

## CASE STUDY: LARGE UK RED MEAT MANUFACTURER

# Preventing production downtime in 24 hours

### Situation

In an emergency situation, where the entire production site was down due to unforeseen circumstances, Sealpac UK's engineering team were called. With their production schedule in jeopardy and in danger of facing fines by their major retail customer, they urgently needed a second traysealer machine up and running in record time.

### Solution – A8 Traysealer

We responded by immediately sending out an A8 Traysealer to a second site. We also sent out an engineer to greet the traysealer off the delivery truck and supervise the installation. Within a day, the new traysealer was offloaded, installed and commissioned. Our engineer stayed on site to deliver emergency bespoke training across the subsequent two days to ensure optimal performance of the machine and to help recoup the original production schedule.

- + The high output A8 Traysealer can be combined with brand new MA-S servo magazine denester
- + Capable of producing up to 140 trays per minute
- + Easily integrated into existing production lines
- + Has a compact and fully electric MA-S800 magazine denester



We're very happy with the service and support we receive from Sealpac UK. No request is ever too much. Their responsiveness in dealing with our urgent request helped us avoid a costly delay in production.



### Results

Thanks to the fast turnaround, this red meat manufacturer suffered no dips in production. They met all their targets with no delays and delivered for their customers.



Find out about our fresh-thinking solutions and how we can help your business perform at [www.sealpac-uk.com](http://www.sealpac-uk.com) or call us on 0845 302 3056

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