

# JORGENSEN INFLATABLE SEALS

# Inflatable Seals

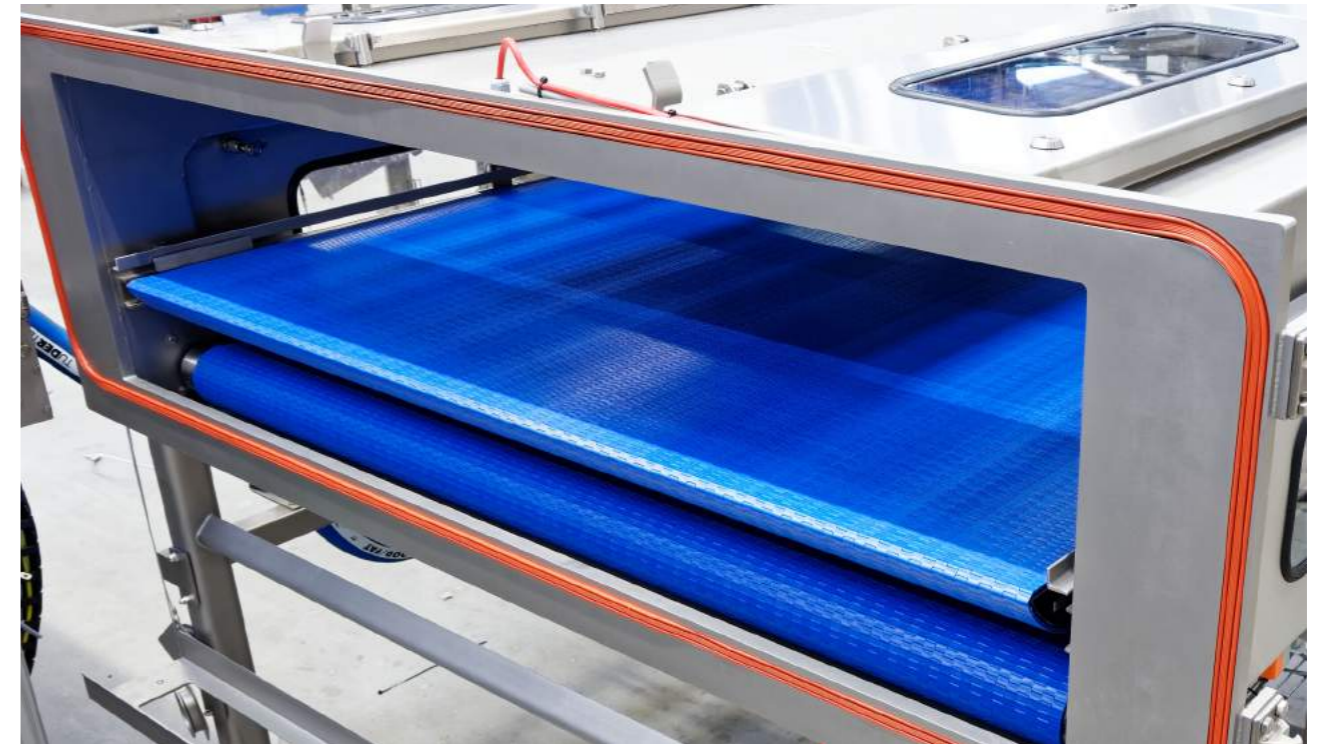
## About

Jorgensen Engineering is the leading supplier of packaging handling solutions to giants as Nestlé, Danone, and Arla. We have more than 50 years of expertise in state-of-the-art infant formula solutions providing insights in efficient vacuum/gassing process.

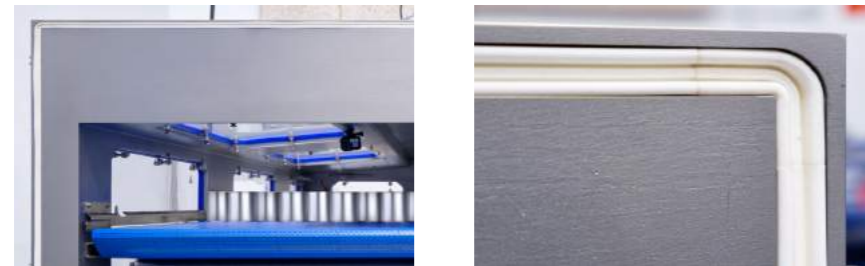
To ensure constant vacuum/gassing operations and low abrasion, the surfaces of a vacuum/gassing unit must be sealed. Ideally inflatable seals.

Our flexible and durable inflatable seals have a high strength characteristic, and are made in accordance with ISO9001 ensuring quality requirements are fulfilled. Specific seals are also suitable for food processing applications compliant with FDA regulations and BfR recommendations.

The seals operate in temperature from -50°C and up to 200°C depending on the seal type.



Inflatable seal between vacuum unit and conveyor.



The inflatable seal is installed with a flowable sealant that is capable of curing at room temperature and ambient humidity. The sealant can be used in food contact applications compliant with FDA regulations.

## 6 reasons for inflatable seals

Inflatable seals are crucial to ensure an optimized production and continuous operation of your vacuum/gassing unit.

1. Reduced production time due to optimized vacuumizing.
2. Fully functional production due to leak-proof seals.
3. Optimized staff security due to no nitrogen leaks.
4. Constant air quality in cans until the seaming process.
5. Reduced need for close tolerance machining.
6. Helping to overcome the issue of compression set due to flexible shrink and expand properties.

# WORLD WIDE SERVICE SOLUTIONS

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