wifag//polytype

- // Designed to process all types of thermoplastic materials
- // Full automated product handling
- // Labor free handling with high hygienic
- // Optimized cycle speed with lower production costs
- // Multiple row moulding



The F87 is a fully automatic, electro mechanically driven, thermoforming machine with in-mould trim, which nullifies shrinkage effects on trim accuracy. It has been designed to process all types of thermoplastic materials.

The F87 forming station and automatic product handling is designed for multiple row moulds, in-line and/or staggered layout. The international patented "vacuum plate" and unloading system, including stacking and counting, provides a labor free handling with high hygienic. The F87 design incorporates the "Smart Drive" and the moving parts in automated product handling are made of light weight, durable carbon fibre material, which assures optimized cycle speed with lower production costs.

The "Smart Drive" consists of: // Drives: CNC Axis control for all motors connected to electronic cams.

- **// Sequencing:** Operator has screen access to all machine functions with precision time settings available.
- **// Recipe Card:** it assures repeat settings and quick mould changes.
- **// Storage:** for important maintenance records & production information.



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F87 – think big



AMERICA

Polytype America Corp. Lincoln Park, NJ/USA

ASIA

Polytype Asia Pacific Co., Ltd. Chachoengsao/Thailand

Wifag-Polytype India Marketing Private Ltd. New Delhi/India

The ultimate large universal thermoformer



Especially designed for high production requirements

// Unique RIM-rolling device for cups to be placed on request
// Capability to form the widest range of cups and containers
// Controlled access to all machine functions about the panel
// Repeated settings and quick mould changes







- // Electronic servo drive with profiled acceleration/ deceleration torque
- // The chain rails can be retracted away from the form station, during mould change, for easy access
- // Oven (Heating elements)
- // C shape oven with top and bottom ceramic heater elements arranged in longitudinal and transversal zones
- // Special features are built into the oven to avoid sag problems typically experienced in traditional ovens
- // Sheet edge preheaters, located at the entrance of the oven
 // Forming station
- // Platen movement is driven by a toggle/cam assembly where the trim is operated by an independent hydraulic action without load drive cams/shafts
- // The lower platen is driven by a brushless servo motor. During the forming/trimming phase, motor stops, reverts and after the end of the forming cycle it begins a new cycle. The stroke of the lower platen is adjustable depending on product height (depth of draw).



Plug assist

Third motion servo driven plug assist independent from platen movement assure optimum process window.



Technical Specifications of F 87 THERMOFORMER - In Mould Trim Materials PS - PP - ABS - PET - PE - PLA

| Max. forming area | mm | 850 x 650 |
|------------------------------------|-------------|------------------------|
| Max. sheet width | mm | 920 |
| Sheet thickness | mm | 0,2 - 2,8 |
| Max. forming depth | mm | 1° = 117 2° = 207 |
| Max. positive forming | mm | 15 |
| Forming with compressed air | bar | 6 |
| Dry cycles | strokes/min | 38 |
| Oven size | mm | 2.800 X 1.100 |
| Mould closing force/Cutting force | daN | 80.000 |
| Max. cutting length | mm | 20.000 |
| Max. air consumption | NI/min | 20.000 |
| Max. cooling required (at 8°-10°C) | kcal/h | 100.000 |
| Max. vacuum consumption | m3/h | 230 |
| External dimensions | mm | 12.000 X 7.500 X 4.000 |
| Total installed motor power | kW | 100 |
| Total installed heating power | kW | 180 |

SELECTION OF MOST WIDELY USED PRODUCTS – CHARACTERISTICS

Shape

| | USE | Dimension mm | Content | N. of Cavities | Cycles/min. | Production/hour |
|---------------------|-----------|--------------|---------|----------------|-------------|-----------------|
| 0 | DRINKING | Ø 71 | 200 CC | 72 S | 28 | 121.000 |
| U | CUP | | | | 30 | 129.000 |
| \bigcirc | DRINKING | Ø 78 | 300 CC | 56 S | 24 | 81.000 |
| \bigcirc | CUP | | | | 26 | 87.000 |
| \bigcirc | DRINKING | Ø 95 | 600 cc | 42 S | 20 | 50.400 |
| \bigcirc | CUP | | | | 22 | 55.400 |
| \bigcirc | YOGURT | Ø 75 | 150 CC | 63 L | 21 | 79.400 |
| \bigcirc | CUP | | | | 22 | 83.000 |
| \bigcirc | DELI | Ø 116 | 400 CC | 24 L | 22 | 31.700 |
| $\bigcup_{i=1}^{i}$ | CONTAINER | | | | 23 | 33.000 |
| () | MARGARINE | Ø 127 | 500 gr | 20 L | 19 | 22.800 |
| \bigcirc | TUB | | | | 20 | 24.000 |
| \bigcirc | YOGURT | Ø 77 | | 48 L | 23 | 66.200 |
| \bigcup | CUP LID | | | | 24 | 69.200 |
| \bigcirc | MARGARINE | Ø 129 | | 20 L | 20 | 24.000 |
| \bigcirc | CUP LID | | | | 22 | 26.400 |