



TIPPER TIE™

Rota-Matic

Vacuum packaging system



Smart design for
high-speed and consistency.



The discharge, located beside the guarding screen, efficiently transfers product onto a takeaway conveyor or directly into a shrink tunnel.

TIPPER TIE Rota-Matic Vacuum packaging system

TIPPER TIE offers a variety of air-powered vacuum packaging systems including the automated Rota-Matic. Created to reduce total packaging costs with a smart design that delivers high-speed and consistency, the Rota-Matic produces high-integrity vacuum packages effortlessly.

Ease of use is a key benefit to the Rota-Matic. Once the product is placed onto the vacuum nozzle, the bag is voided of air as it continues its path on the rotating table. At the clipping station, a clip is securely applied and the excess bag tail is directed into an integrated compartment for easy removal. The Rota-Matic's fast, lightweight clipper makes it nearly impossible for a bird hock to enter the clipping gate area. This eliminates costly down time, rework, and the potential for a broken hock or leg that can downgrade a bird.

TIPPER TIE has engineered a number of enhanced safety features on the Rota-Matic that adhere to the latest international standards. Stainless steel, high mechanical guarding separates the operator from the clipper. The clipper cannot be accessed without opening the guard and breaking the electrical and pneumatic circuits, turning off all power. Distinctive red safety cable is present

around the rotating product table. Pushing or pulling the cable during operation automatically cuts power to the machine. An inventive pressure overload system senses any physical resistance to the machine's rotation and shuts it down to protect the operator.

Packaging waste is eliminated with the independently valved clipper that operates only when a vacuumized product bag passes into its throat. Servicing the clipper is easy thanks to a simple mounting bracket that permits a quick change of the clipping head.

Technical Highlights

The flexible Rota-Matic may be configured with 8 or 16 rotating vacuum nozzles depending on production needs. All models feature a rotating product table and a specially developed TIPPER Clipper that accommodates a full range of bag types and sizes from 4 inches to 20 inches.

Constructed primarily of stainless steel and welded throughout, the Rota-Matic's robust construction is suitable for operation in harsh environments. Fluted vacuum probes made of Teflon ensure long-lasting performance.

Controls

Simple controls allow maximum efficiency and productivity. Control functions like start/stop, rotation speed, and vacuum on/off are easy to access on the highly visible control panels.

Hygienic Design

Rota-Matic complies with NAMI and international hygienic design standards. Its stainless steel construction washes down easily and withstands the strong cleaning agents used in processing facilities. Smooth, pitched surfaces promote fast drying times, and easy access to all key areas ensures complete and thorough cleaning.

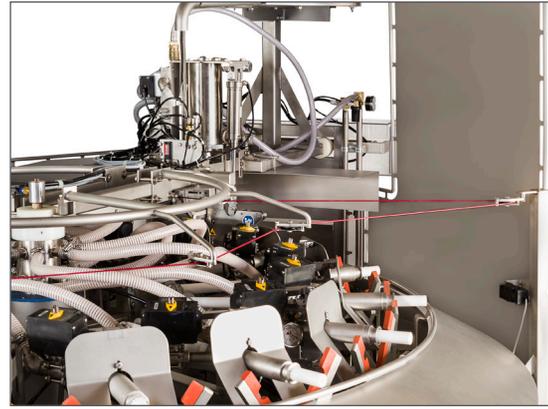
Options & Accessories

The Rota-Matic can be equipped to use a variety of clips from TIPPER TIE. Choose the T100 or Z200 clip for small to mid-size products. Larger, heavier products may be packaged with the E500 or the Z400 – the strongest clip for the most reliable vacuum seal.

The Rota-Matic I is designed for poultry and can vacuum package up to 52 pieces per minute. Its angled table ensures consistently tight packaging using gravity to help center the clip on the bird, placing it just under the gathered hocks.

The Rota-Matic III has a flat table for vacuum packaged pork shoulders, fresh ground meat chubs, rings, loaves, half and whole hams, cheese, and poultry products. It produces a skin-tight vacuum package with no purge at up to 52 packages per minute.

Both models may be ordered as a „Super“ Rota-Matic. Ideal for large cavity products, the Super Rota-Matic features larger vacuum nozzles and an optional second pump, enabling faster air evacuation for maximum production speed.



New design features like enlarged clipper guarding screen and red safety cable above the rotating product table enhance operator safety.



Simple, highly visible control panels make it easy to manage vital functions like start/stop, vacuum pump, rotating product table, and bag tail takeaway.

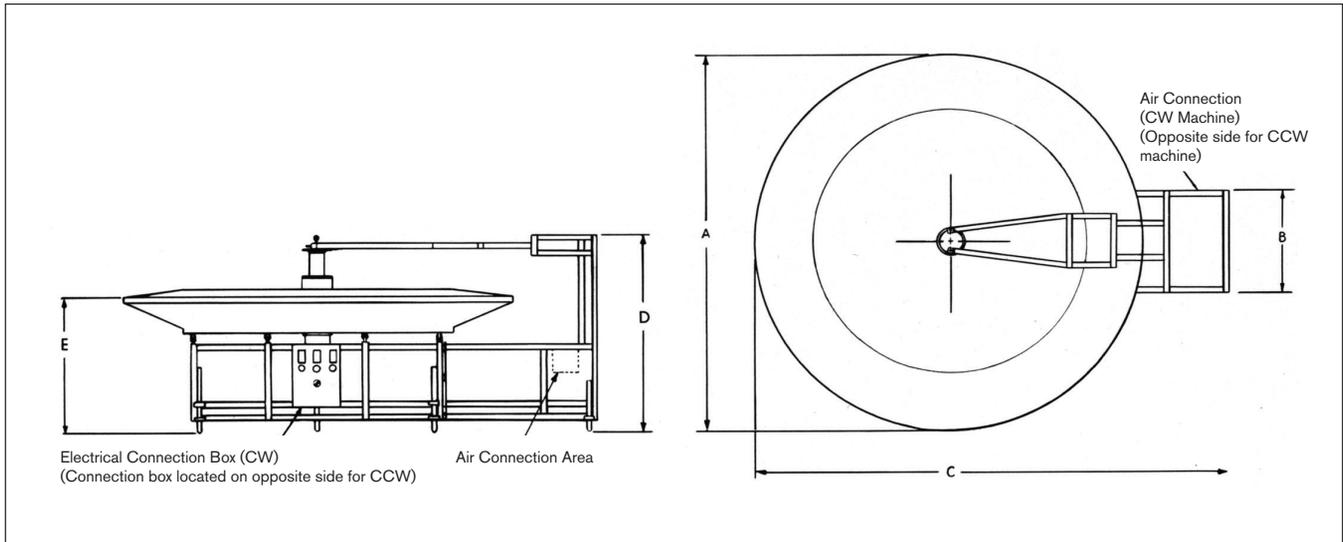
Applications

- Whole birds including chicken, duck and turkey
- Whole muscle meats
- Cheese blocks
- Fresh ground meat chubs
- Sausage chubs

Customer Value

- High-speed system processes up to 52 pieces per minute
- Securely clipped packages are produced every cycle
- Multiple safety features boost operator safety
- Simple and effective design ensures reliability and easy maintenance
- Hygienic design promotes consistently thorough cleaning and meets international standards

Technical Data



Dimensions	A	B	C	D	E
Rota-Matic I (8 station)	71" (1803 mm)	27.5" (699 mm)	82.75" (2102 mm)	57.33" (1456 mm)	44.25" (1124 mm)
Rota-Matic I (16 station)	92.75" (2356 mm)	27.5" (699 mm)	107.75" (2736 mm)	57.33" (1456 mm)	38.75" (984 mm)
Rota-Matic III (16 station)	91" (2311 mm)	27.5" (699 mm)	107" (2718 mm)	57.33" (1456 mm)	43.14" (1096 mm)

Specifications	
Weight:	1200 lbs. (544.3 kg)
Air consumption ¹ :	30 SCFM @ 100 PSI (850NI at 6.9 bar)
Electrical:	Pre-wired. 220/240, 3-phase, 60/30 amp
Noise Level ² :	88 LpA [dB(A)] 94 LWA [dB(A)]
Blower Motor	
Standard Rota-Matic ³ :	1 HP, 3-phase, 60 cycle, 3600 RPM
Super Rota-Matic ³ :	2 HP, 3-phase, 60 cycle, 3600 RPM
Vacuum Pump (optional) ⁴ :	10 HP, 3-phase, 60 cycle, 1700 RPM
Vacuum Nozzle Opening	
Standard Rota-Matic:	5/8" (15.9 mm)
Super Rota-Matic:	1" (25.4 mm)
Clip Types Available:	T100, Z200, Z400, E500

Notes:

- Includes clipper. Use 0.75" (19 mm) pipe to bring air to machine to ensure clipper functions in sequence with rotating product table.
- According to EN ISO 11204.
- Drive motor and voltage is determined at time of order.
- Vacuum pump not included with Rota-Matic I; may be ordered for additional cost. Super Rota-Matic may be ordered with one or two pumps.

JBT PROTEIN PROCESSING

SECONDARY

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INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION
X-RAY TECHNOLOGY | AUTOMATED TRAY LOADING

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COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)



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