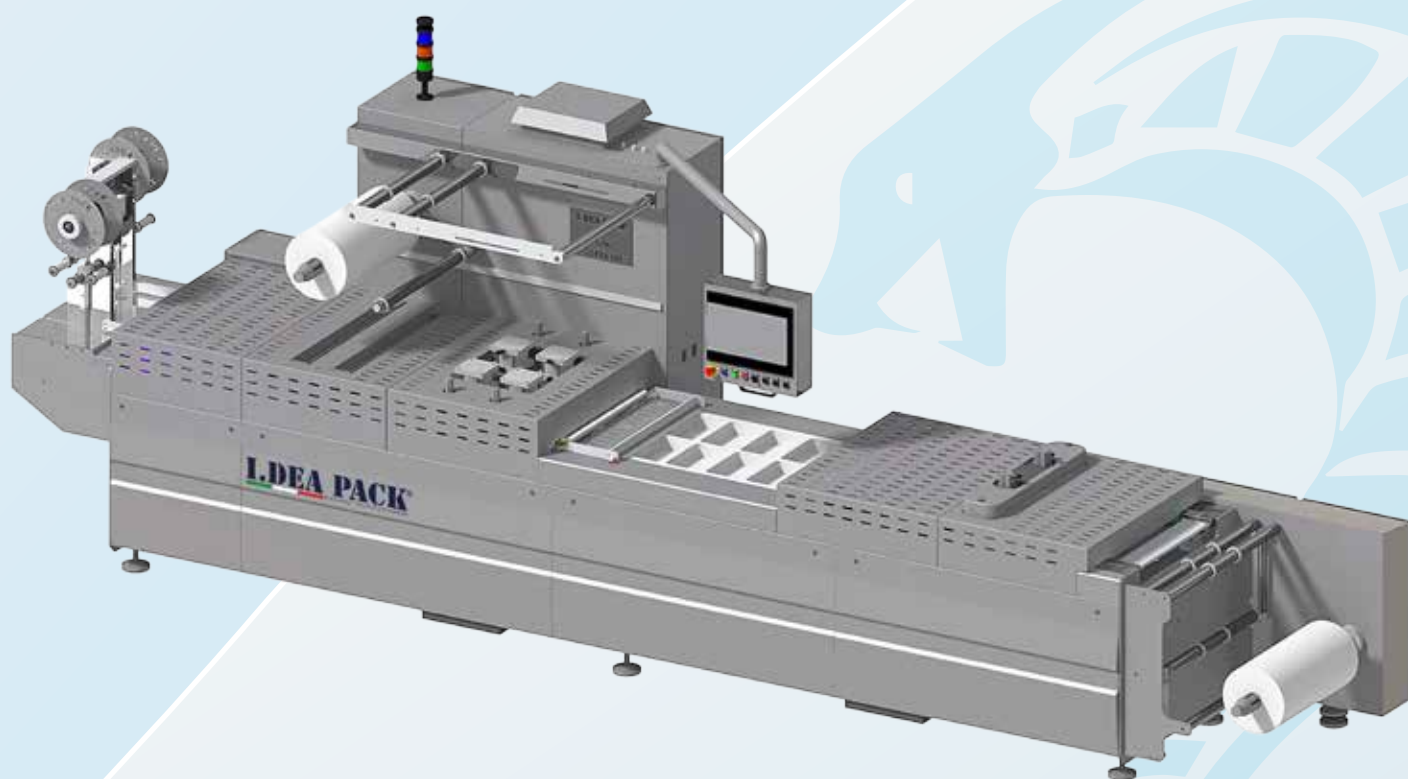


# I.DEA PACK<sup>®</sup>

FOOD MACHINES

## **COBRA Series**

Linea COBRA



## **THERMOFORMING MACHINES**

Termoformatrici

# I.DEA PACK<sup>®</sup>

FOOD MACHINES

The **COBRA Thermoforming Machines** Series represents the best packaging solutions and state-of-the-art technology in the **food** sector. Featuring a particularly solid structure - thanks to its **stainless steel** frame - it allows to combine speed and consistency of performance, throughout its daily use. New technologies allow these machines to be incredibly flexible and usable in different industry sectors.

The **COBRA F** series, entry-level models, brings together the solid structure from the larger models, with flexibility and ease of use. Modern technologies make **COBRA thermoforming machines** complete but intuitive and easy to use **smart** machines. A wide range of optional, extends the features making them suitable for all needs.



La linea di **Termoformatrici COBRA** rappresenta la migliore tecnologia per il confezionamento nel settore **Food**. Dotate di una particolare solidità costruttiva, con il suo telaio in **acciaio inox**, permette di sviluppare velocità e costanza di rendimento per tutta la durata di utilizzo. Le nuove tecnologie permettono a queste macchine di essere flessibili e utilizzabili per tutti i tipi di industria.

La linea **COBRA F**, modelli entry-level, uniscono la solidità dei modelli maggiori con flessibilità e facilità di utilizzo. Tecnologie moderne fanno delle **Termoformatrici COBRA**, macchine **SMART** complete ma intuitive e facili da usare. Molteplici Optional arricchiscono la nostra Gamma e rendono le nostre macchine adatte a tutte le esigenze.

# Many applications, one reality



## RIGID FILM

We give strength and shape to your trays. Perfect for all typologies of Modified Atmosphere Packaging.

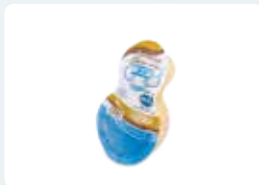
*Diamo forma e resistenza ai tuoi vassoi. Perfetto per tutti i tipi di confezioni ad Atmosfera Modificata.*



## SKIN

We give visibility to your product, skin application for all products.

*Diamo visibilità ai tuoi prodotti, applicazione skin per tutti i prodotti.*



## FLEXIBLE FILM

New shape to the classic vacuum packed, with maximum preservation guarantee.

*Nuove forme per la classica confezione, con la garanzia della massima conservazione.*



## SHRINKSTYLE

Perfect second-skin look and maturation of products such as cheese and fresh meat.

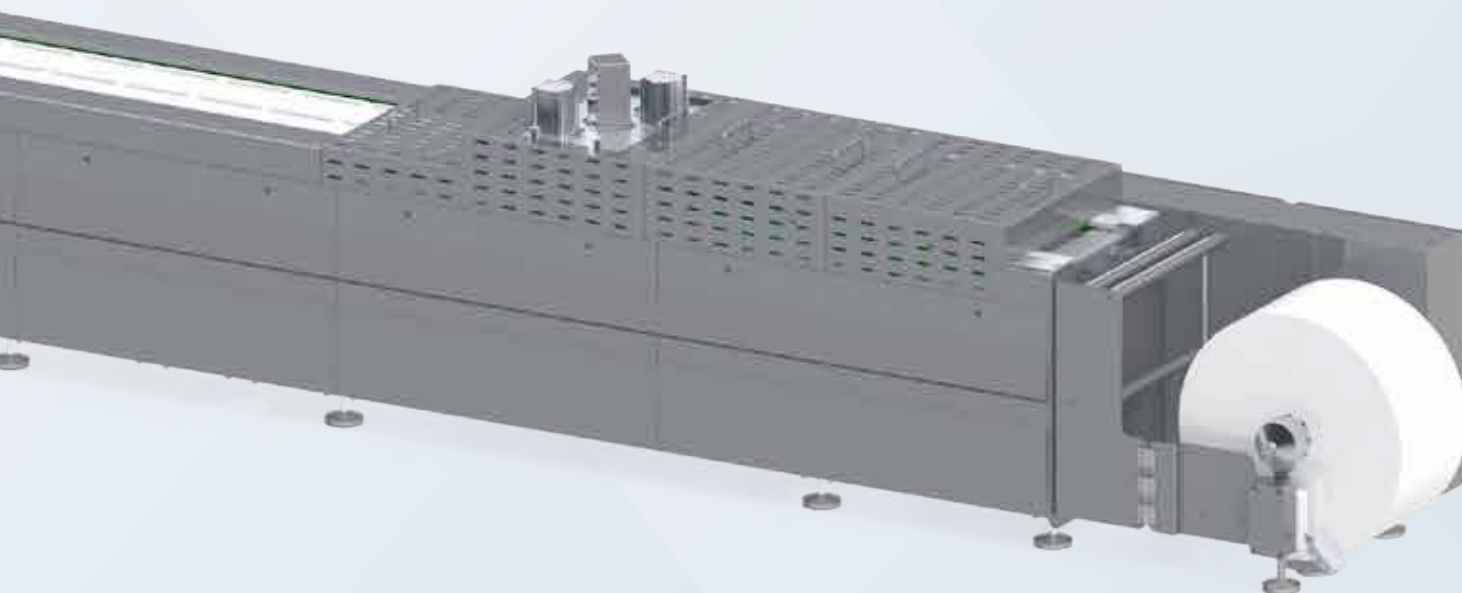
*Perfetta seconda pelle per stagionatura di prodotti come formaggi e carni fresche.*



## TRAYS CARTON

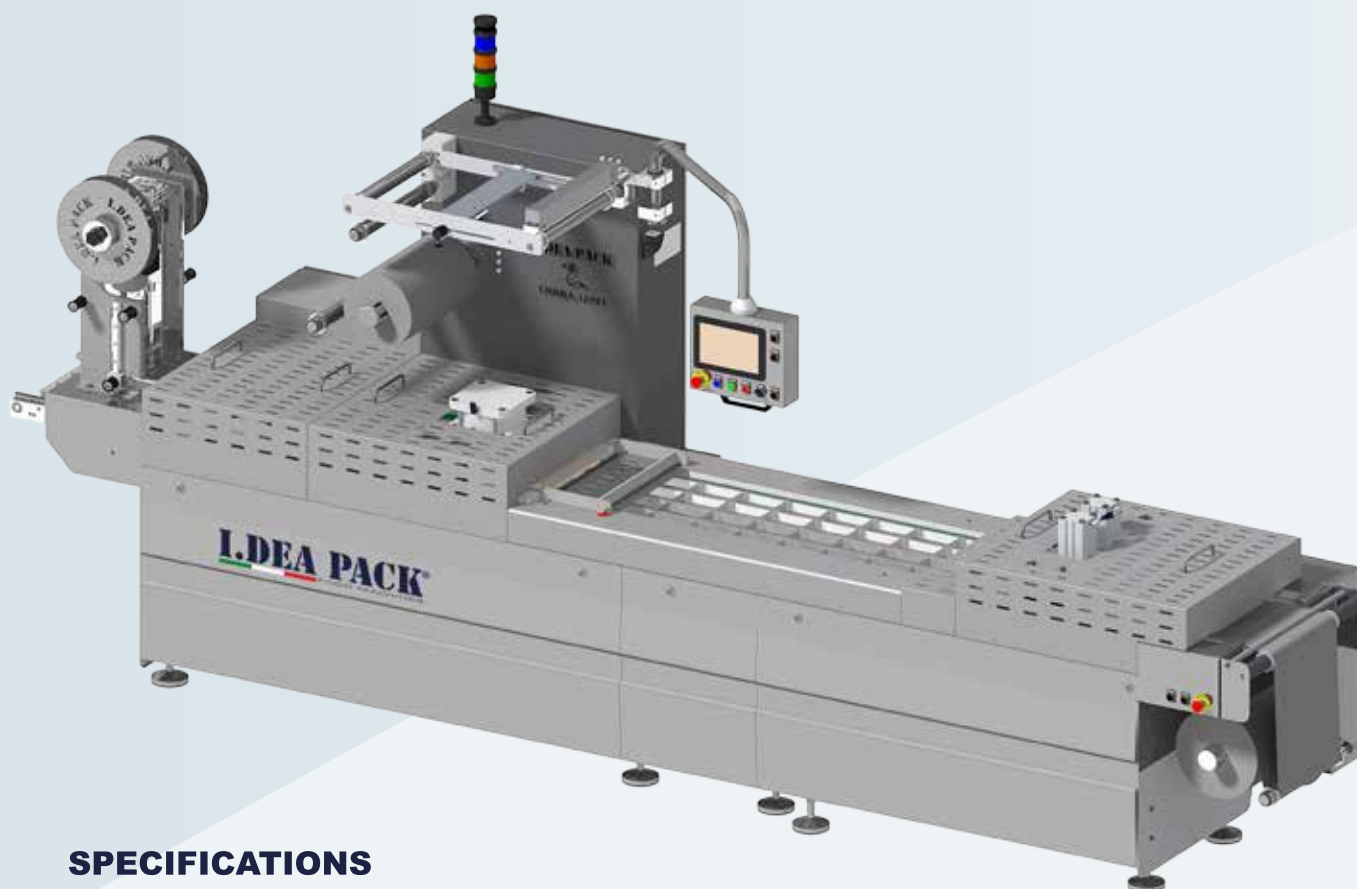
Beautiful suggestion for a beautiful **sustainable** packaging.

*Bellissima suggestione per un bellissimo packaging **ecosostenibile**.*



# COBRA model F

Cobra 320F - 320FS - Cobra 420F - 420 FS - Cobra 520F - 520 FS



## SPECIFICATIONS

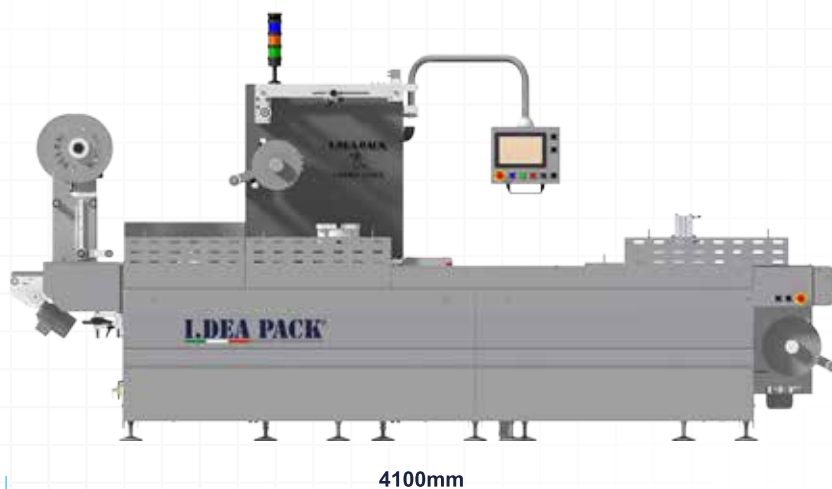
COBRA	320F	420F	520F
Machine lenght (mm)		4100	
film width max (mm)	330	430	530
cut-off lenght (mm)		400	
maximun forming depth (mm)		80	
loading area standard (mm)		800	
<b>L - VERSION</b> (320FL-420FL-520FL) (mm)		4600	
loading area L-Version (mm)		1200	
<b>XL - VERSION</b> (320FL-420FL-520FL) (mm)		5100	
loading area XL-Version (mm)		1800	
<b>Skin- VERSION</b> (320FS-420FS-520FS) (mm)	YES	YES	YES
Step cutting (N° max)		2	
Max. Capacity (cicles/min)		up to 10	
Upper film material		flexible film, paper	
Lower film material		flexible film, Rigid film, paper	
Upper film thickness (microns)		up to 150	
Lower film thickness (microns)		up to 500	
Reel Max.diameter (mm)		300	
Vacum pump (m3/h)		75 -150 (up to 300)	
Needed Capacity (Kw)		10 - 18	
Compressed air (bar)		6 - 8 (1.500NI/min)	
Cooling system (L/h)		70 - 120	
Screen		Full LCD touch screen	

## OPTIONS

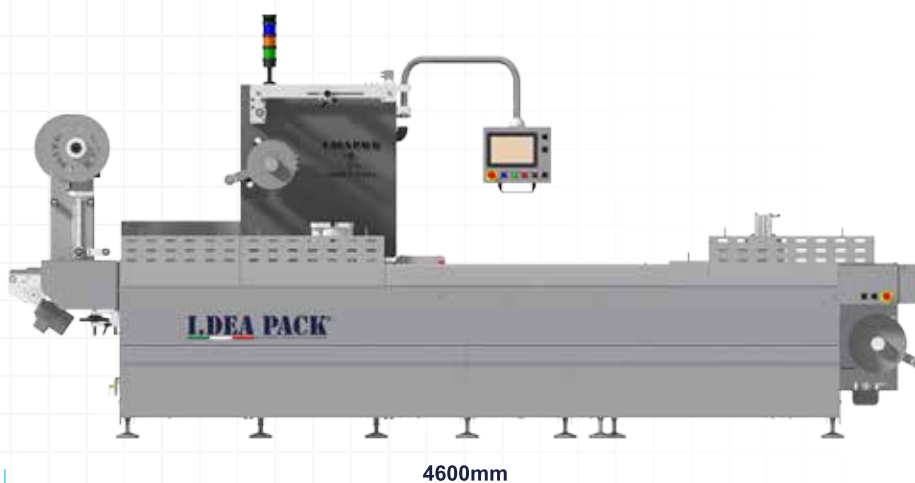
COBRA	320F	420F	520F
Closed cooling system	x	x	x
Photocell for printed Top film	o	o	o
Automatic chain Lubrification	N.D	o	o
Data Printer	o	o	o
Labelling Machine on machine	N.D	N.D	N.D
Product dosing system	o	o	o
Possibility to work with oxigenmore than 21%	x	x	x
Product support roller under loading area	o	o	o
Aligner module	o	o	o

x = INCLUDED  
o = OPTIONAL on request  
N.D = Unavailable

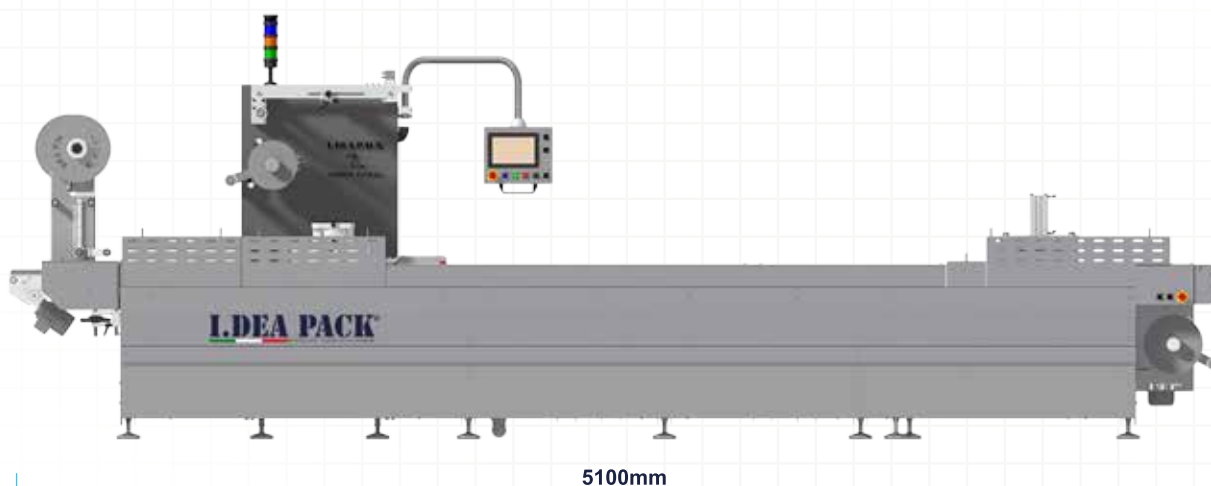
## 320F - 420F



## 320FL - 420FL



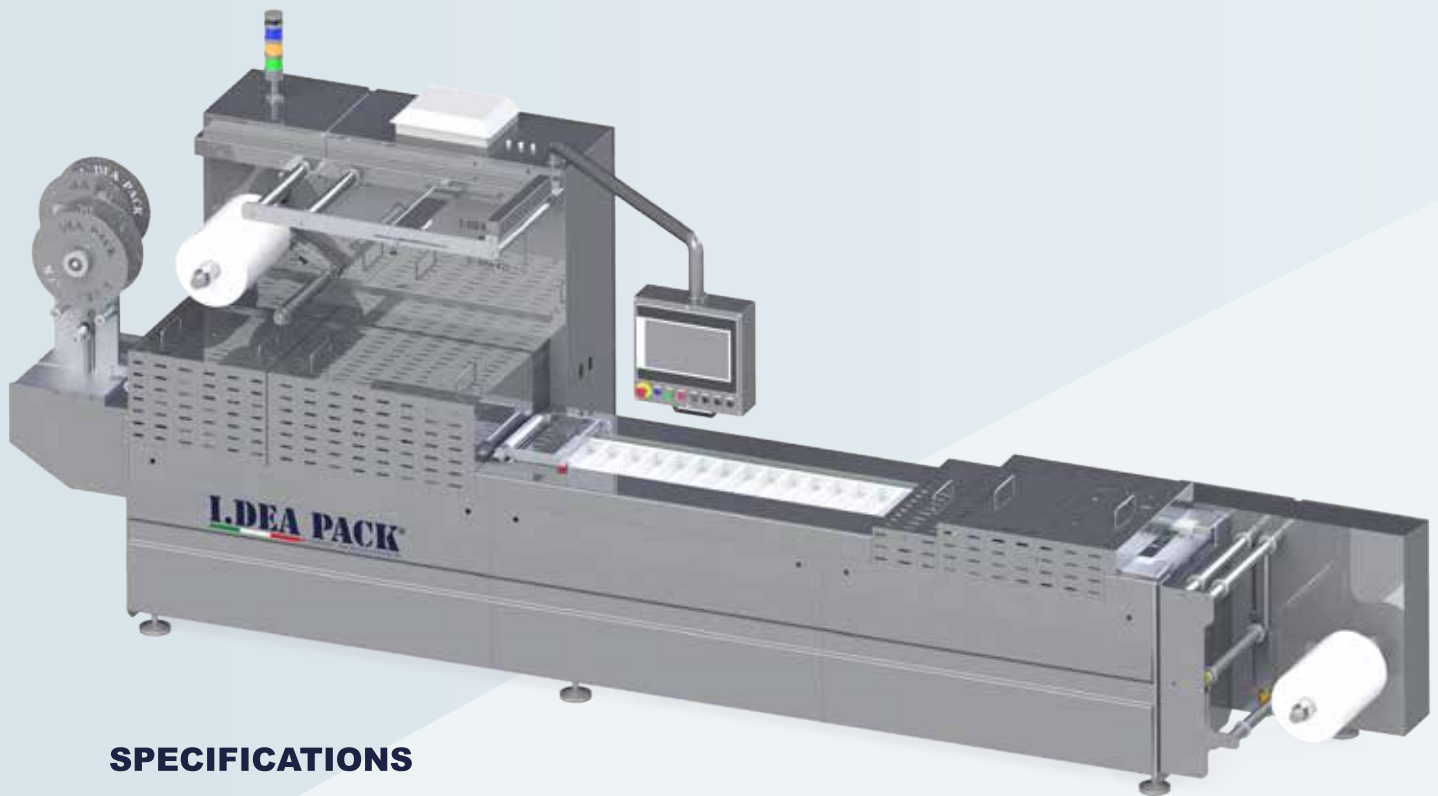
## 320FXL - 420FXL





# COBRA

Cobra 320 - 320M - Cobra 420 - 420M - Cobra 520 - 520M



## SPECIFICATIONS

COBRA	320	420	520
Machine lenght (mm)	from 5500		
film width max (mm)	320	420	520
cut-off lenght (mm)	400		
maximun forming depth (mm)	120		
loading area standard (mm)	1200		
<b>L - VERSION</b> (320L-420L-520L) (mm)	from 6500 to 12000		
loading area <b>L-Version</b> (mm)	from 2000		
cut-off lenght <b>L-VERSION</b> (mm)	up to 800		
<b>M - VERSION</b> (320M-420M-520M) (mm)	from 6500 to 12000		
Cut in shape in <b>M-VERSION</b>	YES	YES	YES
<b>Skin- VERSION</b> (320S-420S-520S) (mm)	YES	YES	YES
Step cutting (N° max)	up to 8		
Max. Capacity (cicles/min)	up to 12		
Upper film material	flexible film, paper		
Lower film material	flexible film, Rigid film, paper		
Upper film thickness (microns)	up to 150		
Lower film thickness (microns)	up to 800		
Reel Max.diameter (mm)	400, with Jumbo unit 800		
Vacum pump (m3/h)	As needed		
Needed Capacity (Kw)	12 - 25		
Compressed air (bar)	6 - 8 (1.800NI/min)		
Cooling system (L/h)	100 - 150		
Control system	SIEMENS programming control system		
Screen	Full LCD touch screen		

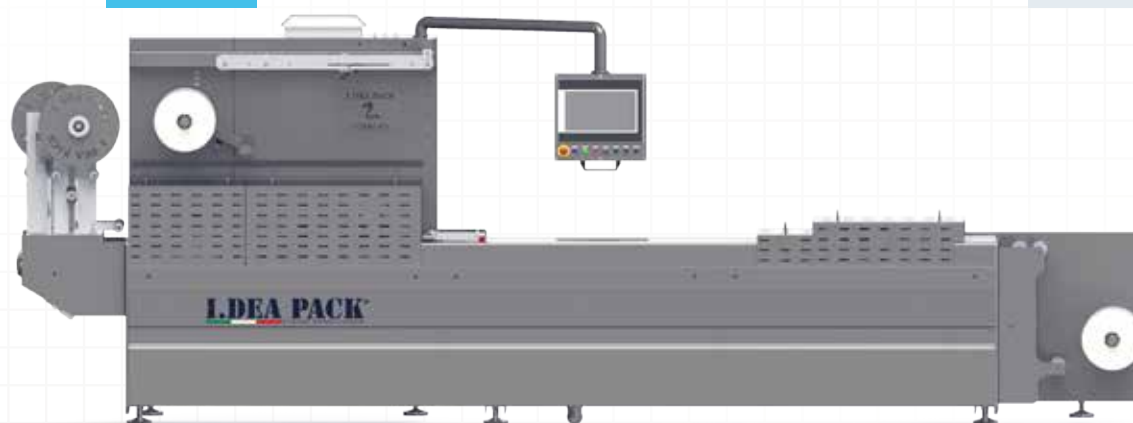
## OPTIONS

COBRA	320	420	520
Closed cooling system	x	x	x
Photocell for printed Top film	o	o	o
Automatic chain Lubrification	o	o	o
Data Printer	o	o	o
Labelling Machine on machine	o	o	o
product dosing system	o	o	o
Possibility to work with oxigen more than 21 %	x	x	x
Product support roller under loading area	o	o	o
Jumbo roll system	o	o	o
vibration system	o	o	o
drawer mold change in forming station	o	o	o
Automatic pneumatic mold opening in sealing station	o	o	o
Aligner module	o	o	o
loading area protection plates	o	o	o

x = INCLUDED  
o = OPTIONAL on request  
N.D = Unavailable

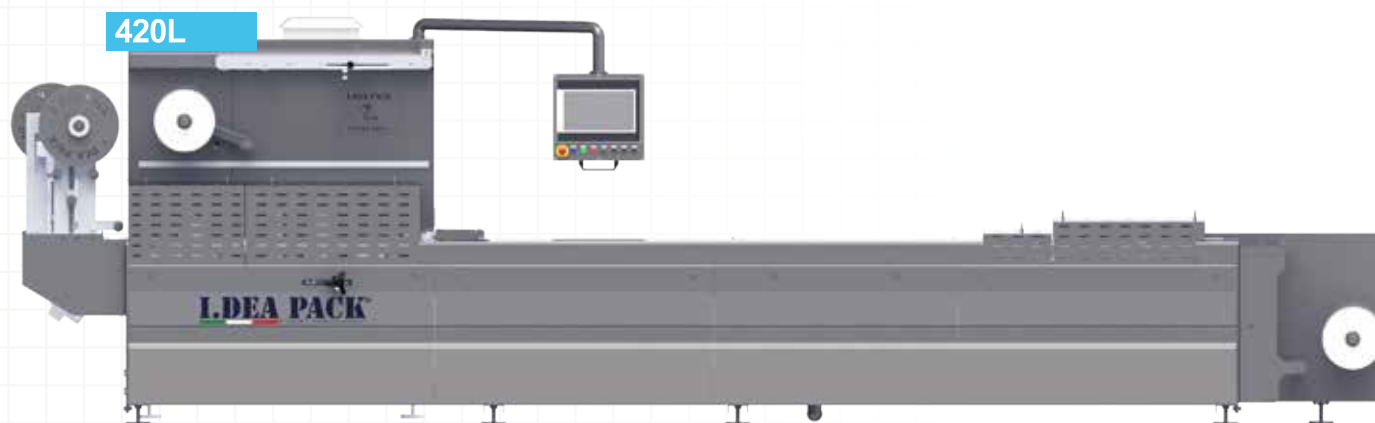
## TECHNICAL DATA

420



from 5500mm

420L



from 6.500mm to 12.000mm

420M



from 6.500mm to 12.000mm

# COBRA High Performances

Cobra 520H - Cobra 600 - Cobra 660



## SPECIFICATIONS

COBRA	520H	600	660
Machine lenght (mm)	from 7500		
Film width max (mm)	520	600	660
Cut-off lenght (mm)	up to 1000		
Maximun forming depth (mm)	120		
Loading area standard (mm)	2000		
<b>M - VERSION</b> (520M-600M-620M) (mm)	from 7500 to 12000		
Cut in shape in <b>M-VERSION</b>	YES	YES	YES
<b>Skin- VERSION</b> (320S-420S-520S) (mm)	YES	YES	YES
Step cutting (N° max)	up to 8		
Max. Capacity (cicles/min)	up to 14		
Upper film material	flexible film, paper		
Lower film material	flexible film, Rigid film, paper		
Upper film thickness (microns)	up to 150		
Lower film thickness (microns)	up to 800		
Reel Max.diameter (mm)	400, with Jumbo unit 800 mm		
Vacum pump (m3/h)	As needed		
Needed Capacity (Kw)	12 - 25		
Compressed air (bar)	6 - 8 (1.800NI/min)		
Cooling system (L/h)	120 - 180		
Control system	SIEMENS programming control system		
Screen	Full LCD touch screen		

## OPTIONS

COBRA	520H	600	660
Closed cooling system	x	x	x
Photocell for printed Top film	o	o	o
Automatic chain Lubrification	o	o	o
Data Printer	o	o	o
Labelling Machine on machine	o	o	o
Product dosing system	o	o	o
Possibility to work with oxigen more than 21 %	x	x	x
Product support roller under loading area	o	o	o
Jumbo roll system	o	o	o
Vibration system	o	o	o
Drawer mold change in forming station	o	o	o
Automatic pneumatic mold opening in sealing station	o	o	o
Aligner module	o	o	o
Loading area protection plates	o	o	o

x = INCLUDED

o = OPTIONAL on request

N.D = Unavailable



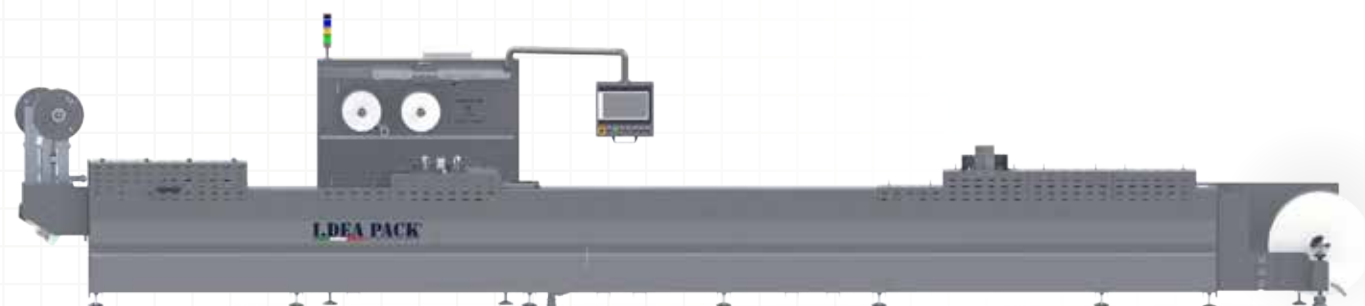
# TECHNICAL DATA

600



from 7.500mm

660



from 7.500mm

# Types of pack atmosphere



## Natural atmosphere

The technically simplest solution is packing without modified atmosphere. These packs protect the product, but do not have any properties which extend shelf life.



## Modified atmosphere (MAP)

In the case of packs with modified atmosphere, the atmosphere in the pack is replaced with a gas mixture, which is matched to the product. This usually consists of carbon dioxide, nitrogen, or oxygen.



## Vacuum

Packaging under vacuum extends the shelf life of products since the product's biochemical degradation is slowed down by removing the atmosphere. Since the products are compressed during the process, vacuum packs are only suitable for foods, which are not sensitive to pressure.



## Equilibrium atmosphere (EMAP)

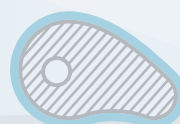
The permeability of the upper web is matched to the respiration rate of the product by means of microperforation. This enables an equilibrium atmosphere to be established, which extends the shelf life of sensitive, respiring products such as fruit, vegetables, salads and herbs.

# Skin packs Shrink-wrap packs



## Skin

In the case of the MultiSkin™ process, the upper web encloses the product tightly like a skin and is sealed to the lower web with perimeter sealing.



## FormShrink

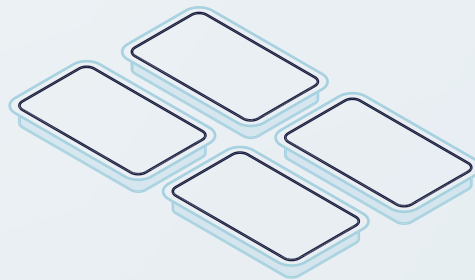
The FormShrink process uses special, extremely shrinkable thermoforming films. The finished packs pass through a shrink unit. The shrink properties of the film are activated by the heat effect of the hot water, and the film then lies tightly around the product.

# Pack presentation

We can offer you different types of product presentation: the standard type is the horizontal pack. But there are also tailor-made solutions available, if you require packs that are to be presented in a stand-up or hanging format.

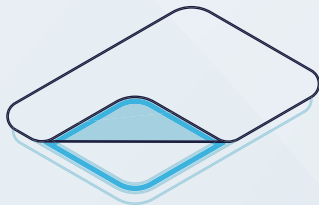


**Hanging**



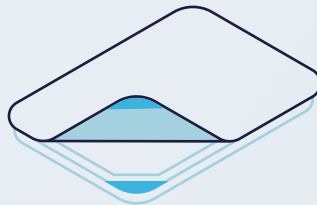
**Horizontal**

## Opening aids



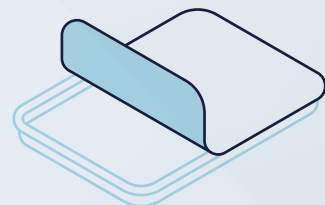
**Peel corner**

The seal seam at the peel corner is set back slightly with a larger radius. The loose upper web tab, which is created in this way, is lifted up by a raised bump in the lower web. This enables the tab to be gripped easily and the pack to be opened.



**Lower web corner cut**

When the pack is opened, the corner piece of the lower web is pulled off with the upper web. This means the corner is easy to grasp. This opening aid is produced by making a cut in the lower web.



**Tear flap**

A tear flap is an unsealed area, which extends across the whole width of the pack, enabling the tear flap to be conveniently gripped.



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