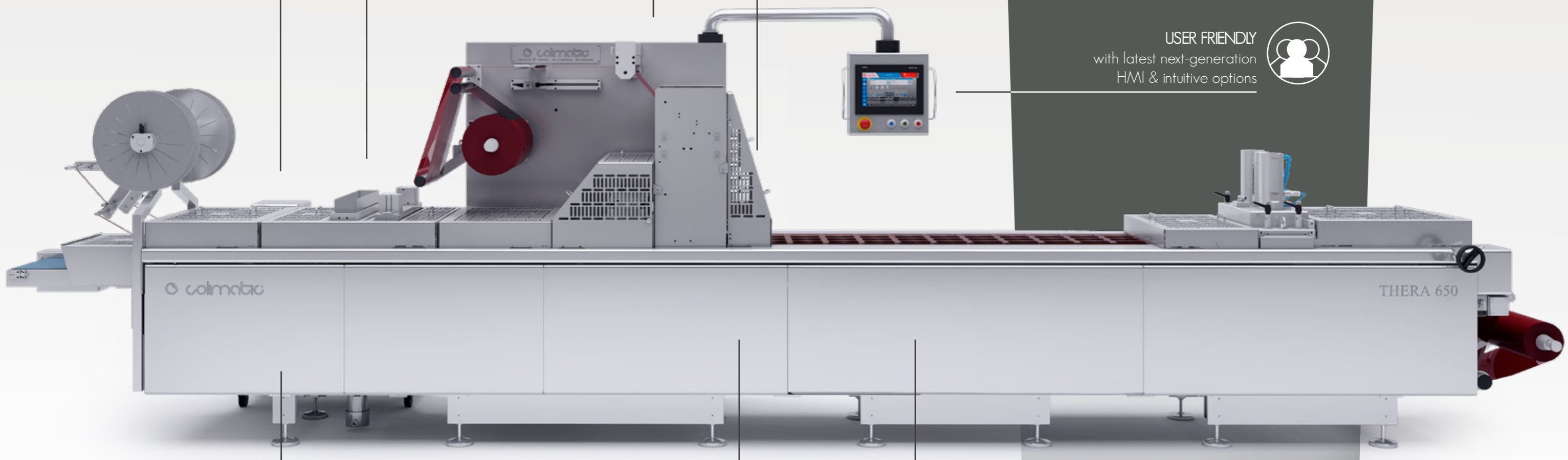
## USER FRIENDLY

with latest next-generation HMI & intuitive options



## EASY

access for maintenance and service



THERA 650

colimatic

## COMPATIBILITY

& synchronizations with a wide variety of devices & accessories



SOLID stainless steel structure



## TAILOR MADE:

No limits to customization





EASY OPENING



QUALITY  
CONSISTENCY



PREMIUM

PRODUCT  
FRESHNESS



PACKAGE INTEGRITY



CONVENIENCE



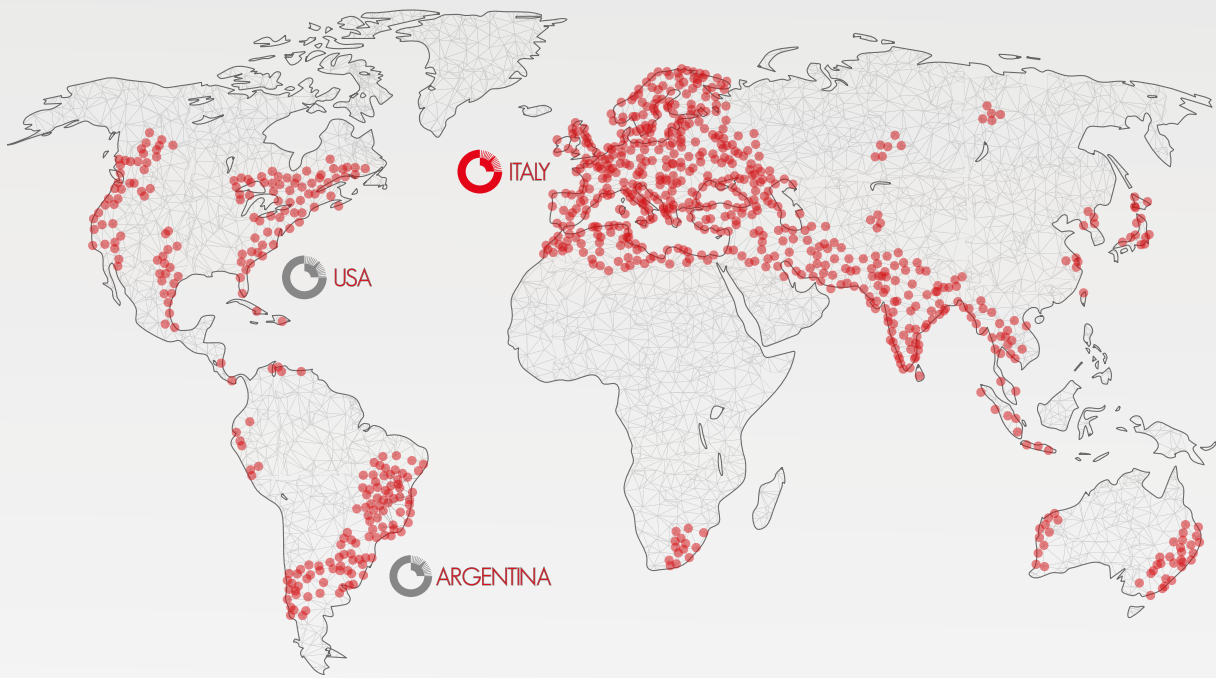
BETTER  
SHELF LIFE



ITALIAN SOUL



GLOBAL ATTITUDE



SMALL  
ENOUGH TO LISTEN  
**BIG** ENOUGH  
TO SERVE!



COLIGROUP S.p.A Via del lavoro A, 9 25032  
CHIARI (BS) Italy  
Phone - 39 030 7000761/2/3  
Fax - 39 030 713370  
Email: [info@colimatic.it](mailto:info@colimatic.it) [www.colimatic.com](http://www.colimatic.com)