

CM SERIES

The CM Series thermoformers are advanced, chain-driven packaging systems designed for automatic vacuum and MAP (Modified Atmosphere Packaging) applications. Commonly used in the dairy, meat, poultry, seafood, bakery, dried fruits, vegetables and medical sectors, these machines deliver consistent and efficient results.

Capable of operating at 5-12 cycles per minute, the CM Series supports a web width range of 180 to 600 mm and can process both flexible and rigid bottom web materials. With forming depths of up to 150 mm and compatibility with top web materials such as PA+PE, aluminum and Tyvek, it adapts seamlessly to a wide variety of packaging needs.

Whether for small-scale production or high-output lines, the CM Series ensures precise forming, reliable sealing and long-term durability.



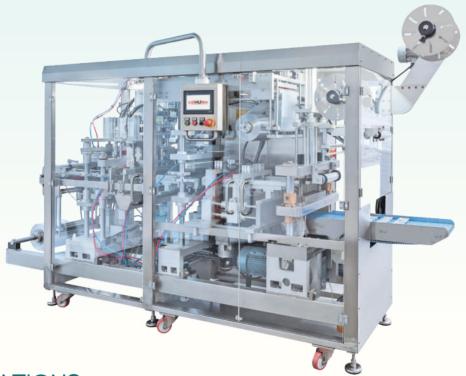


YZ SERIES

The YZ Series thermoforming machines are fully automated FFS (Form-Fill-Seal) systems engineered for the hygienic packaging of liquid and pasty food products – including water, juice, ketchup, honey, butter, margarine, yoghurt, cream cheese, jam... Designed to deliver high-speed and precise operation, they offer a performance capacity of 15 to 35 cycles per minute with web widths ranging from 150 to 500 mm and index lengths of 70 to 200 mm.

These machines are compatible with various bottom web materials such as PVC, PET, PS and PP with film thicknesses between 550– $1200\,\mu m$ and use AL+PET for top web sealing. With a forming depth that adapts to diverse container formats, the YZ Series ensures accurate filling and secure sealing across a wide product range.

Combining precision, hygiene, and efficiency, YZ Series is the ideal solution for modern food packaging lines.

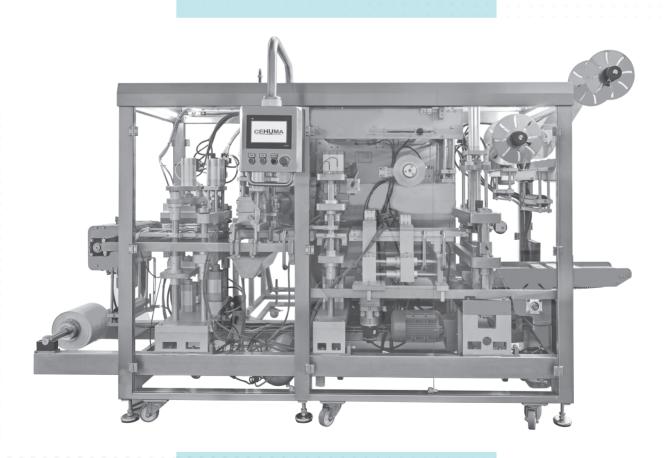


APPLICATIONS





FROM VISION TO PACKAGING WITHOUT LIMITS



İkitelli Organize San. Böl. Sinpaş İş Modern San. Sit. F Blok No: F27, 34490 Başakşehir / İstanbul / TURKEY +90 212 807 09 65 sales@cehuma.com www.cehuma.com

