

# Shrink-Banding System

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Company's Model 75C-E shrink bander is adapted for the sleeving of fresh and frozen oysters. Product shrink sleeves at up to 400 cpm, depending on sleeve dimensions. Banding material diameters range from .375 to 3.5"; and band heights range from .625 to 9" for tamper evident banding or full-height sleeving. For sleeving oysters at 200 pm, system has an over a 30 ft. long conveyor with 180 fixtures, each consisting of four stainless steel pins, mounted to stainless plates, which are attached to the continuous motion conveyor. Sleeve is applied into the empty fixture, oysters are then loaded manually into the sleeve. The banded oysters are processed by an in-line, dual-zone shrink tunnel.

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**PDC International Corporation, [www.pdc-corp.com](http://www.pdc-corp.com) [1]**

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[1] <http://www.pdc-corp.com>