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(54) **BAG SEALING SYSTEM AND METHOD**

Publication Classification

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(52) **U.S. Cl.** **156/269; 156/382**

(57) **ABSTRACT**

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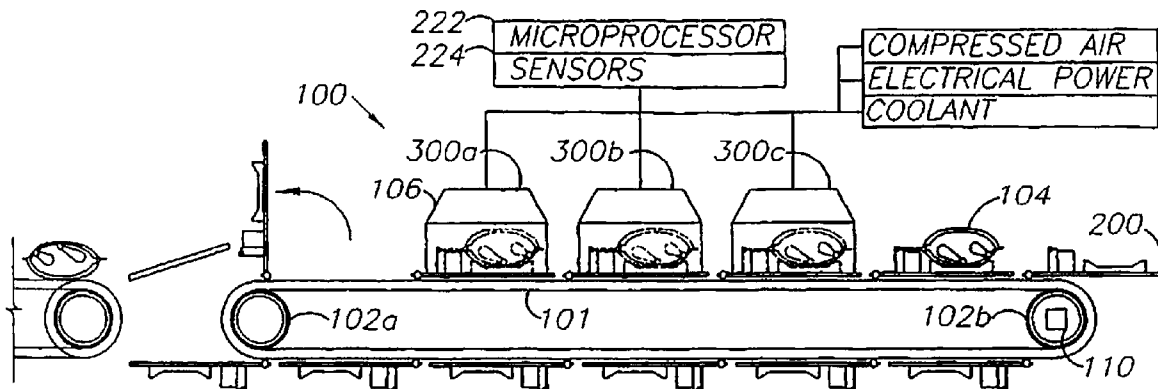
A system for sealing thermoplastic film includes one or more bag sealing units, each comprising a lower vacuum platen and a vacuum chamber cover adapted for sealing engagement on the platen to form a vacuum chamber. A sealing bar assembly includes a sealing bar designed for constant heated operation and a pair of cooling plates which function as heat sinks. The sealing bar assembly is pneumatically reciprocated between a raised, disengaged position and a lowered position with the sealing bar engaging the neck of a bag for hermetically sealing same. The cooling plates clamp the bag neck against a sealing support assembly. A method of sealing a thermoplastic film bag includes the steps of placing a packaging object in a thermoplastic bag and placing the bag on a cradle with the bag neck extending over a bag support assembly. A vacuum chamber cover is placed on the platen and evacuated to form a vacuum chamber. A sealing bar assembly melts the thermoplastic to form a sealed area across the bag neck. A cutoff knife blade severs the end of the bag beyond a sealed area, which extends across its neck.

(21) Appl. No.: **12/400,290**

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Related U.S. Application Data

(63) Continuation of application No. 12/030,049, filed on Feb. 12, 2008, now abandoned, which is a continuation-in-part of application No. 11/073,559, filed on Mar. 7, 2005, now Pat. No. 7,328,556, which is a continuation-in-part of application No. 10/345,763, filed on Jan. 16, 2003, now Pat. No. 6,862,867.



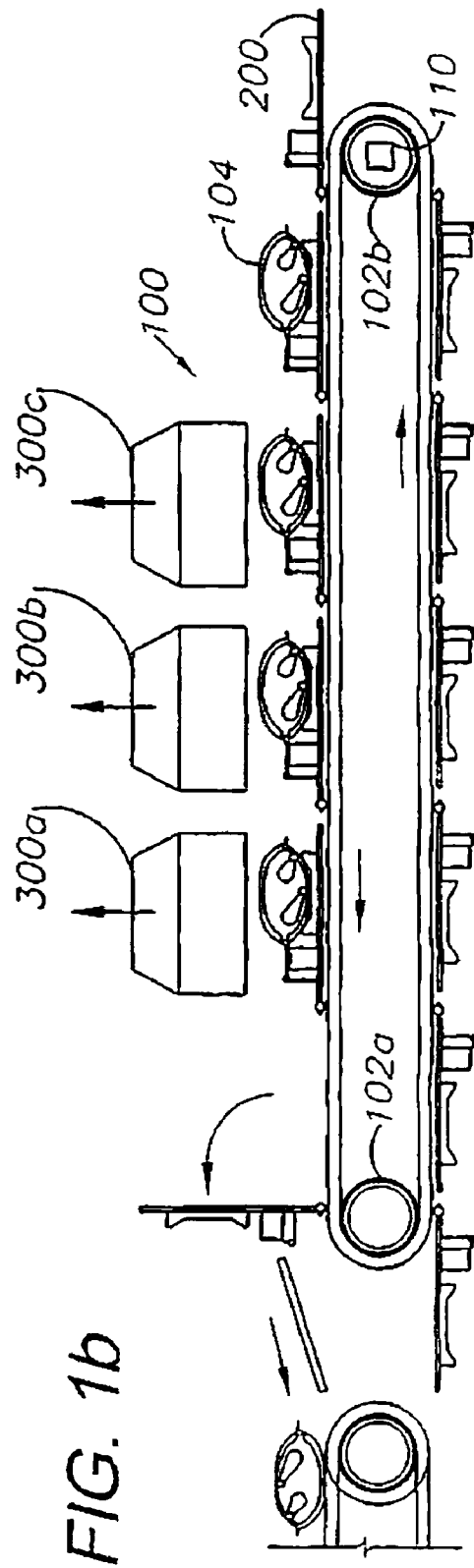
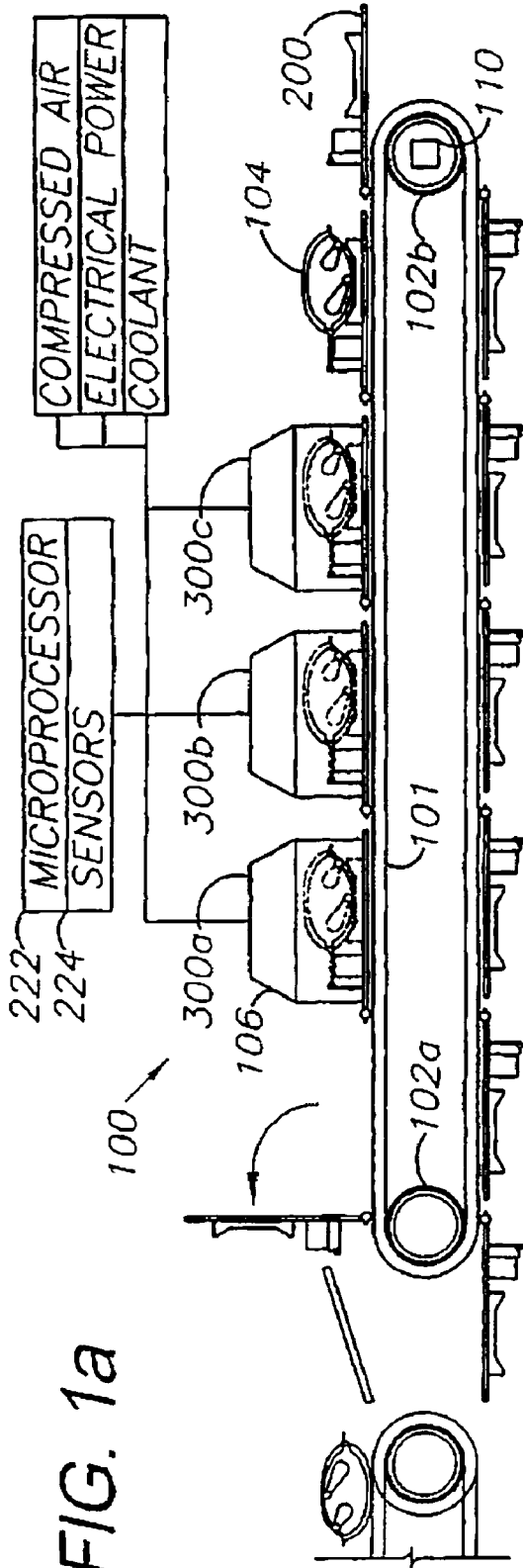


FIG. 2a

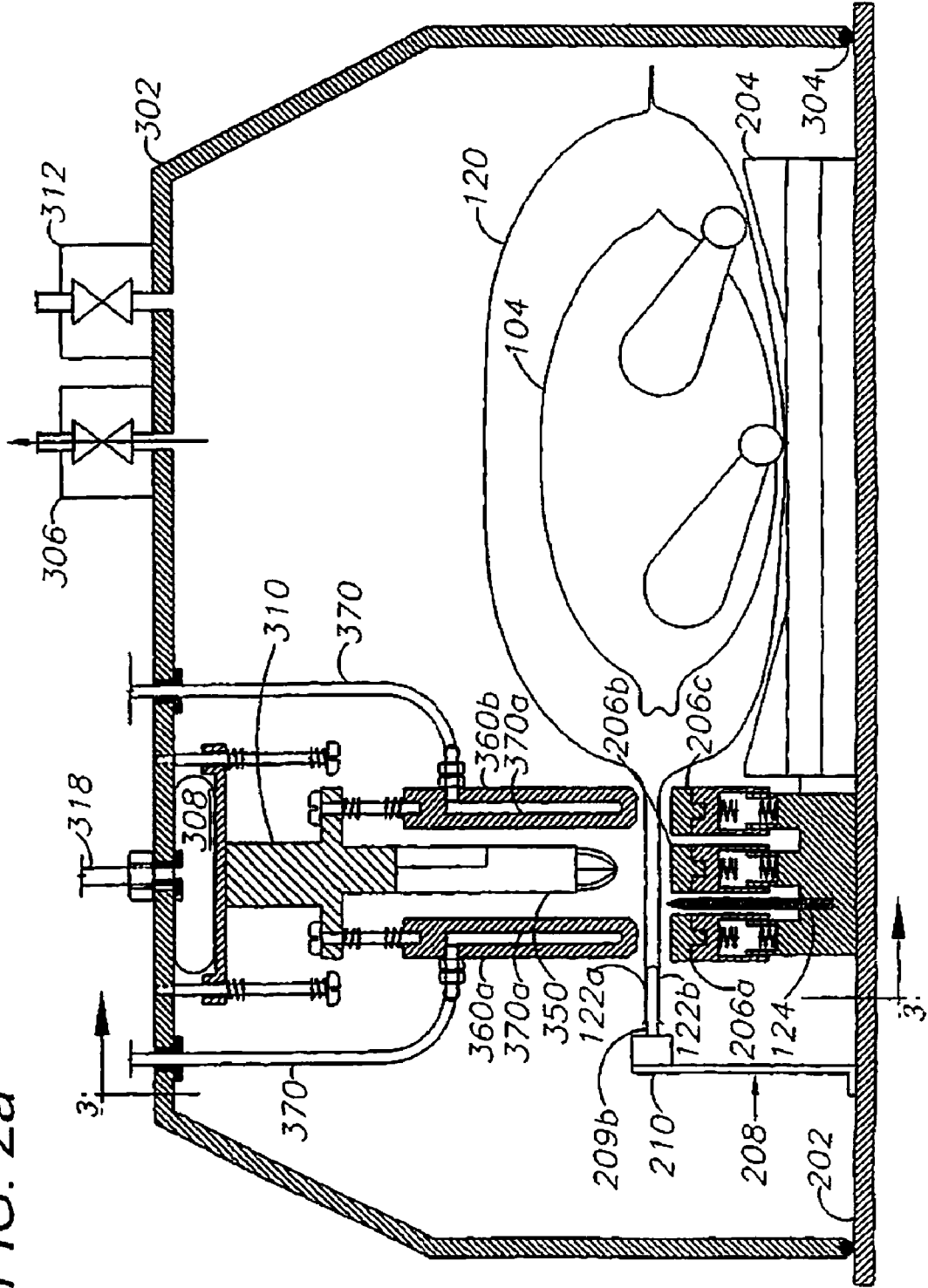


FIG. 2b

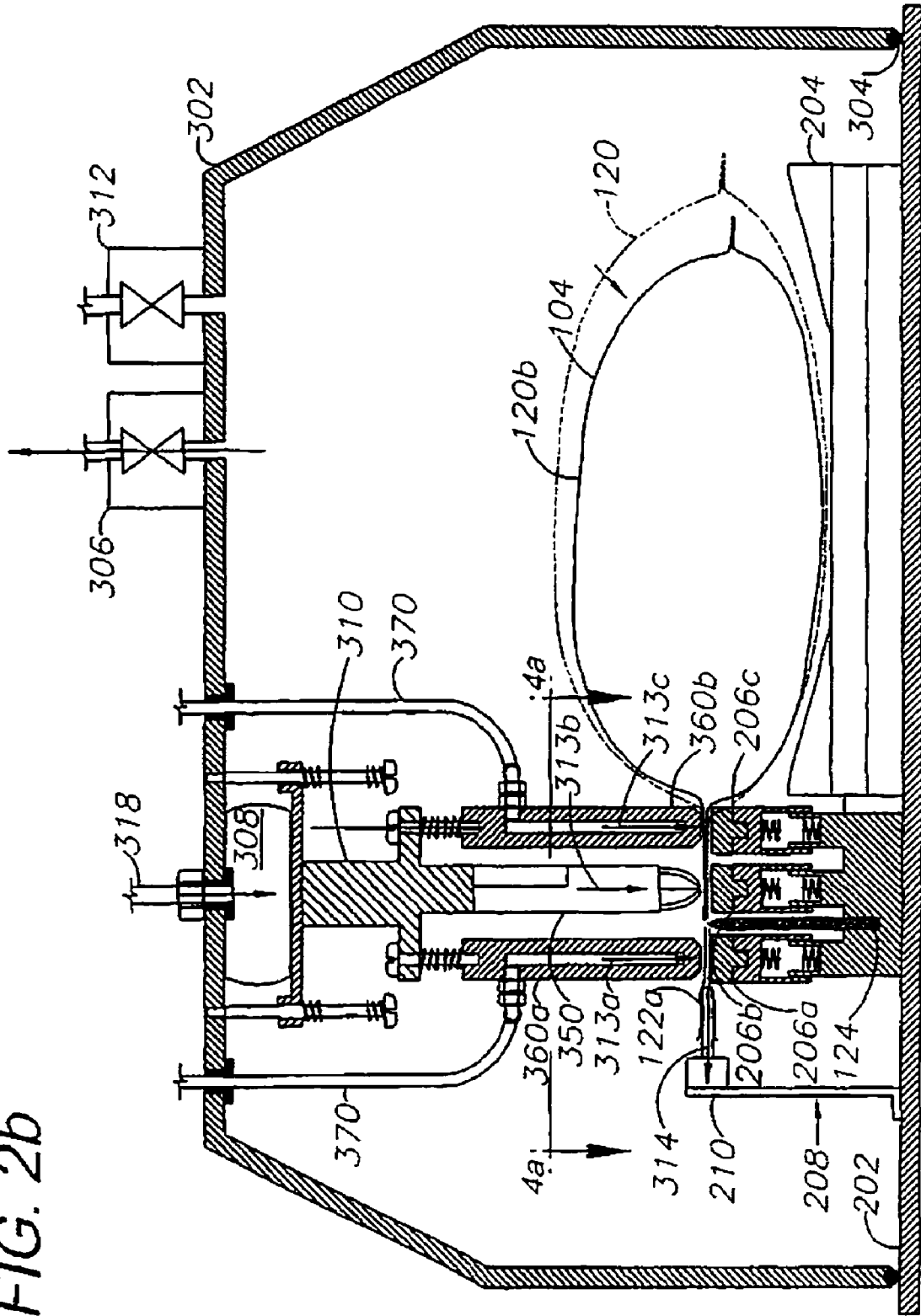


FIG. 3

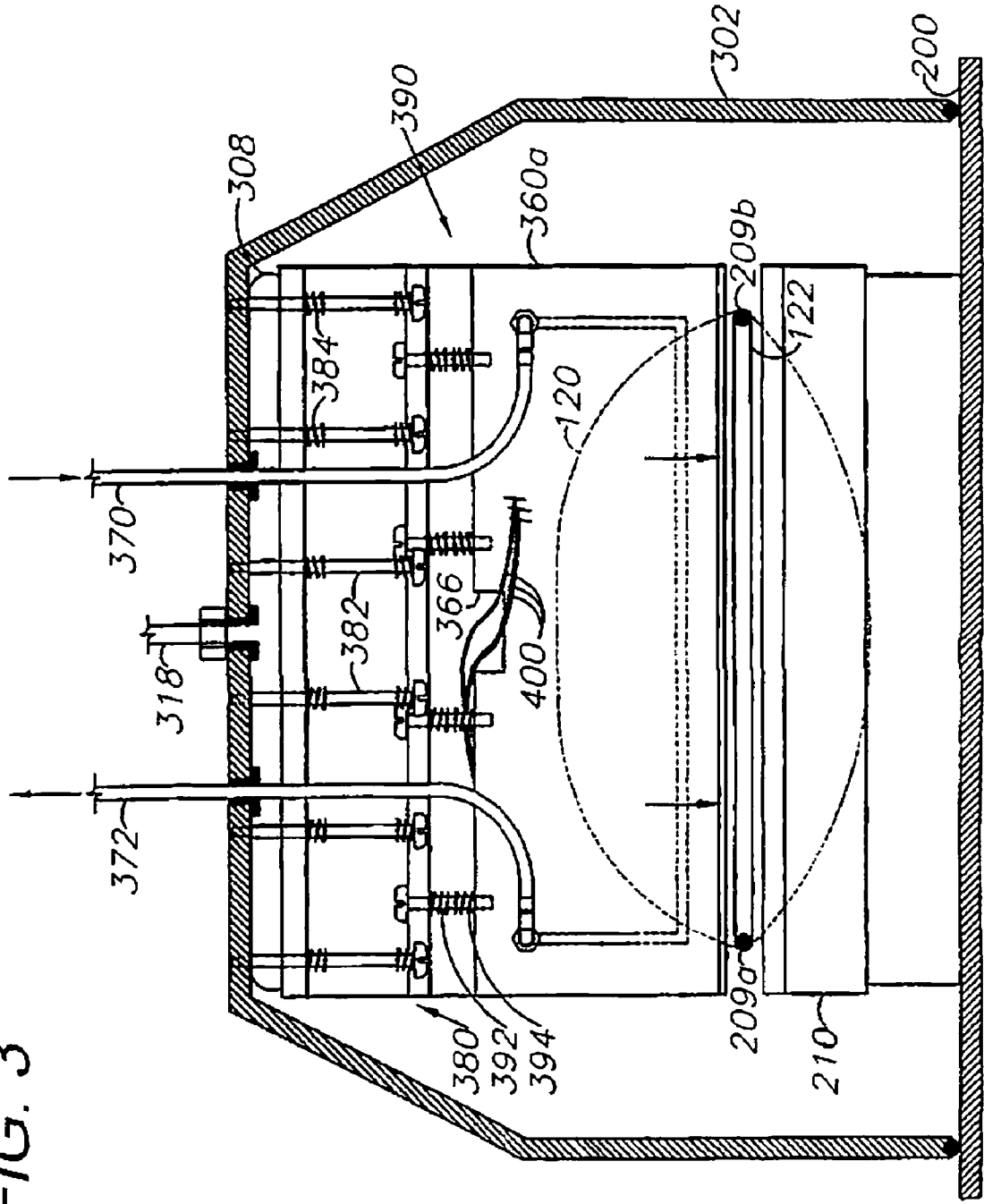


FIG. 4a

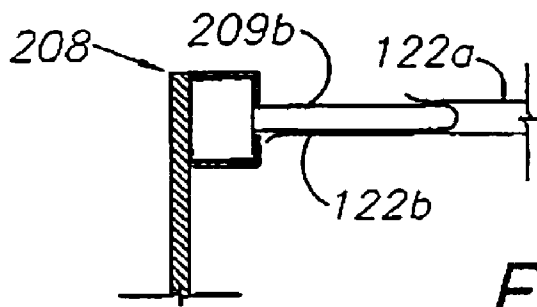
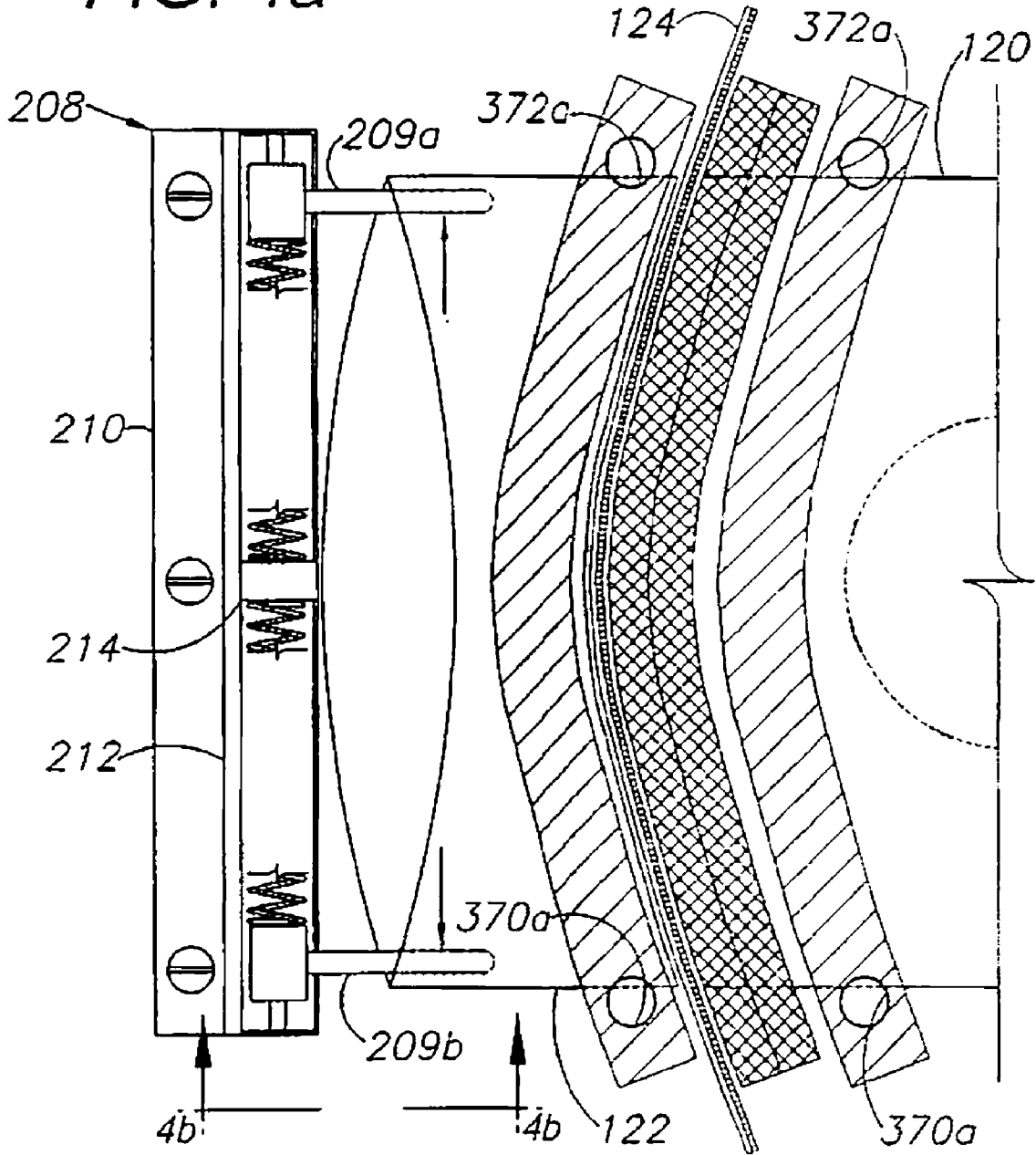
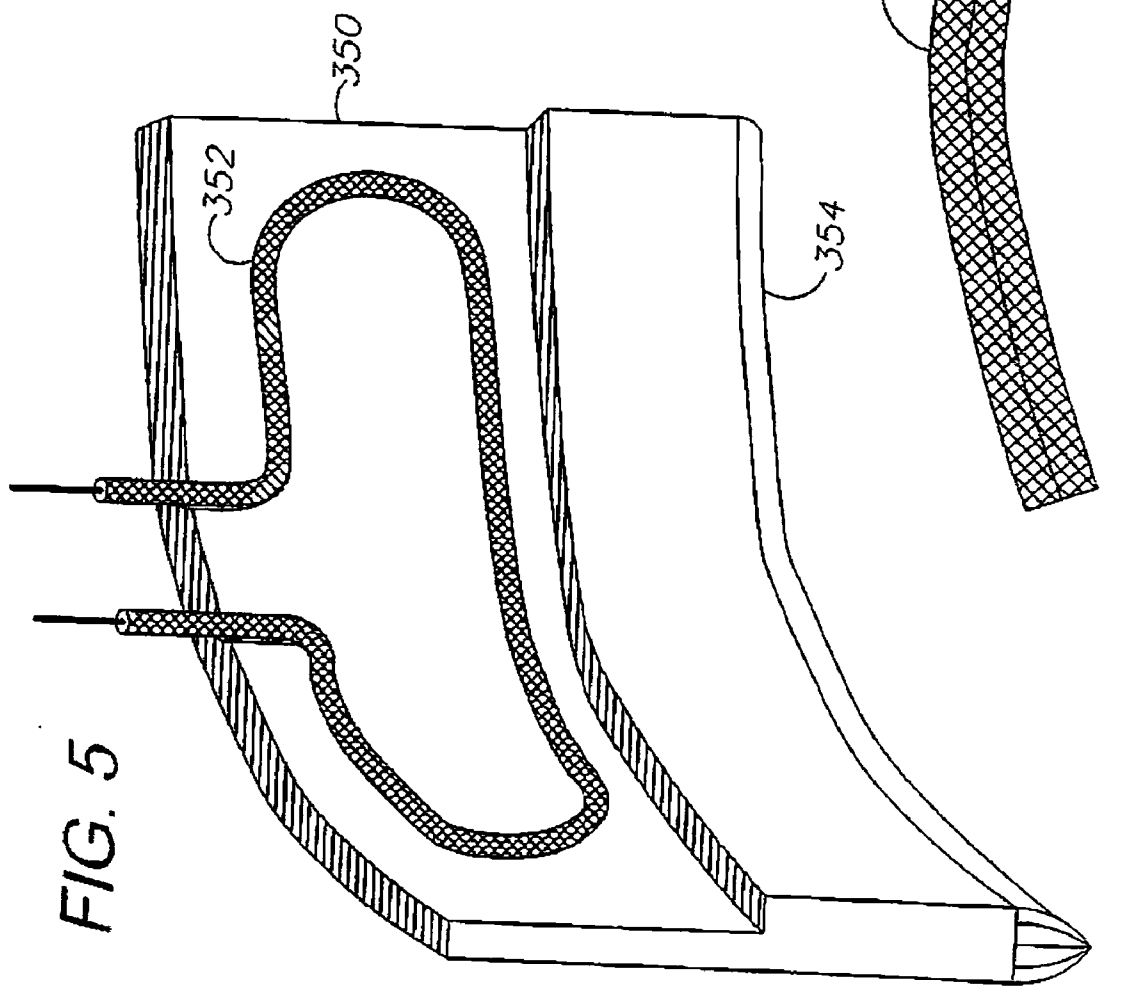


FIG. 4b



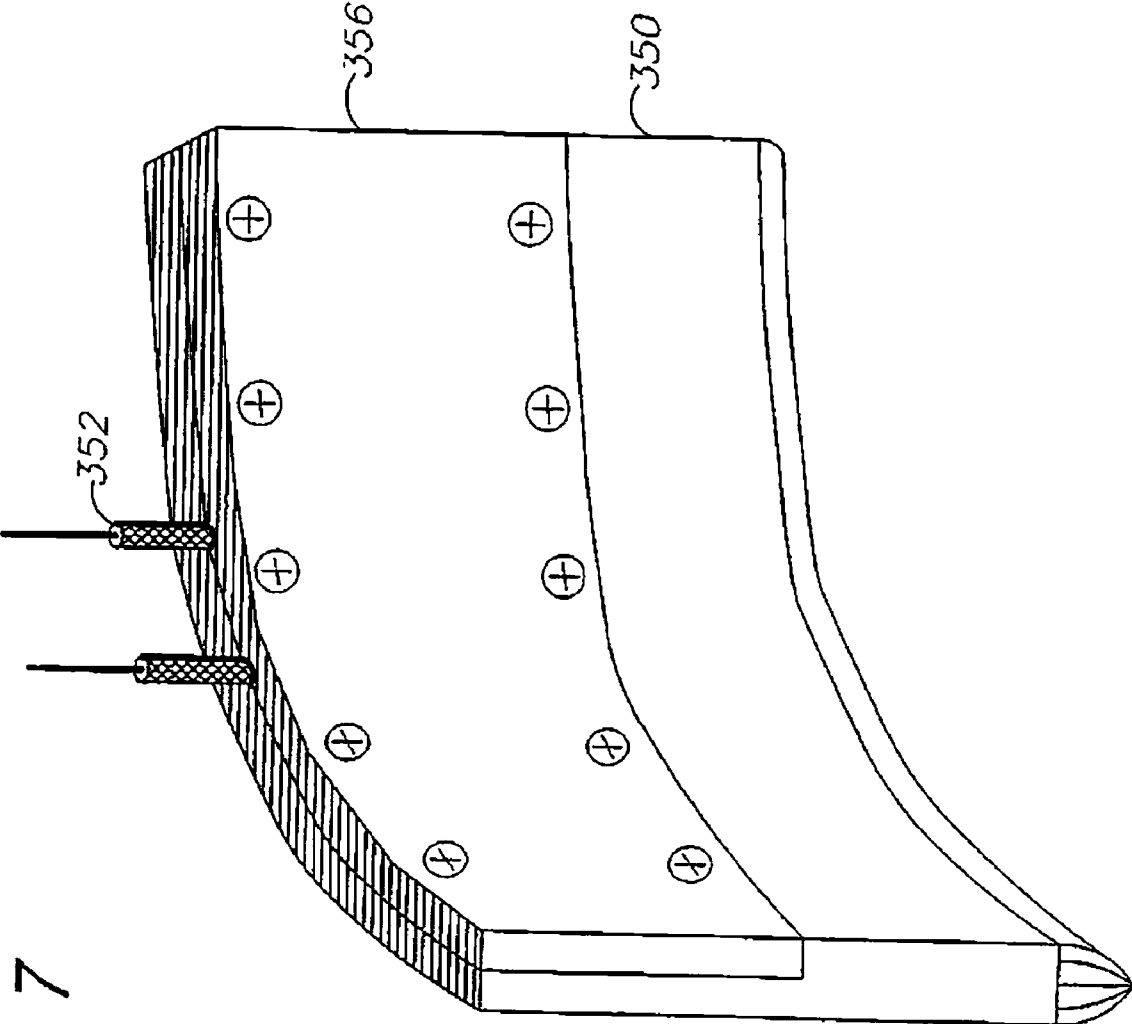


FIG. 7

FIG. 8

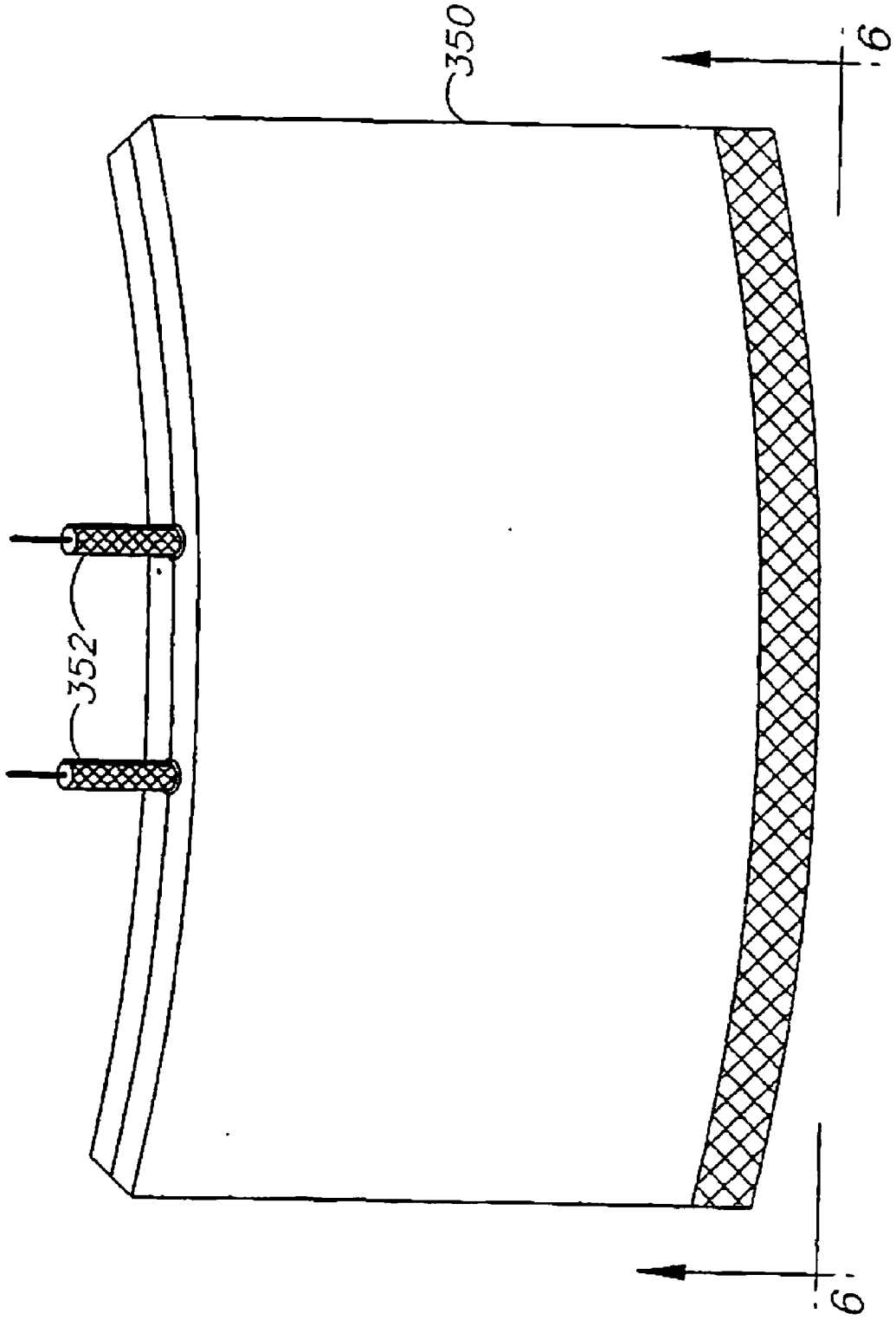


FIG. 10

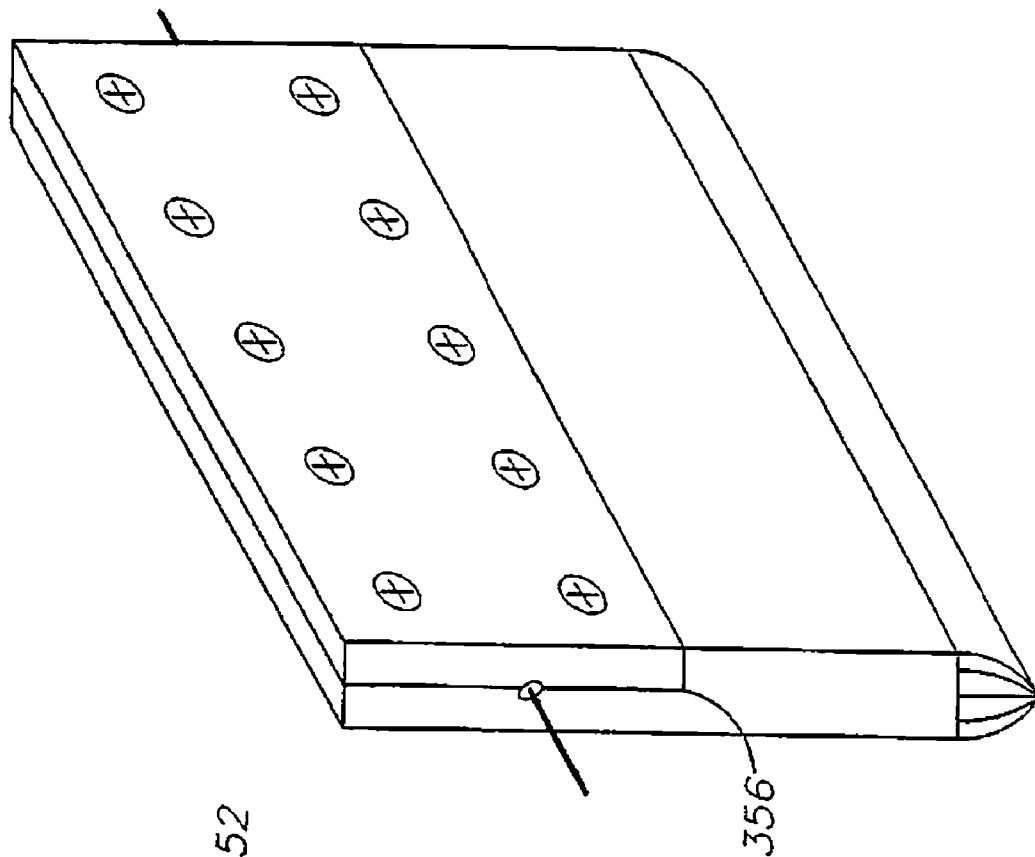


FIG. 9

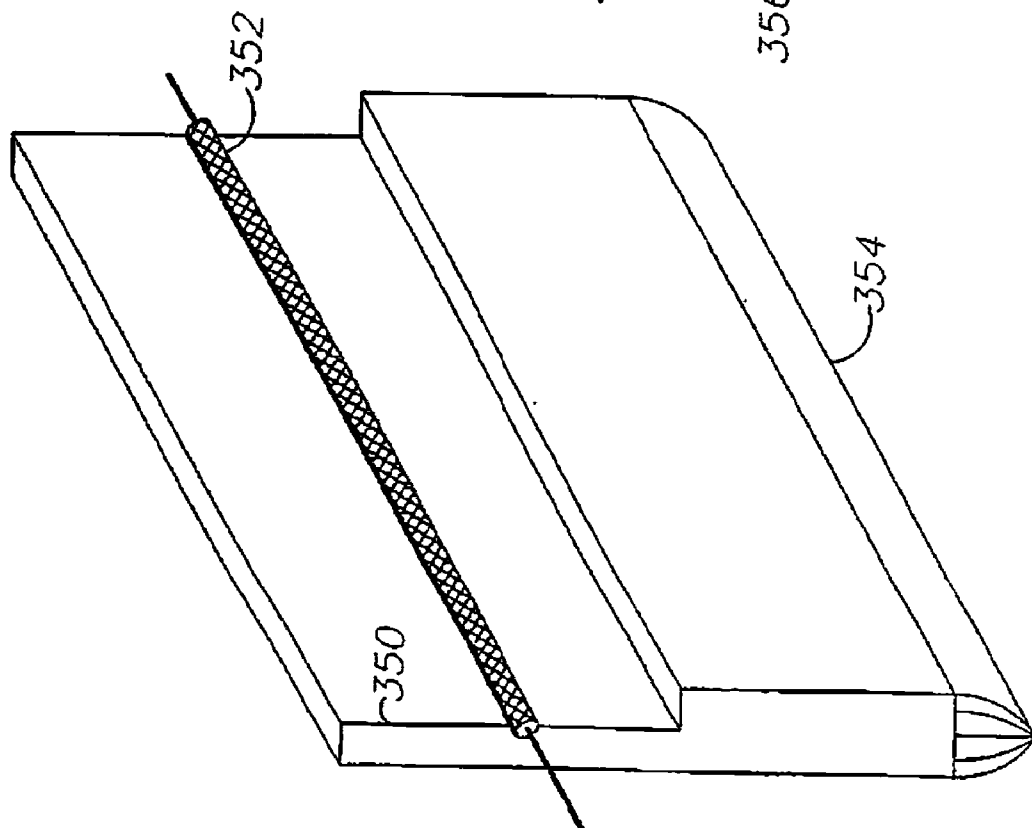


FIG. 11

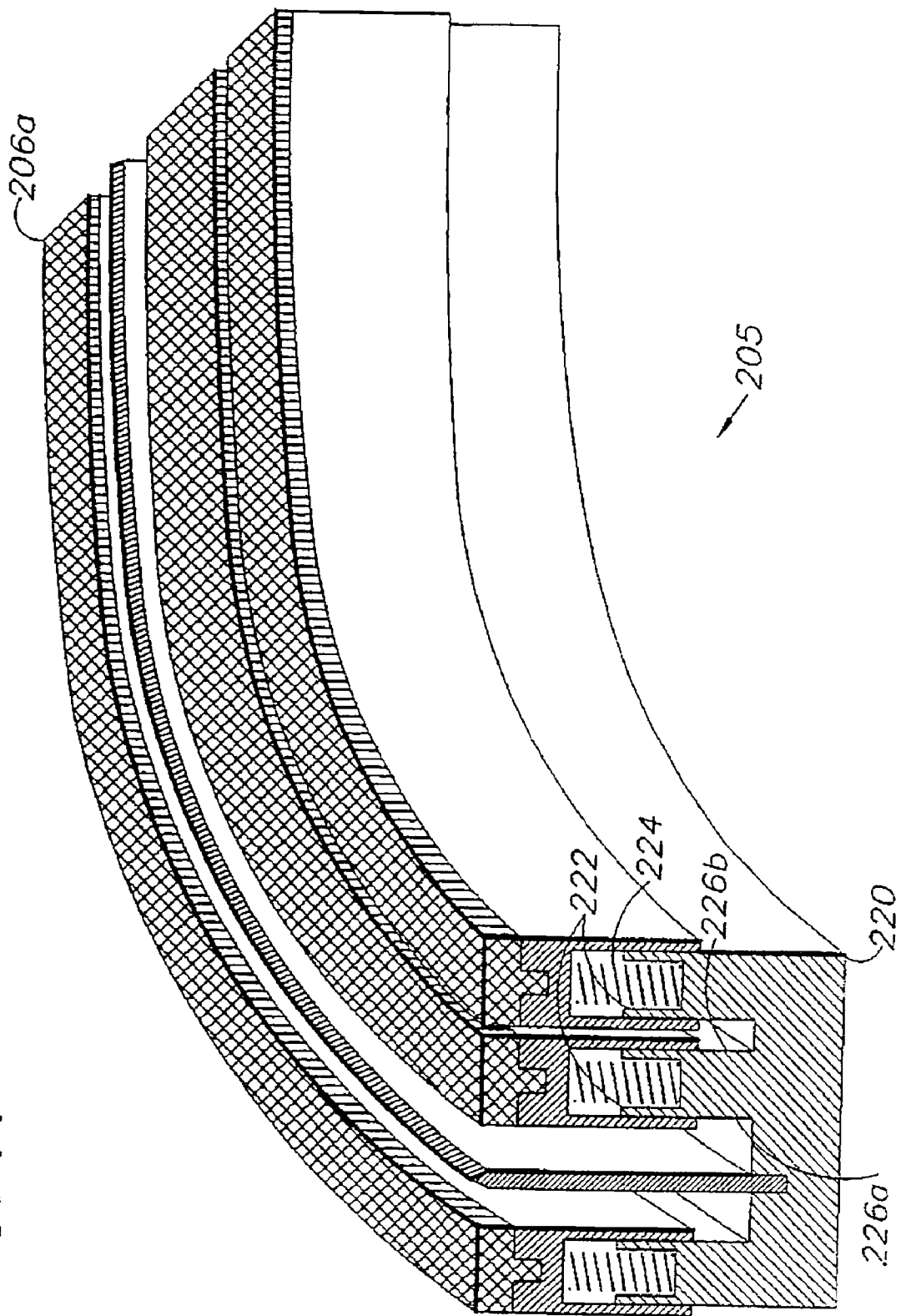
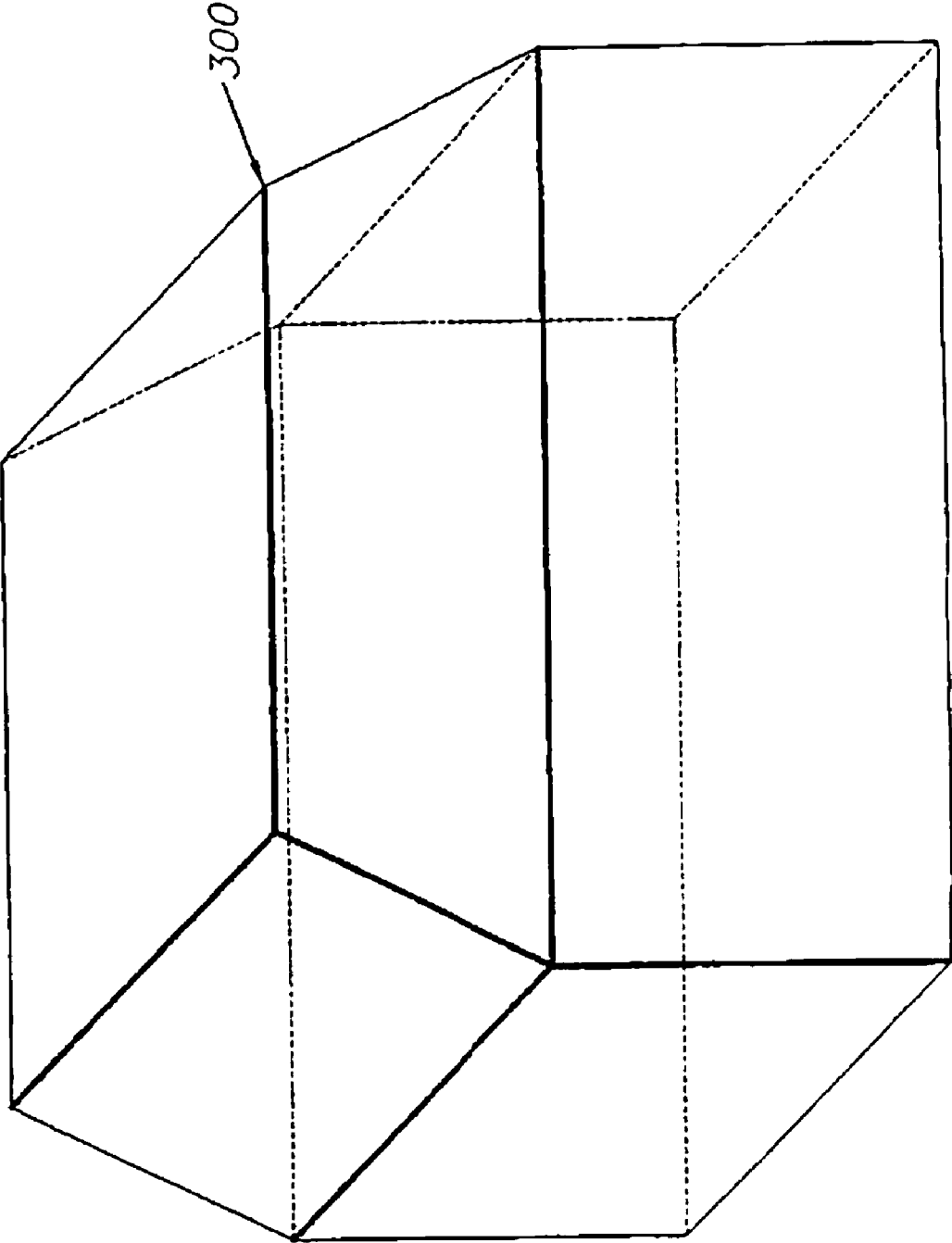


FIG. 12



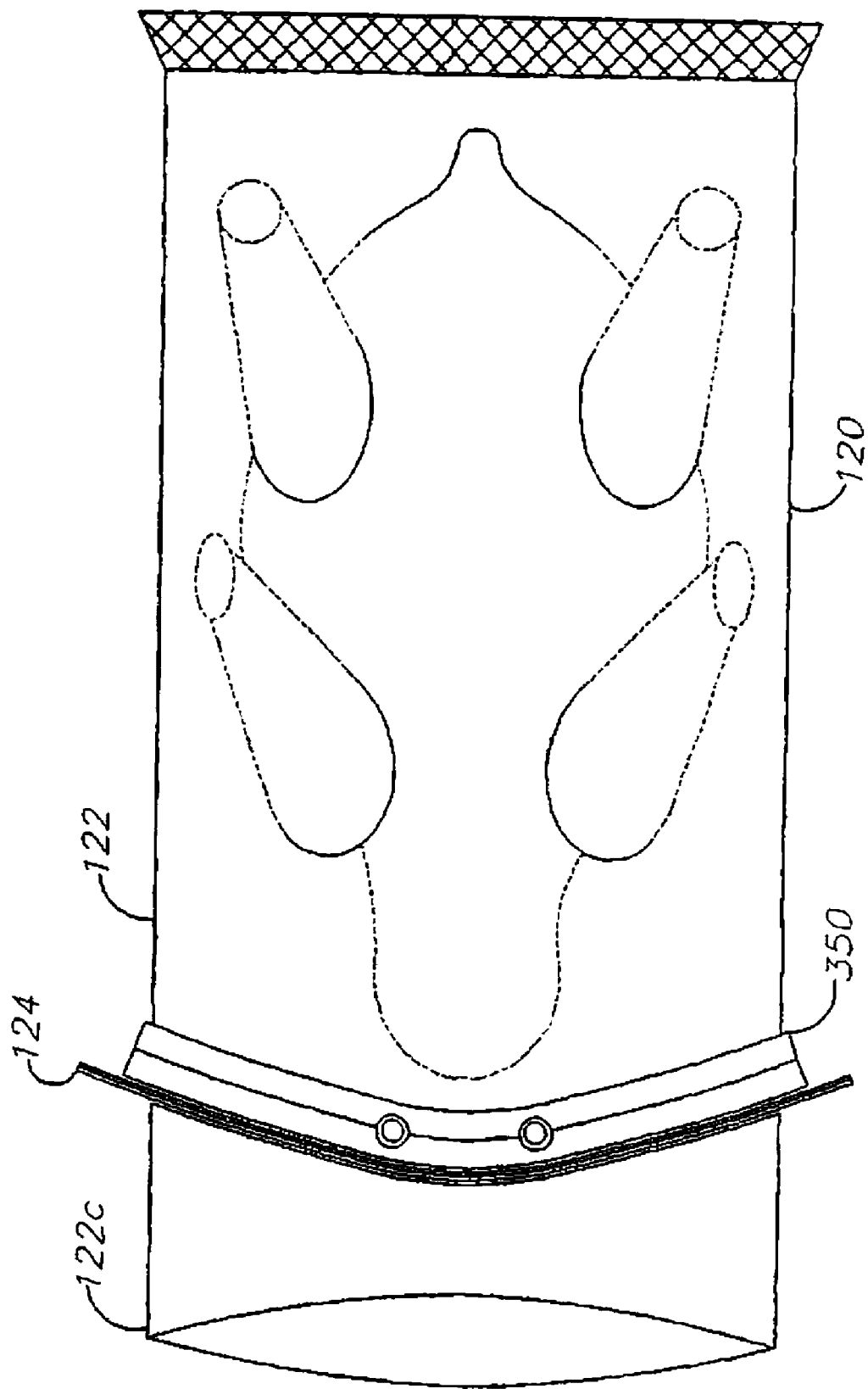
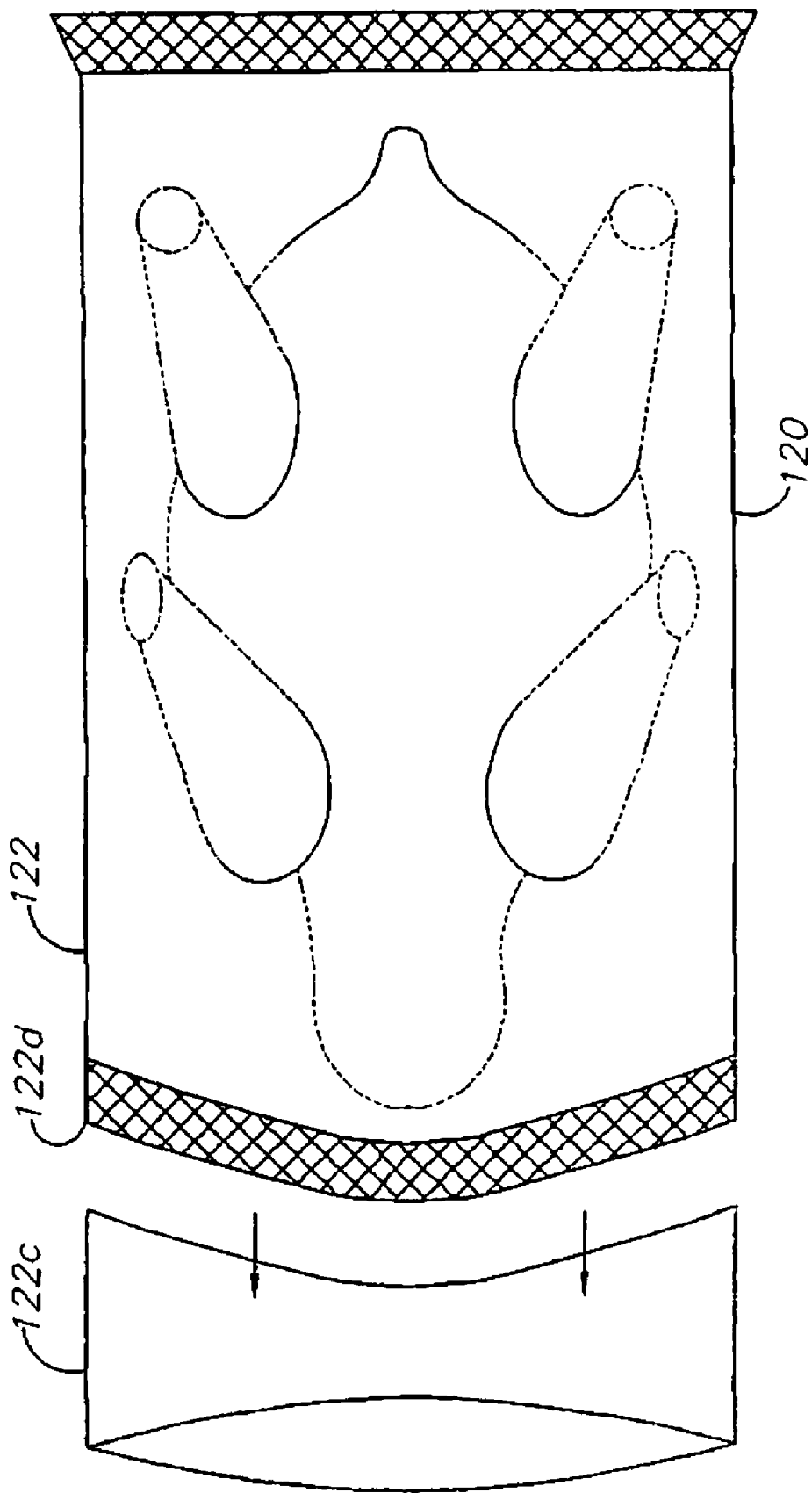


FIG. 13

FIG. 14



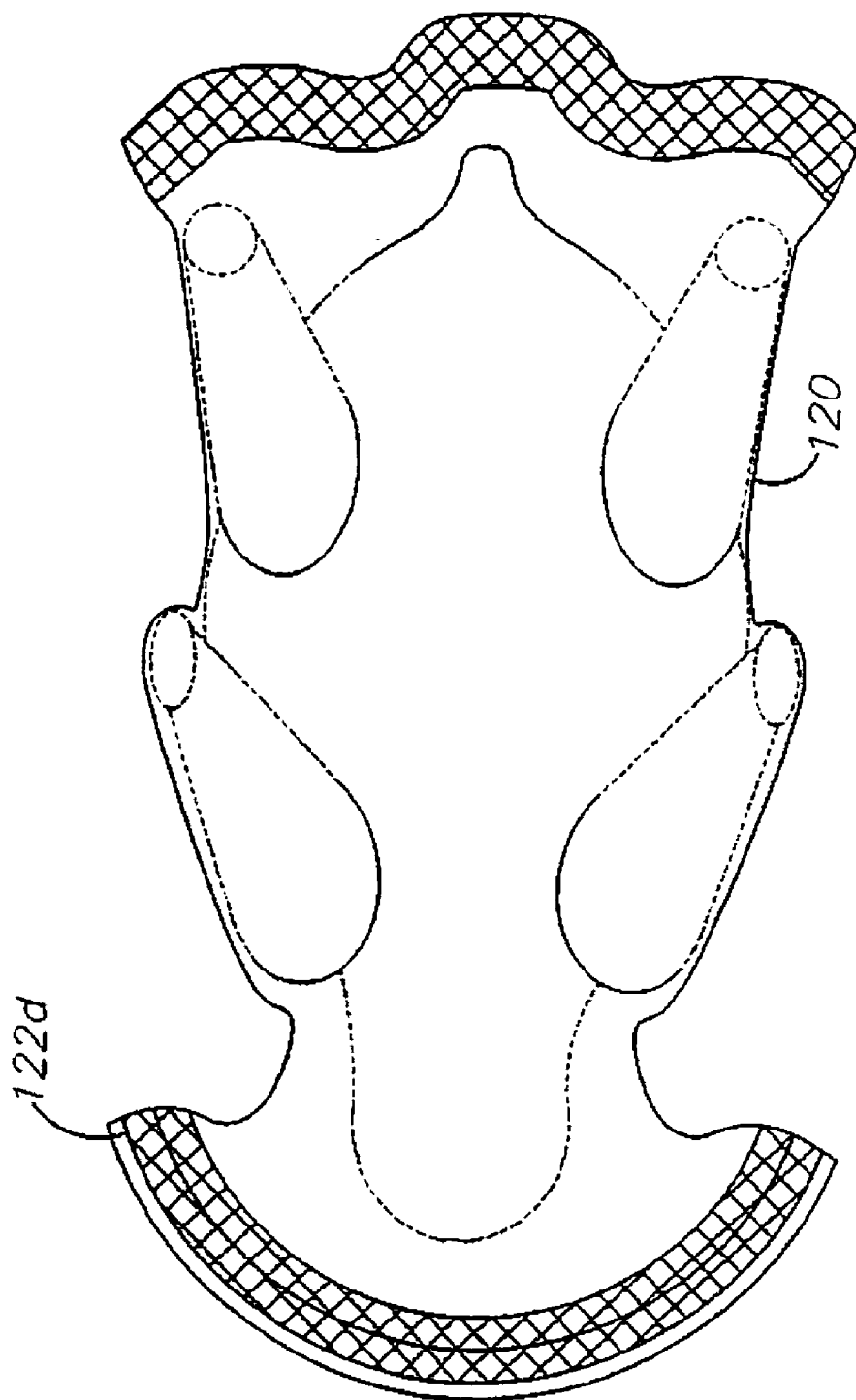
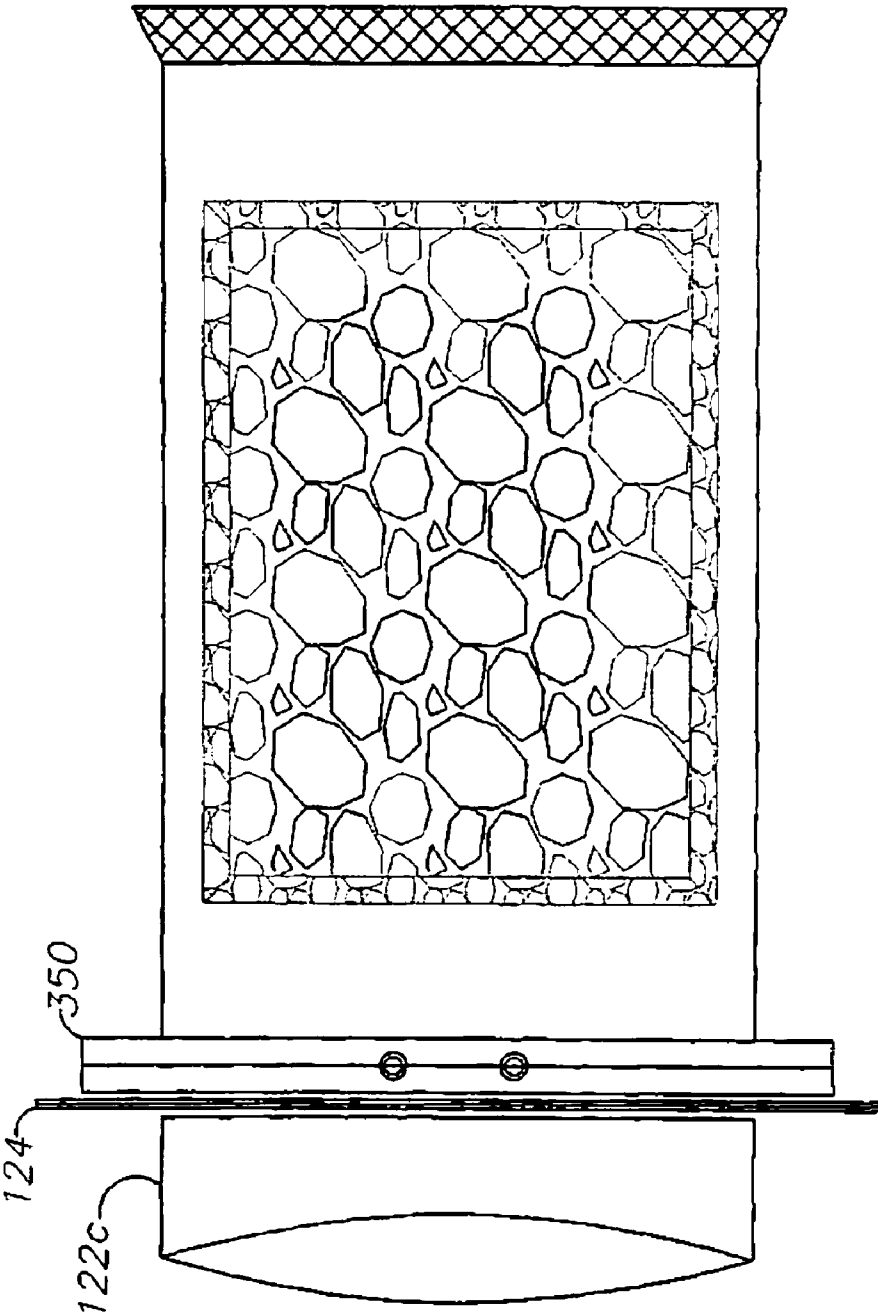


FIG. 15

FIG. 16



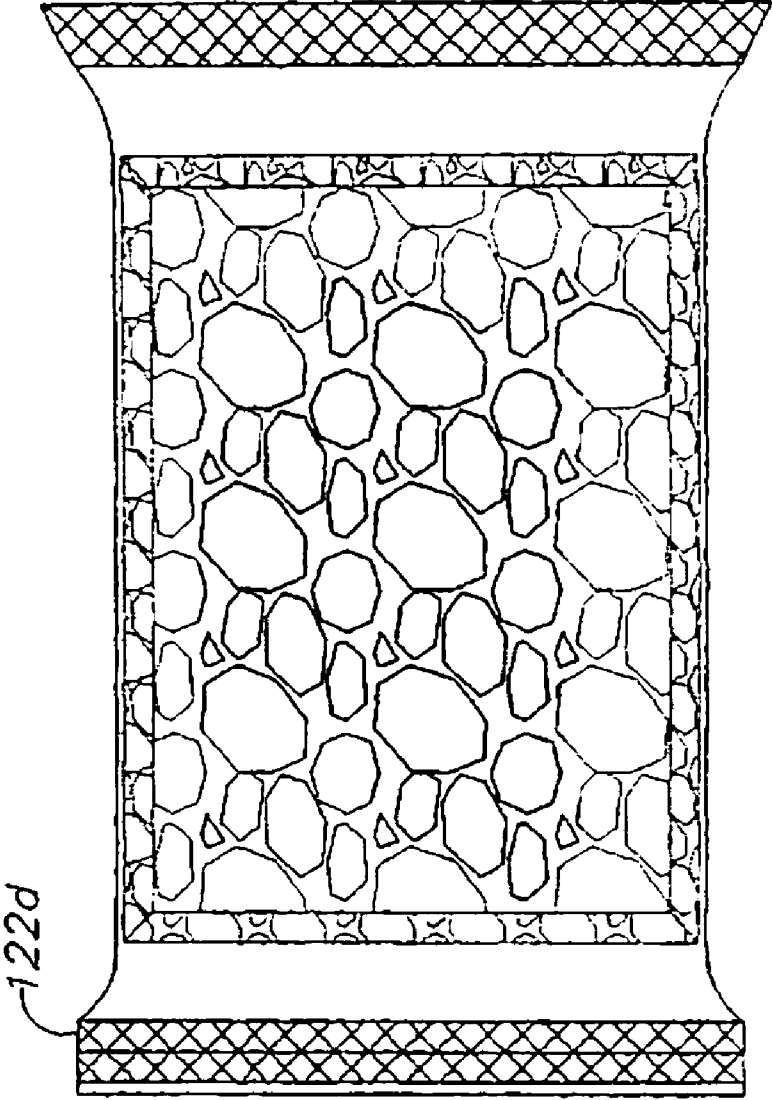


FIG. 17

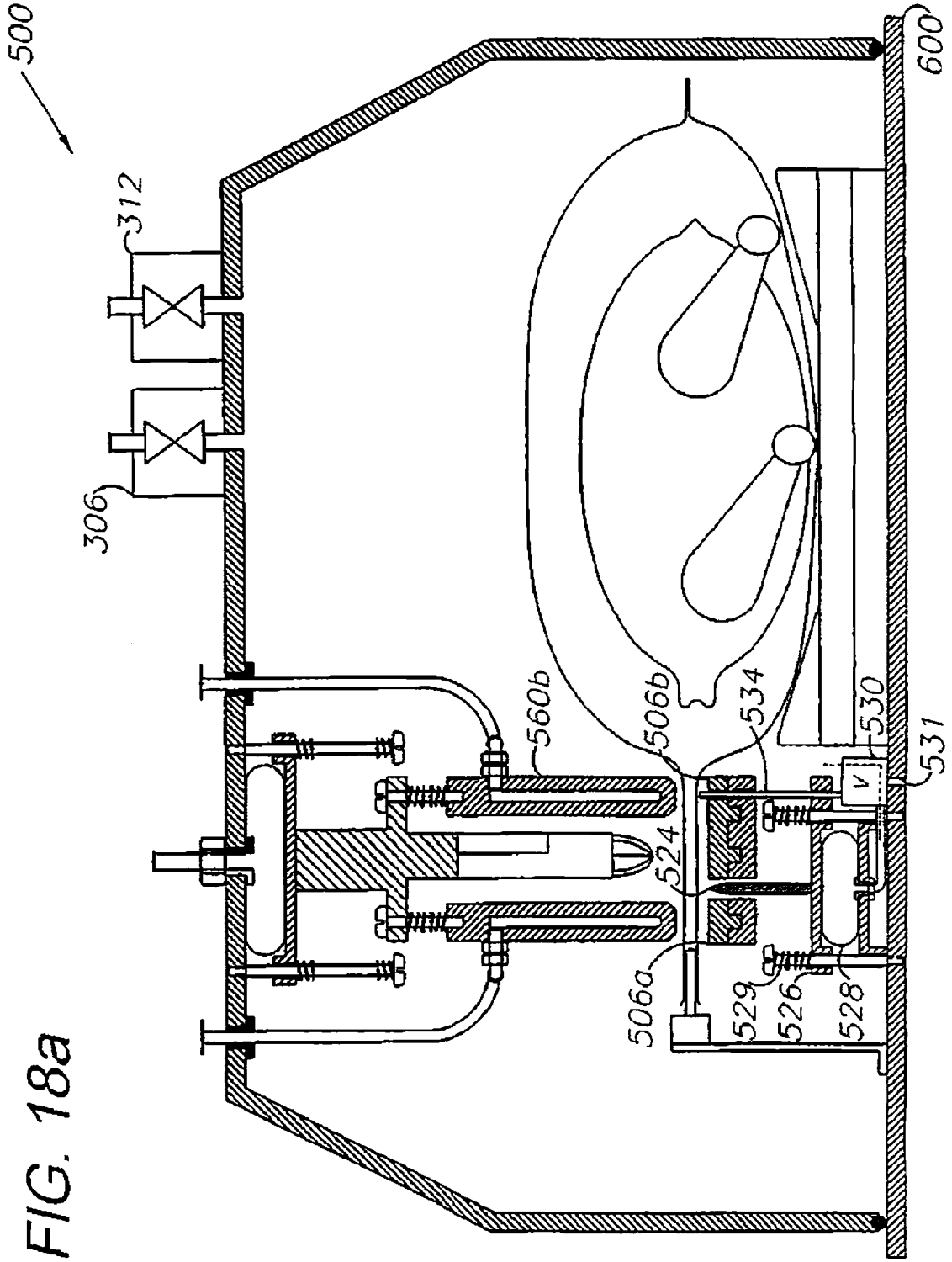


FIG. 18a

FIG. 18b

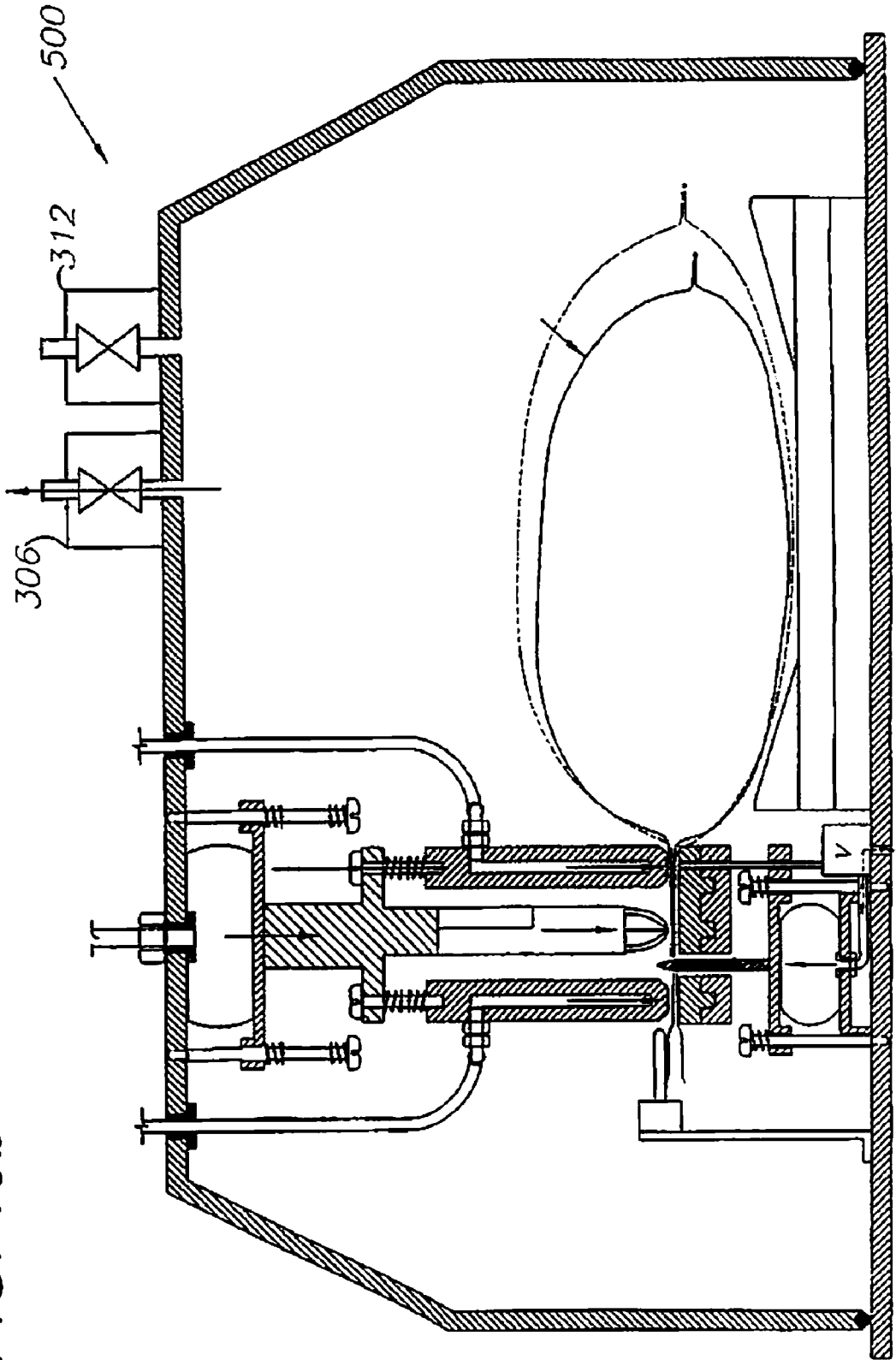


FIG. 18C

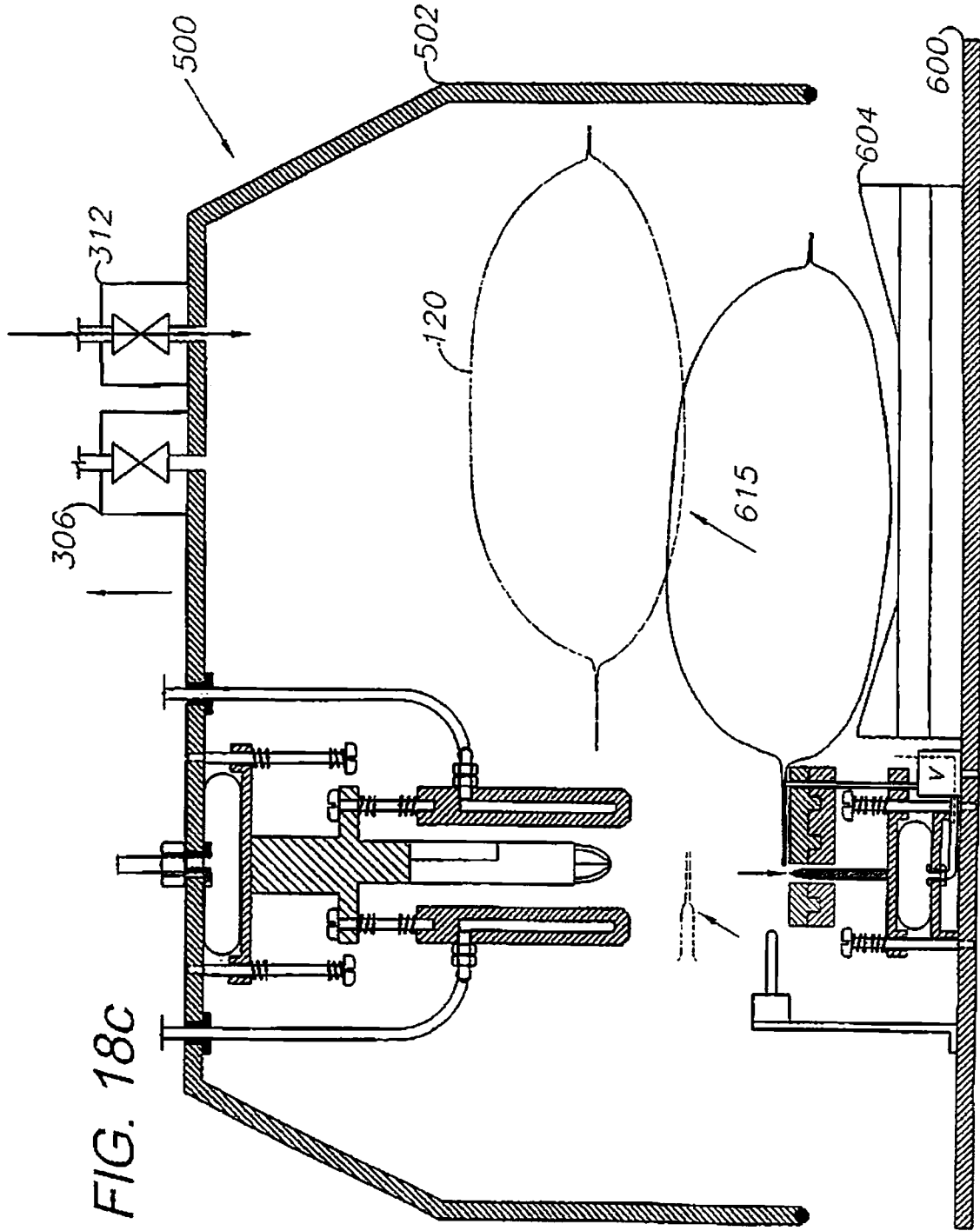
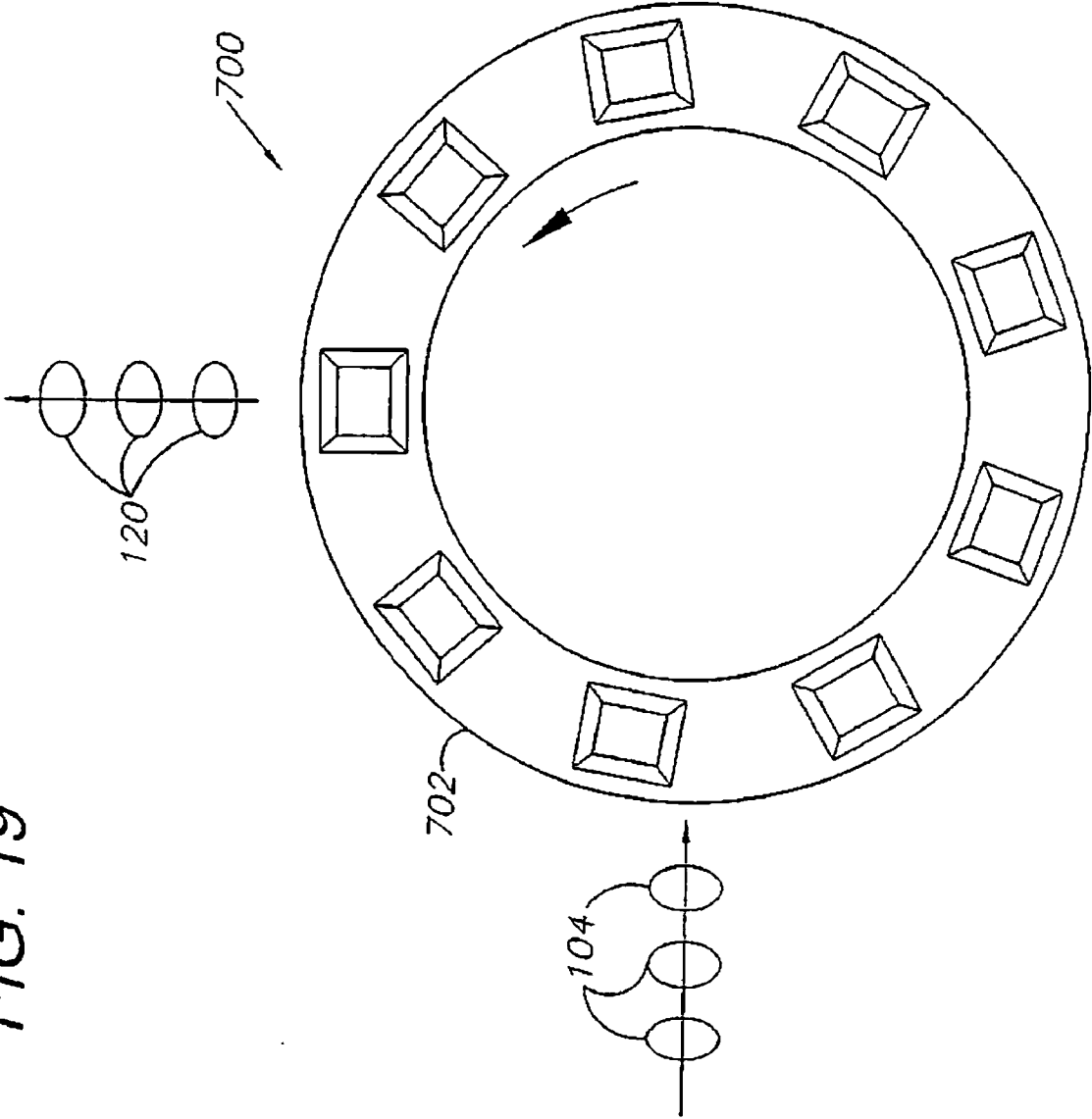


FIG. 19



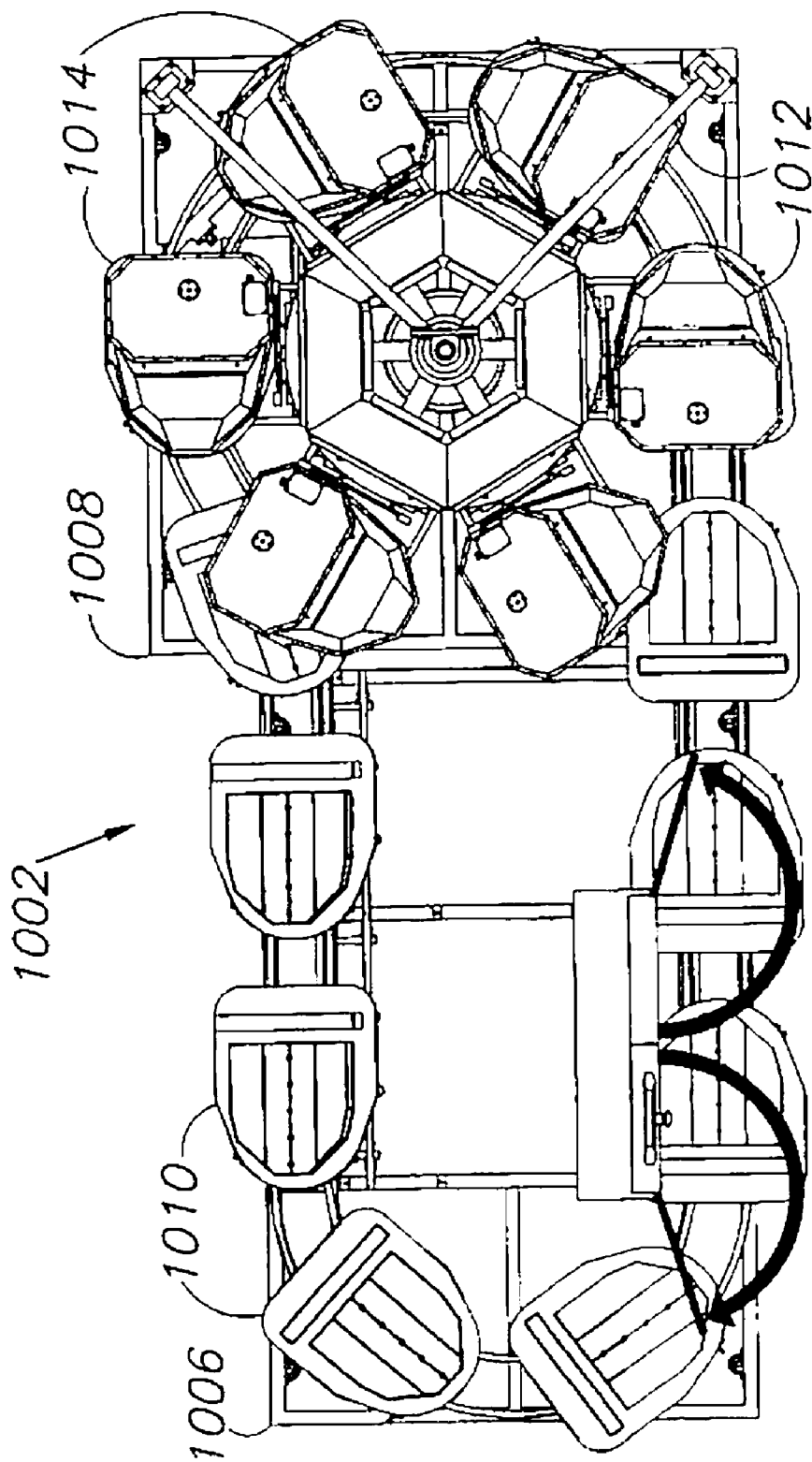


FIG. 20

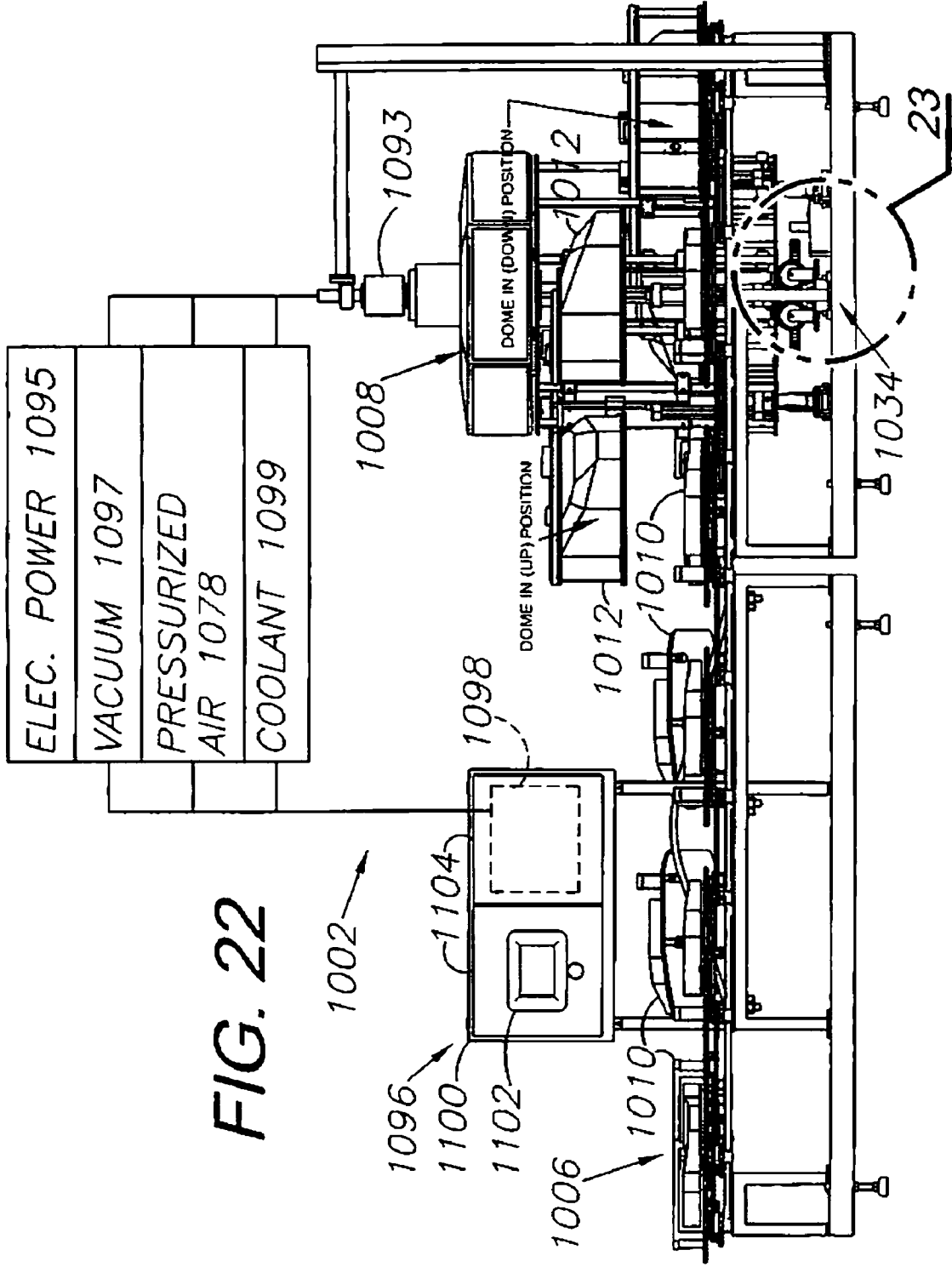


FIG. 22

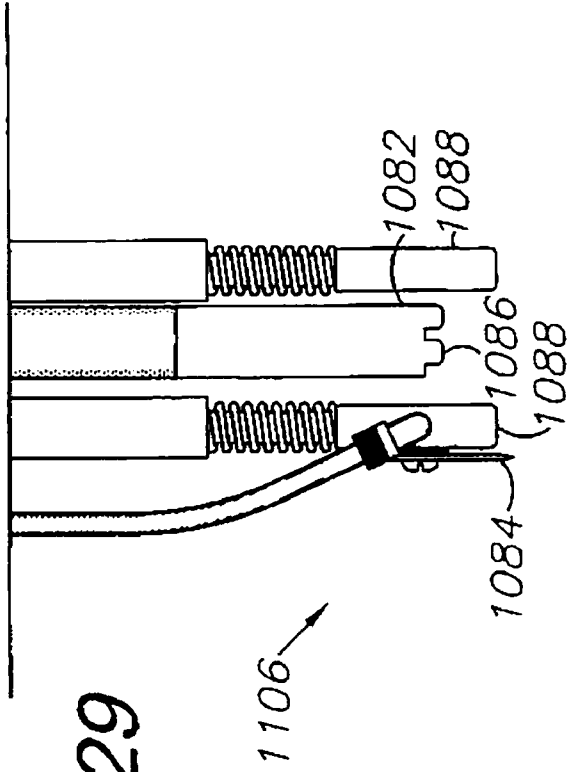


FIG. 29

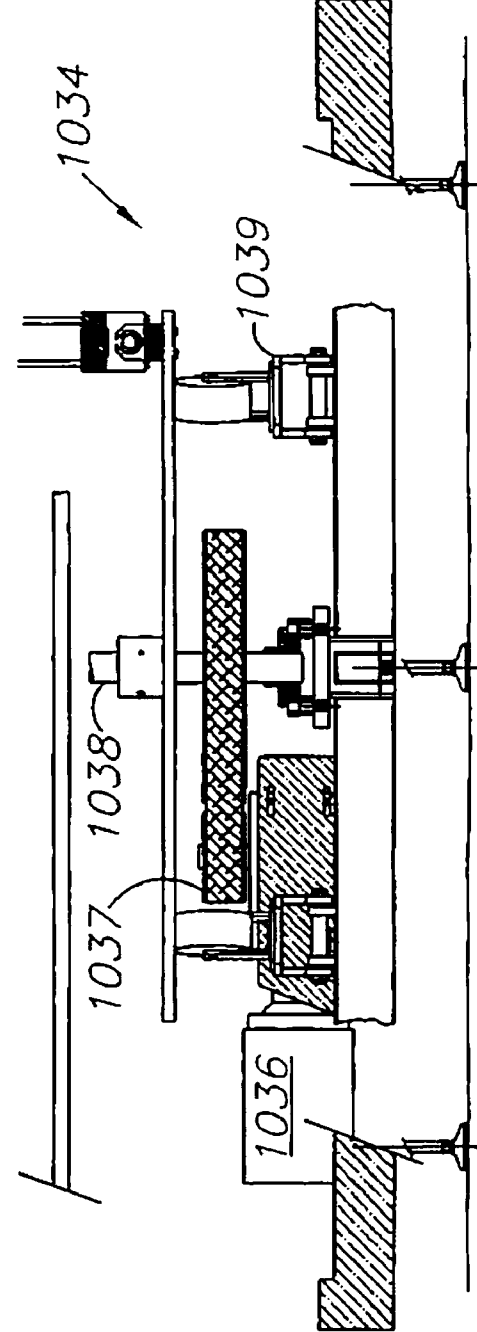


FIG. 23

FIG. 24

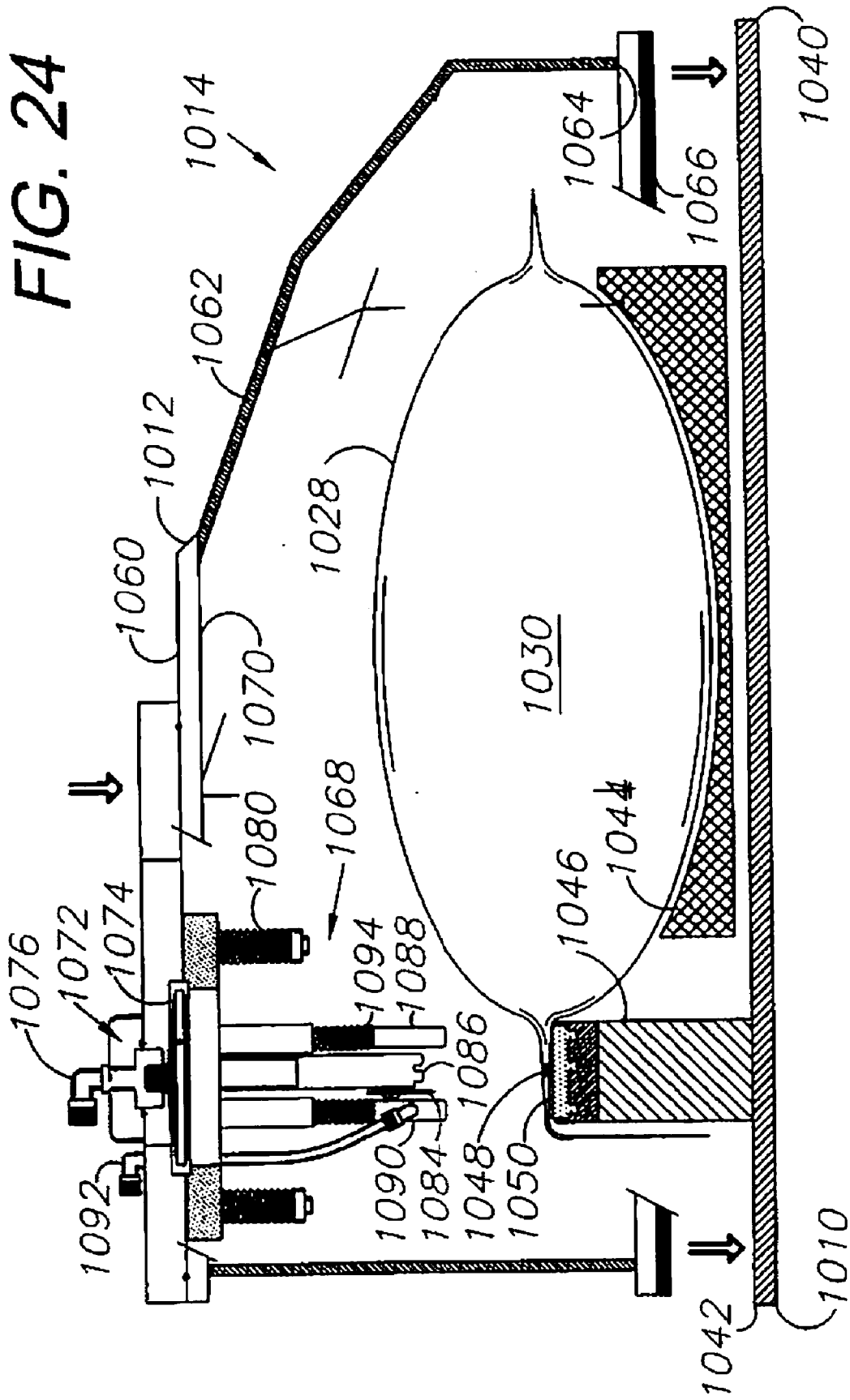


FIG. 25

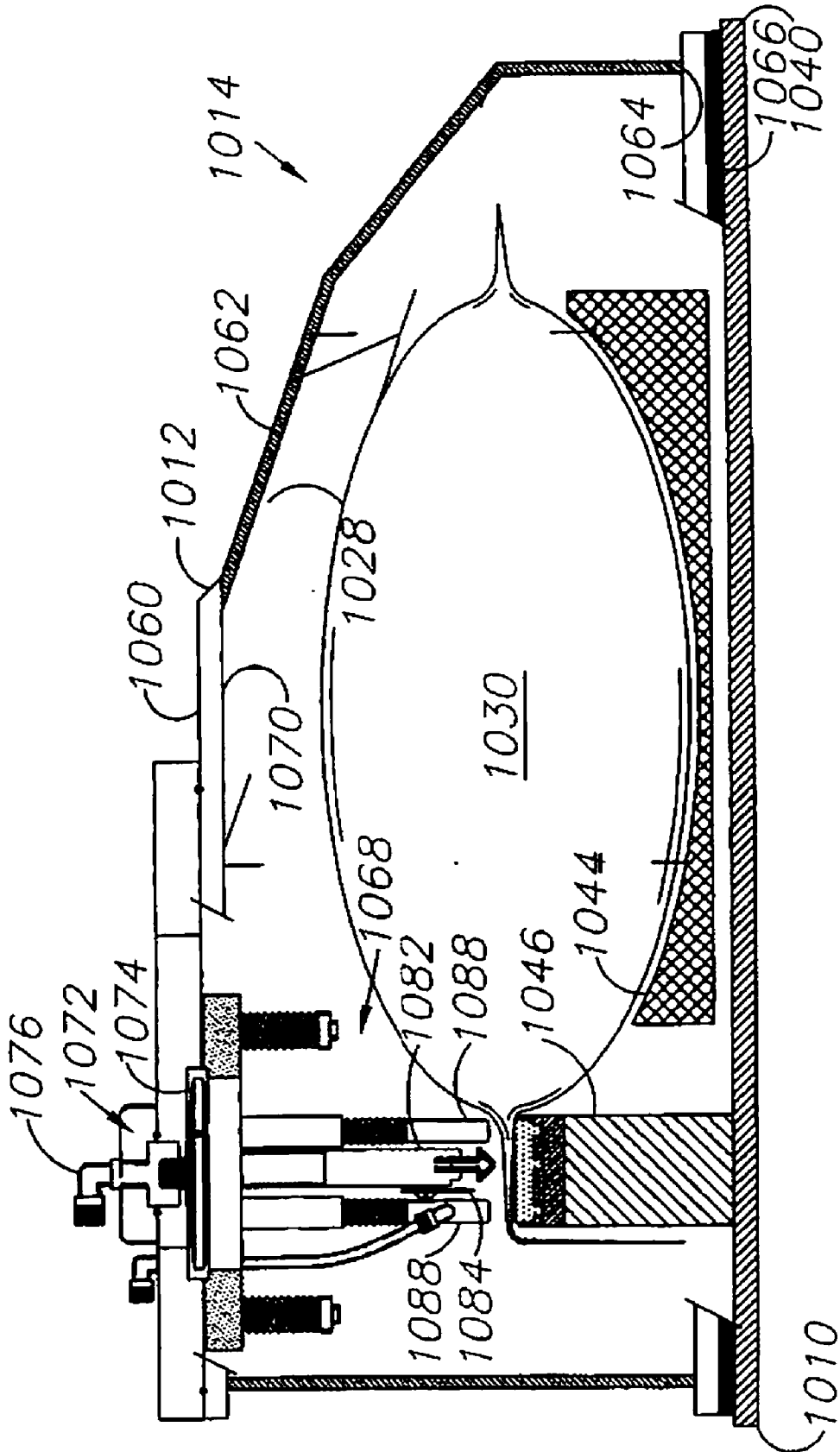


FIG. 26

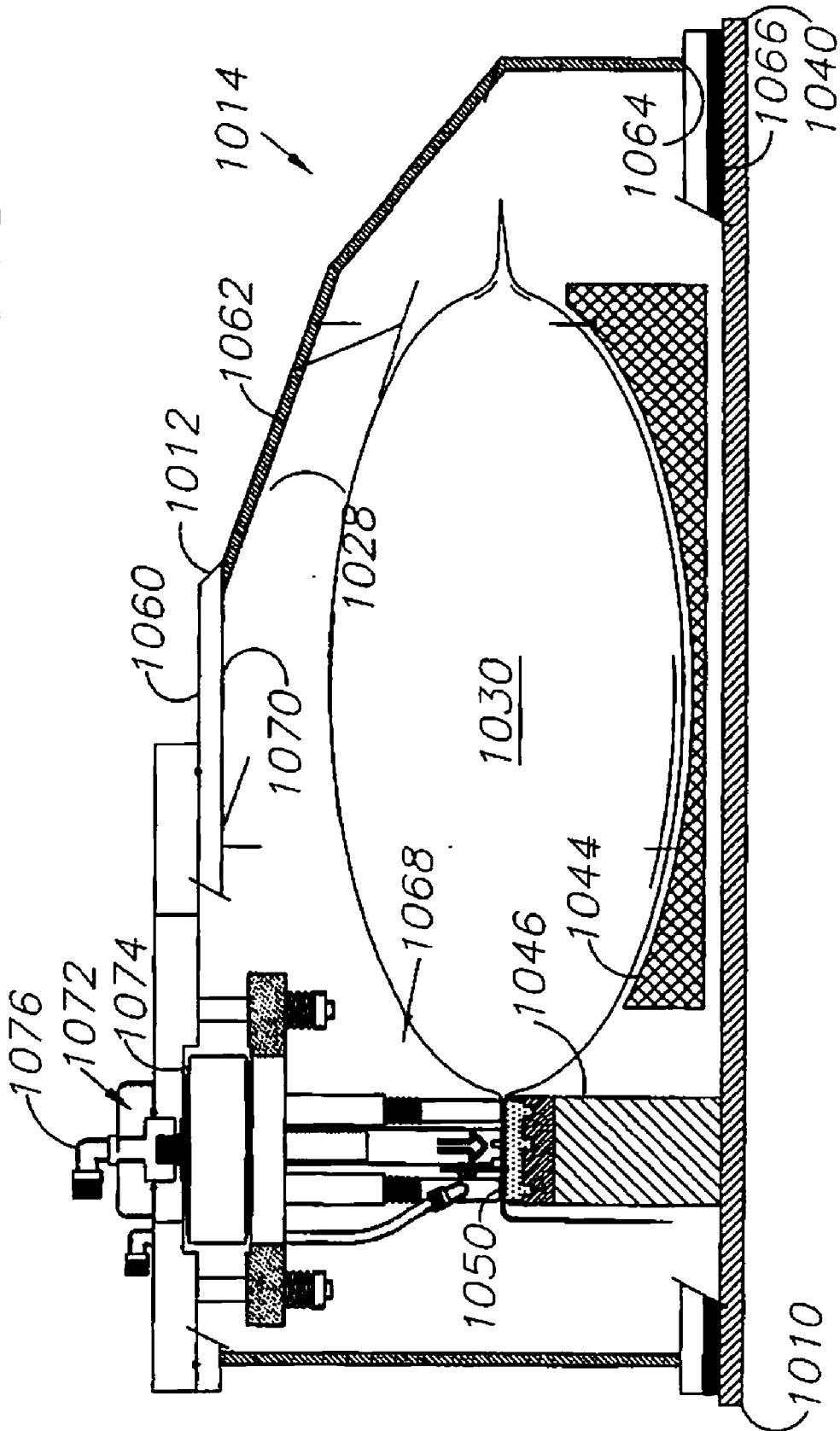


FIG. 28

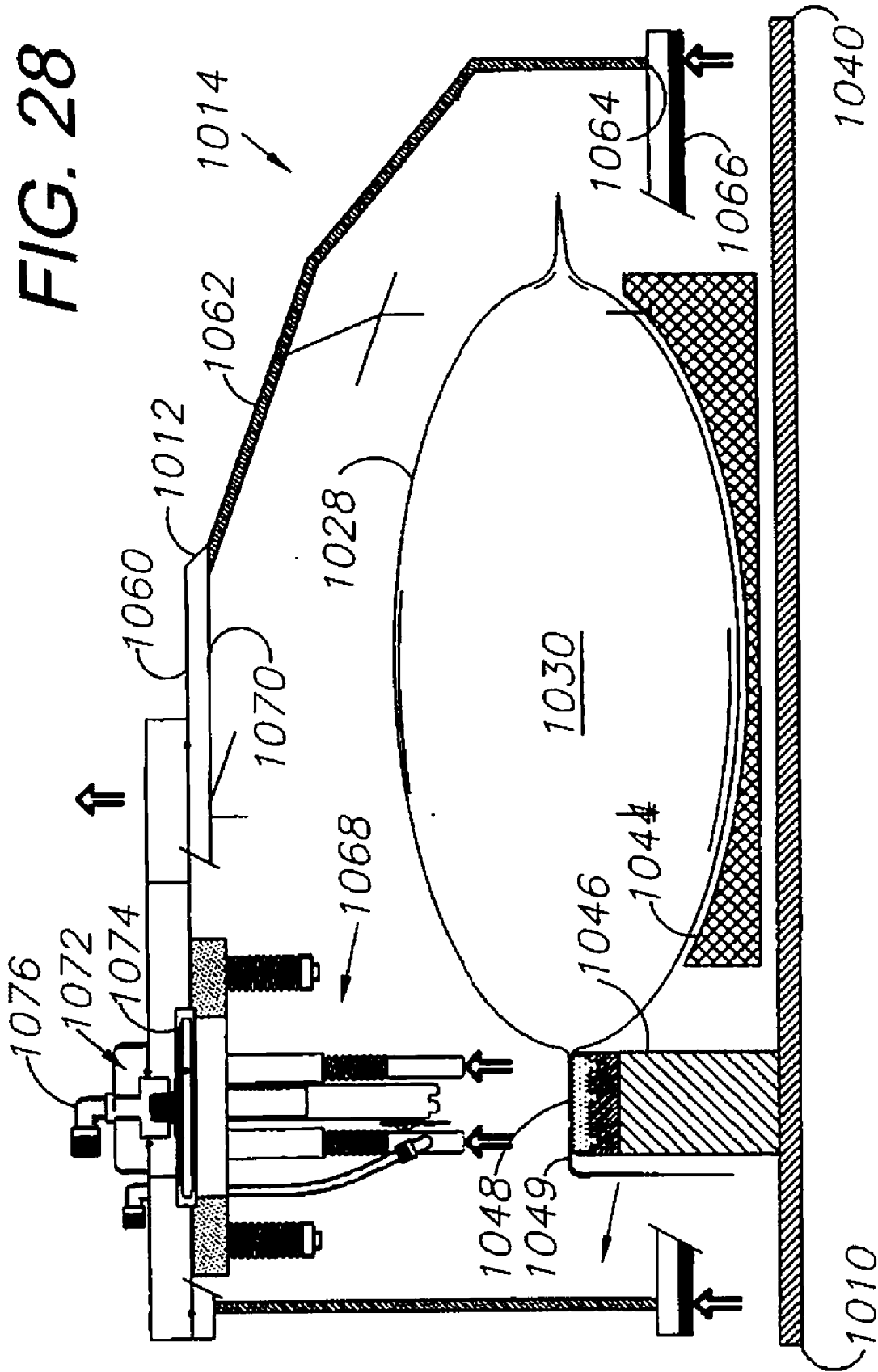


FIG. 31

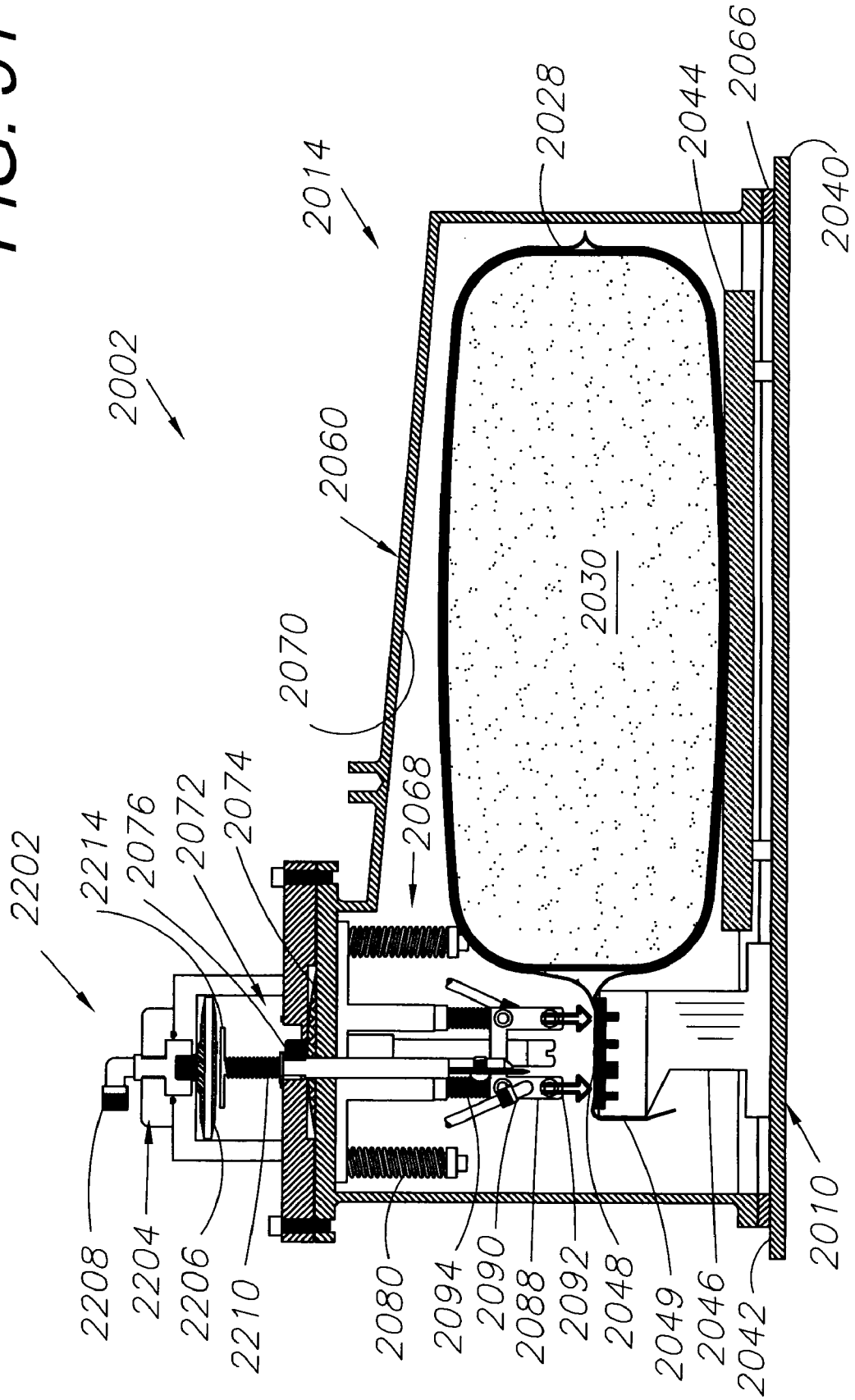


FIG. 32

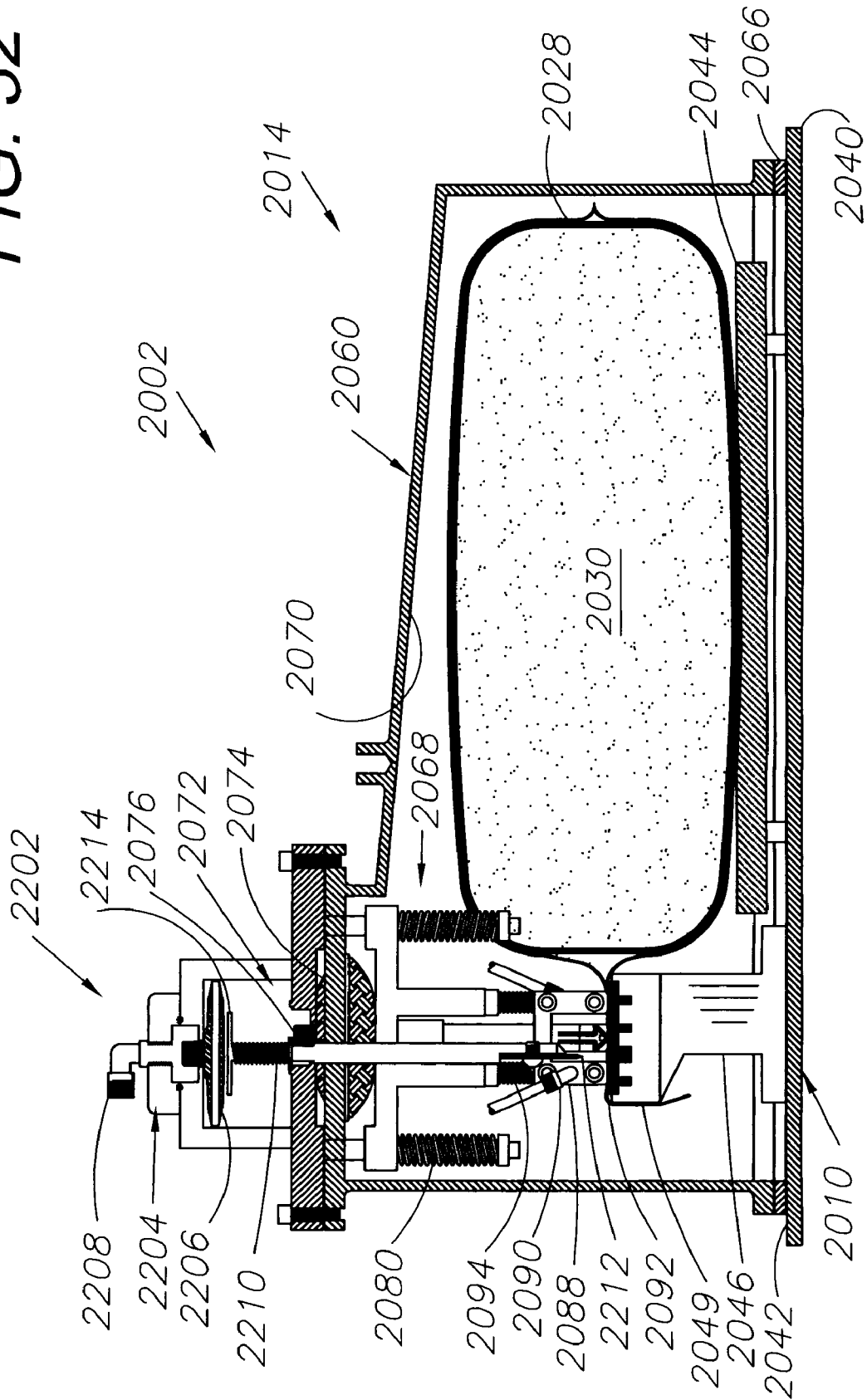


FIG. 33

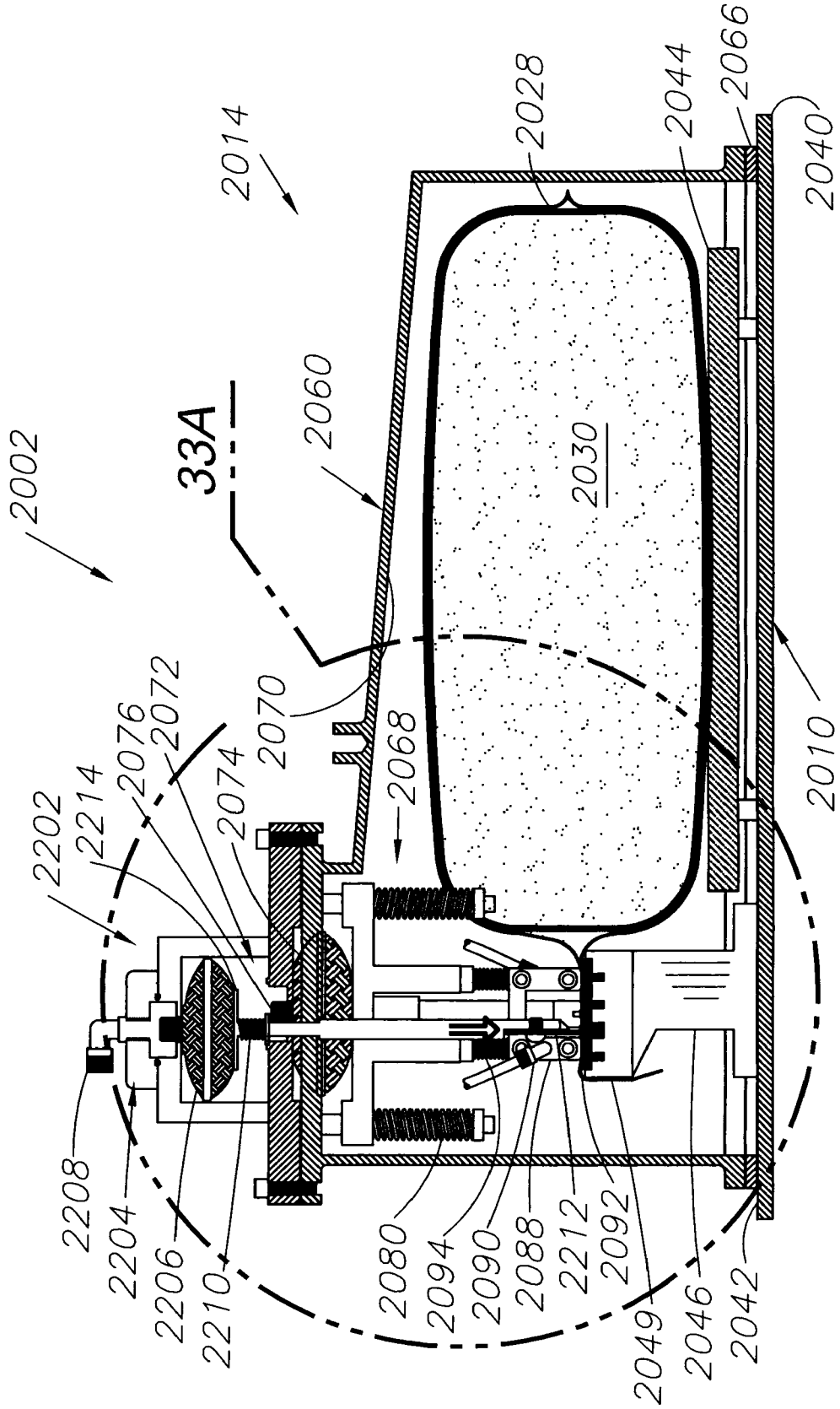


FIG. 34

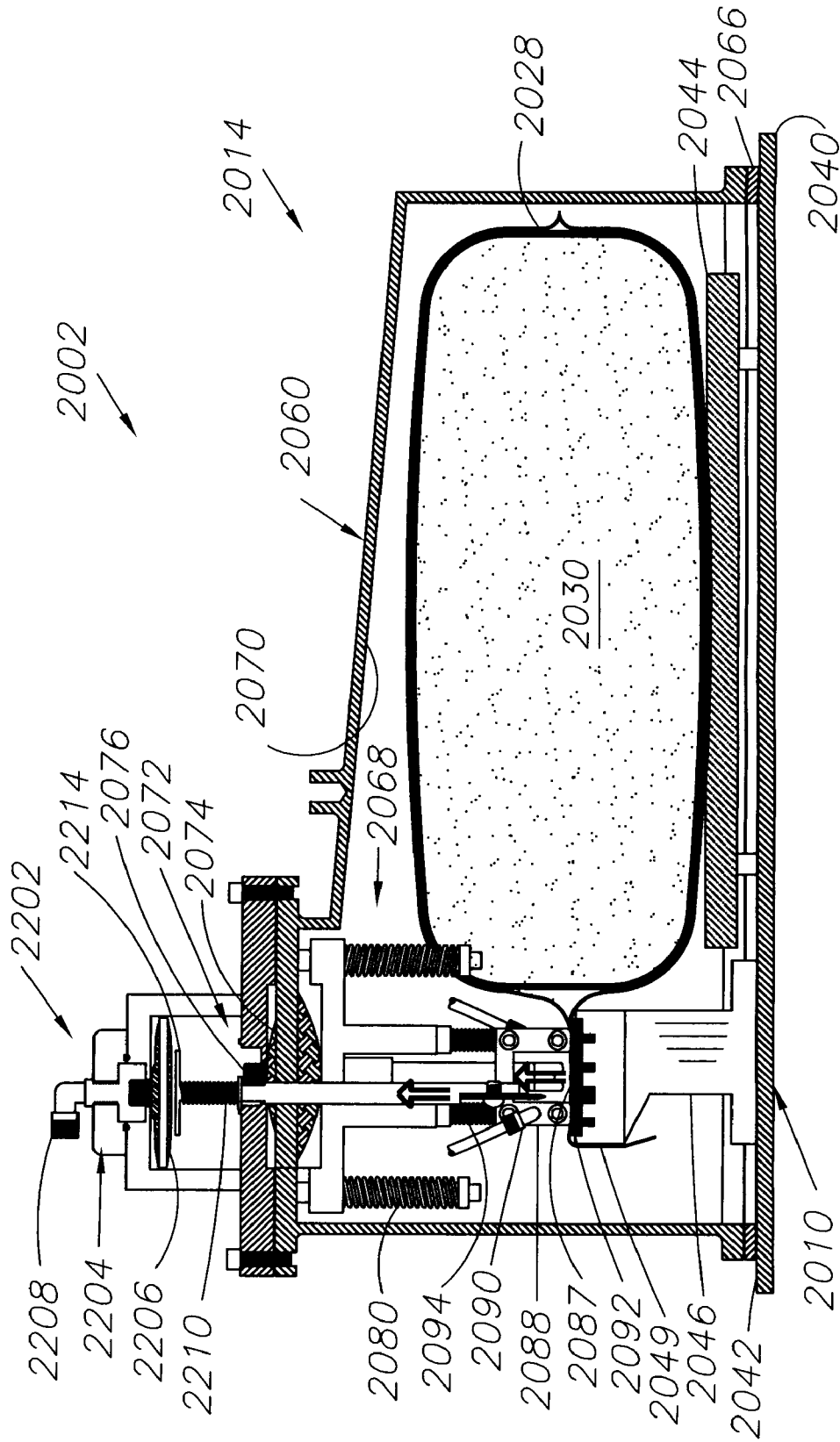


FIG. 35

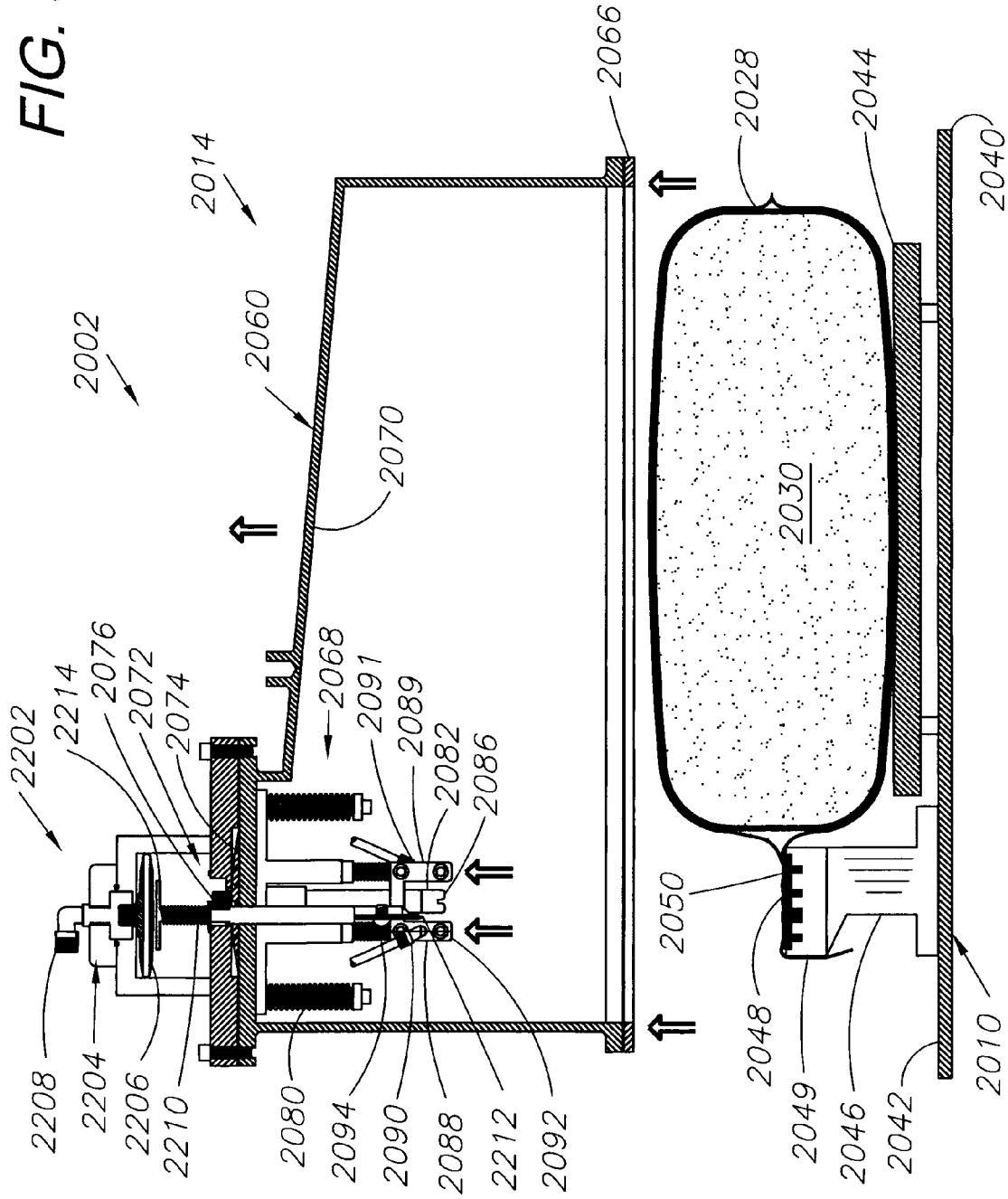
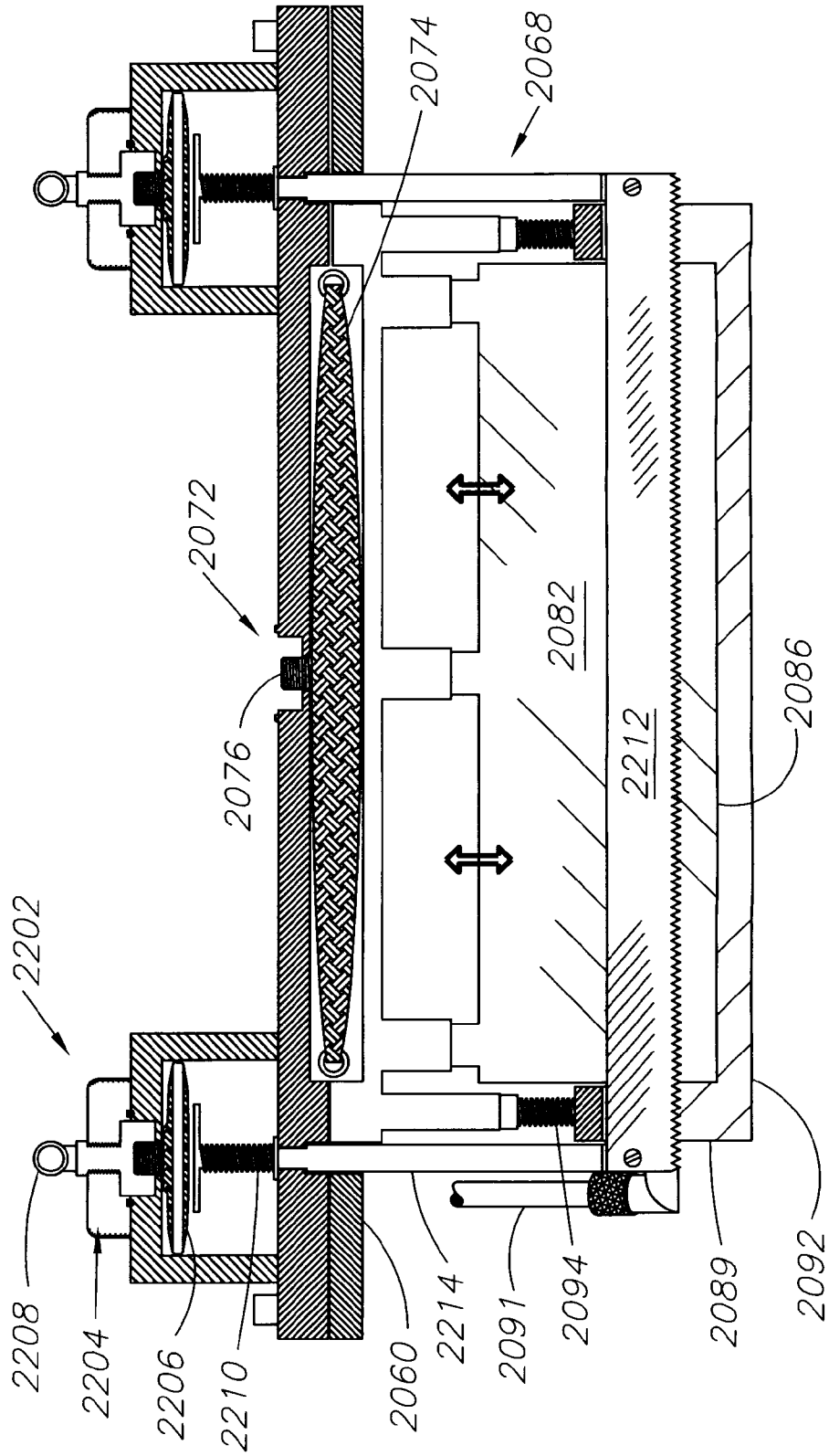


FIG. 36



BAG SEALING SYSTEM AND METHOD

CROSS-REFERENCE TO RELATED APPLICATIONS

[0001] This application is a continuation of U.S. patent application Ser. No. 12/030,049, filed Feb. 12, 2008, which is a continuation-in-part of U.S. patent application Ser. No. 11/073,559, which is a continuation-in-part of U.S. patent application Ser. No. 10/345,763, filed Jan. 16, 2003, now U.S. Pat. No. 6,862,867, issue date Mar. 8, 2005, which are incorporated herein by reference.

BACKGROUND OF THE INVENTION

[0002] 1. Field of the Invention

[0003] The present invention relates generally to vacuum packaging, and more particularly to an apparatus and system for thermally sealing bags using a constant temperature heat source located adjacent to one or more heat sinks.

[0004] 2. Description of the Related Art

[0005] It is known in the prior art to seal perishable items, such as food products, by placing the item in a plastic bag, evacuating a substantial portion of the air within the bag to form a partial vacuum, and heat-sealing the bag opening to hermetically seal the bag and preserve the vacuum. Typically, this process is performed within a vacuum chamber. The bag containing the item or items to be packaged is placed into the chamber, and the chamber is closed. Air is evacuated from the chamber and the open end of the bag is sealed using a heat-sealing bar. As the bar comes into contact with the plastic, the plastic of both walls of the bag is melted, thereby causing the walls to meld or adhere to one another.

[0006] Ordinarily, the vacuum chamber comprises two major elements or assemblies, an upper lid or cover assembly that houses the heat sealing mechanism and a blade for trimming excess bag material, and a lower base or platen assembly that holds the bag and product to be packaged, valves, sealing support device, cutting support device, and vacuum pump.

[0007] A significant problem in food packaging applications relates to “leakers”, which result from defective seals. For example, meats and other packaged foods commonly have natural juices, fat particles, preservatives and other substances trapped in their bags. These substances are sometimes trapped in the bag openings as they are sealing, and prevent the thermoplastic film from closing air-tight across the mouths of the bags. Bag closures can thus be compromised with leak channels that form where the bag portions do not completely seal, which create leakers allowing fluid to leak out and other substances to leak in and potentially contaminate the packaged food products. Leakers tend to be aesthetically unacceptable for retail merchandising because they create unattractive packages, which customers tend to avoid. They can also discharge substances onto surrounding packages, store displays, shipping containers, etc. Leakers can occur in approximately 7%-20% of the thermoplastic bags sealed with current technology. Therefore, achieving complete, fluid-tight seals with minimal “leakers” is an important criterion in the design and operation of bag sealing equipment. A design strategy for eliminating leak passages involves providing a relatively wide area of engagement with crisscrossing sealing lines whereby a leak passage would have to cross multiple sealing lines in order to compromise the bag. On the other hand, equipment designs which place

total reliance on single seal lines for bag closures tend to be more susceptible to being compromised by leak passages. For example, much of the current bag sealing equipment provides sealed areas that are only about 3 mm wide, and are thus susceptible to leak channels.

[0008] A heat sealing method commonly used in the prior art is known as impulse sealing. Impulse sealing includes the intermittent application of electric current “impulses” to a heating element in a sealing bar. The sealing bar was formed of metal or other materials that transmit heat to the plastic bag. As the sealing bar was brought into contact with the plastic to be melted, an impulse of electrical current was applied to the heating element, which heated the sealing bar long enough to fuse or melt-weld (“meld”) the plastic bag. The heating element was then deenergized, thus allowing the sealing bar to cool until the next heating/cooling cycle began.

[0009] Such heating/cooling cycles tended to cause operating problems with prior art equipment. For example, delays occurred and energy was wasted as components, such as heating bars, were brought up to operating temperatures and then allowed to cool. Therefore, prior art components with substantial thermal mass tended to incur substantial operating delays and consumed considerable amounts of energy due to their cyclic operations. Moreover, heating/cooling cycles tended to expand and contract thermally conductive components, such as metals and ceramic-core heating elements. The resulting expansion/contraction cycles subjected the equipment to wear. Operators of prior art impulse-type bag sealing equipment thus incurred operating expenses for replacement parts, repairs and downtime.

[0010] On the other hand, constant-temperature sealing bars can benefit from greater thermal mass because they tend to be less affected by heat loss to the workpieces. For example, equipment for sealing thermoset plastic bags tends to operate more efficiently and with less wear if operating temperatures are maintained relatively constant. However, thermal energy from constant-heat sealing bars can dissipate throughout the equipment and cause other problems. The present invention addresses these and other problems with the prior art by providing heat sinks on both sides of a heating bar, thus focusing and directing the radiant heat output along a relatively narrow strip or “heat zone”.

[0011] Heretofore there has not been available a bag sealing system and method with the advantages and features of the present invention.

BRIEF SUMMARY OF THE INVENTION

[0012] In the practice of the present invention, a bag sealing system includes one or more bag sealing units, each comprising a lower vacuum platen and a vacuum chamber adapted for sealing engagement on the platen. A sealing bar assembly includes a sealing bar designed for constant heated operation and located between a pair of heat sink/cooling plates which function as heat sinks. The sealing bar assembly is pneumatically reciprocated between a raised, disengaged position and a lowered position with the sealing bar engaging the neck of a bag for hermetically sealing same. The cooling plates clamp the bag neck against a sealing support assembly. A cutoff knife blade severs the end of the bag beyond a sealed area, which extends across its neck. In the practice of the method of the present invention, a packaging object is placed in a thermoplastic bag, which is then placed on a cradle mounted on the platen with the bag neck extending over a sealing support assembly. A vacuum chamber is placed on the platen and a

partial vacuum is drawn in the vacuum chamber, thus evacuating the bag. A sealing bar assembly melds the thermoplastic to form a sealed area across the bag neck. After the vacuum chamber is open, the closed bag is heat-shrunk to a final, reduced-volume configuration.

[0013] It is, therefore, an object of the present invention to provide a constant temperature heat sealing device for vacuum packaging machines that avoids the problems of prior art impulse sealing devices such as oxidation of the element and mechanical stress due to rapid and frequent temperature fluctuations.

[0014] It is a further object to provide a constant temperature heat-sealing device that hermetically closes a plastic bag after evacuation of the air inside the bag.

[0015] Another object is to provide a constant temperature heat-sealing device wherein the sealing bar may be linear or curved, flat or crowned, as required by the material to be sealed.

[0016] Another object of the present invention is to provide a continuous temperature heat-sealing device that works well using relatively large heating elements having an increased thermal mass.

[0017] It is a further object of the invention to provide a continuous temperature heat-sealing device that yields a relatively low failure ("leaker") rate in sealed bags.

[0018] Another object is to provide a heat-sealing device that can withstand high pressure water wash-down.

[0019] A further object of the invention is to accommodate thermoplastics of various thickness, including relatively thick bags.

[0020] Yet another object of the invention is to provide bag sealing units adapted for stand-alone, endless-belt and circular conveyor types of operations.

[0021] It is a further object to provide a heat-sealing device that is capable of creating a seal width in the range of about 2 mm to 10 mm.

BRIEF DESCRIPTION OF THE DRAWINGS

[0022] FIG. 1a is a side elevational view of a bag sealing system embodying the present invention.

[0023] FIG. 1b is another side elevational view thereof, shown with the vacuum sealing units raised.

[0024] FIG. 2a is a longitudinal cross-section of a bag sealing unit in a closed-cover position.

[0025] FIG. 2b is a longitudinal cross-section section thereof with a sealing bar assembly engaged.

[0026] FIG. 2c is a longitudinal cross-section section thereof with the vacuum chamber raised.

[0027] FIG. 3 is a transverse cross-section thereof taken generally along line 3-3 in FIG. 2a.

[0028] FIG. 4a is a fragmentary, top plan view thereof, particularly showing the sealing bar assembly.

[0029] FIG. 4b is a fragmentary, side elevational view thereof, taken generally along line 4b-4b in FIG. 4a.

[0030] FIG. 5 is an orthographic view of a sealing bar thereof, shown with a cover plate removed.

[0031] FIG. 6 is a top plan view of the sealing bar, taken generally along line 6-6 in FIG. 8.

[0032] FIG. 7 is an orthographic view of the sealing bar.

[0033] FIG. 8 is an elevational view thereof.

[0034] FIG. 9 is an orthographic view of a modified, straight sealing bar, shown with a cover plate removed.

[0035] FIG. 10 is an orthographic view of the modified, straight sealing bar.

[0036] FIG. 11 is an orthographic view of a sealing support assembly.

[0037] FIG. 12 is orthographic view of a vacuum chamber cover.

[0038] FIG. 13 is a top plan view of a bag containing a poultry carcass, with the sealing bar and cutoff blade shown in position for sealing and cutting off the bag.

[0039] FIG. 14 is a top plan view of the sealed bag.

[0040] FIG. 15 is a top plan view of the sealed bag, shrunk to its final configuration.

[0041] FIG. 16 is a top plan view of a rectangular product, such as a block of cheese, shown in a bag with a seal bar and cutoff blade shown in position for sealing and cutting off the bag.

[0042] FIG. 17 is a top plan view thereof, showing the bag sealed.

[0043] FIG. 18a is a longitudinal cross-section of a modified embodiment bag sealing unit with a modified cutoff knife assembly.

[0044] FIG. 18b is a longitudinal cross-section thereof, showing the sealing bar and the cooling plates in their lowered, engaged positions.

[0045] FIG. 18c is a longitudinal cross-section section thereof, showing the vacuum cover raised and the bagged product being removed.

[0046] FIG. 19 is a top plan view of a circular, carousel-type bag sealing system.

[0047] FIG. 20 is a plan view of a bag sealing system comprising an alternative embodiment of the present invention.

[0048] FIG. 21 is another plan view thereof, showing various stations corresponding to the steps of the bag sealing method of the present invention.

[0049] FIG. 22 is a side elevational view thereof.

[0050] FIG. 23 is an enlarged, fragmentary, side elevational view taken generally within circle 23 in FIG. 22, and particularly showing a drive mechanism.

[0051] FIG. 24 is an enlarged, vertical, cross-sectional view of a bag sealing unit, with a dome thereof in its raised position.

[0052] FIG. 25 is an enlarged, vertical, cross-sectional view thereof, with the dome in its lowered position.

[0053] FIG. 26 is an enlarged, vertical, cross-sectional view thereof, with the dome and a sealing assembly thereof in their lowered positions for sealing a bag neck.

[0054] FIG. 27 is an enlarged, vertical, cross-sectional view thereof, showing the sealing bar slightly lifted above the bag neck.

[0055] FIG. 28 is an enlarged, vertical, cross-sectional view thereof, showing the dome and the sealing assembly in their raised position, with the bag neck sealed.

[0056] FIG. 29 is an enlarged, fragmentary view of a modified sealing assembly of another alternative embodiment of the present invention, with the cutoff blade thereof mounted on the outside face of a cooling bar.

[0057] FIG. 30 is a longitudinal cross-section thereof showing a dome in a raised position.

[0058] FIG. 30a is an enlarged, fragmentary, side elevational view taken generally within circle 30a in FIG. 30, and particularly showing a sealing assembly and cut-off assembly.

[0059] FIG. 31 is a longitudinal cross-section thereof showing the dome in a lowered position, and a sealing assembly and a cut-off assembly in raised positions.

[0060] FIG. 32 is a longitudinal cross-section thereof showing the sealing bar and cooling bars in lowered positions for sealing a bag neck.

[0061] FIG. 33 is a longitudinal cross-section thereof showing the sealing bar, cooling bars, and cut-off blade in lowered positions.

[0062] FIG. 33a is an enlarged, fragmentary view of both the sealing bar and cooling bars in contact with the bag neck, and the cut-off blade in contact with the resilient contact surface.

[0063] FIG. 34 is a longitudinal cross-section thereof showing the cooling bars in lowered positions, the sealing bar in a slightly raised position, and the cut-off blade in a raised position.

[0064] FIG. 35 is a longitudinal cross-section thereof showing the dome in a raised position, and the sealing assembly and cut-off assembly in raised positions.

[0065] FIG. 36 is a transverse, cross-section thereof taken generally along line 36-36 in FIG. 35 and particularly showing the sealing assembly and the cut-off assembly.

DETAILED DESCRIPTION

[0066] Turning to the figures, FIGS. 1a and 1b illustrate an automated multiple-chamber vacuum packaging machine 100. The machine includes a continuous, driven chain or belt 101 supported on and driven by an idler roller 102a and a drive roller 102b. As illustrated, a circuitous train of lower vacuum platens 200 are fastened at their leading edges to the belt 101. Preferably, the platens 200 are made of stainless steel. As illustrated in FIG. 1b, the platens are moving counterclockwise in a direction from right to left across the top. The belt 101 is driven by sprocket and bearing assemblies that are fixed to a drive shaft and a free wheeling shaft (not shown). The drive shaft is driven by a servo drive gear reduction motor 110. Three vacuum chambers 300 (individually denoted by numbers 300a, 300b and 300c) are mounted above the belt 101. The platens 200 and respective vacuum chambers 300 collectively form respective bag sealing units 106, which are capable of automated or semi-automated operation (FIGS. 1a, b), or stand-alone operation as individual bag sealing units 106.

[0067] The vacuum packaging machine 100 operates as follows. The belt 101 moves counterclockwise (i.e., from right-to-left across the top). Movements can be continuous or intermittent, the latter being adapted for "batch"-type operations, thereby moving the lower vacuum platens 200 underneath the vacuum chambers 300. The packaging machine 100 rate of output is generally governed by the number of vacuum chambers 300 usable simultaneously in operation, together with the duration of the process steps in each unit. Preferably, each vacuum chamber 300 operates independently and simultaneously. The packaging machine 100 uses all available empty vacuum chambers 300 by means of sensors 224 that monitor various operating parameters, such as timing, temperature and pressure with respect to the vacuum chambers 300 and the bag sealing units 106, the rate of chain 101 movement and availability of vacuum chambers 300. A programmable microprocessor controller 222 can be connected to the sensors 224 and other components of the system 100 for controlling its operation, particularly in automated and semi-automated operating modes.

[0068] In operation, each independent vacuum chamber 300 performs the following functions. The vacuum chamber cover 302 descends upon a vacuum platen 200 positioned

directly below (see 300a, FIG. 1). The vacuum chamber cover 302 forms a seal with the upper surface 202 of the vacuum platen by means of a seal gasket 304 (see FIGS. 2a and 2b). Air within the sealed chamber 300 is then evacuated by means of an exhaust valve 306 located in the top surface of the cover 302 and connected to a suitable vacuum source, such as a compressor. A vacuum sensor (not shown) monitors the air pressure in the chamber 300 and reports the pressure value to the microprocessor controller 222. An air pressure set point has been previously programmed into the microprocessor controller 222. When the set point is reached, the microprocessor controller 222 triggers an air compressor (not shown) to inflate a bladder 308 located on the inner, upper surface of the cover 302. The bladder 308 fills with compressed air, provided through bladder air supply line 318, and expands downward, forcing the sealing bar assembly 310 downward (FIG. 2b) and overcoming the return springs 384. The sealing bar 350 is mounted on the lower extremity of the sealing bar assembly 310.

[0069] As illustrated in FIG. 2a, prior to closure of the cover 302, an item 104 to be vacuum sealed, in this case a poultry carcass, has been placed inside a plastic vacuum seal bag 120 upon a cradle 204 located on the upper surface 202 of the vacuum platen 200. The bag 120 is made of a thermoplastic film known in the industry for heat sealing and heat shrinking applications. The bag 120 is oriented so that the open neck 122 lies on top of a sealing support assembly 205 with spring-loaded engagement gaskets 206a, 206b and 206c. In addition to lying over the tops of the gaskets 206a,b,c, the neck 122 is fitted over a set of neck retention pins 209 that hold the neck 122 of the bag open so that air may be drawn out of the bag 120 by the vacuum created in the chamber 300.

[0070] After closing the cover 302 against the platen 200 and evacuating the air inside the chamber 300 to the pre-programmed set point, the sealing bar 350 is forced downward by the expanding inflatable bladder 308, thereby coming into contact with the plastic of the neck 122. The sealing bar 350 continues to move downward, overcoming the upward spring 216 bias of the engagement gaskets 206a,b,c. As the sealing bar 350 moves downward the neck 122 is pushed against a fixed cutoff blade 124. The neck 122 of the bag 120 is thereby sheared or cutoff by the cutoff blade 124, which separates a neck cutoff portion 122c. The device is calibrated so that downward motion of the sealing bar 350 ceases shortly after the neck 122 of the bag is driven against the cutoff blade 124 and severed.

[0071] The sealing bar 350 includes a contact surface 354, which contacts the plastic of the neck 122, thus transferring thermal energy to the plastic film, melting the plastic and causing the upper wall 122a and the lower wall 122b to meld or fuse together, creating a thermocompressive bond at 122d. Shortly before the sealing bar 350 comes into contact with the neck 122, two heat sink/cooling plates 360a,b also come into contact with the surface of the neck 122, one on either side of the sealing bar 350, along their respective cooling plate lower edges 362a,b. The cooling plates 360a,b are attached to the seal bar assembly 310, and are driven downward along with the sealing bar 350 by the force of the inflated bladder 308. The heat sink/cooling plates 360 provide means for cooling the portion of the neck 122 proximate the area of contact between the sealing bar 350 and plastic film, thereby minimizing shrinkage of the neck 122 during heat sealing. The

cooling plates **360** also serve to hold the neck **122** in position by clamping same against the engagement gaskets **206a,c** during the sealing operation.

[0072] The three engagement or support gaskets **206a,b,c** are spring biased, so that they maintain upward pressure against the neck **122** while yielding to the downward force of the sealing bar **350** and the cooling plates **360a,b**. In addition, the cooling plates **360a,b** are also spring biased so that towards the end of the downward stroke of the sealing bar assembly **310** the sealing bar **350** may move past the cooling plates **360a,b**, driving further downward and causing the neck **122** to be cut against the bag cutoff blade **124**.

[0073] After the sealing bar **350** has achieved its full downward stroke (FIG. **2b**), compressing engagement gasket **206b**, an inlet valve **312** is activated and the chamber **300** returns to atmospheric pressure. The cover **302** is then raised and the chain **101** advances the platen **200** with the sealed bag **120** further down the line.

[0074] As referenced above, the neck **122** of the bag **120** is held open during the sealing process by a pair of neck retention pins **209a** and **209b**. A side view of pin **209b** may be seen in FIGS. **2a** through **2c**.

[0075] FIG. **2b** illustrates the downward travel of the sealing bar assembly **310** with arrows **313a**, **313b** and **313c** indicating the downward direction of travel. Arrow **314** indicates the direction of the final evacuation of air from the bag **120**, which is achieved just prior to incision of the neck **122** by the cutting blade **124**. Dashed line **120a** indicates the relative size of the bag **120** prior to the final expulsion of air which reduces it to the size indicated by the solid line **120b**. FIG. **2b** also illustrates the bladder **308** in its inflated state.

[0076] As shown in FIGS. **2a-c**, the cradle **204** may be formed with a concave upper surface to receive an item **104** having a curved or rounded shape.

[0077] FIG. **2c** illustrates the apparatus at the conclusion of a cycle, in which the cover **302** has been lifted off of the platen **200**. The sealed bag **120** is shown being removed from the cradle **204**. Arrow **315** indicates the upward direction of travel of the bag **120** as it is being removed. It should be appreciated that removal of the sealed bag **120** typically occurs after full retraction (lifting) of the cover **302**. Arrow **313d** indicates the upward direction of travel of the seal bar assembly **310** as it is retracted upwards by expulsion of air from the bladder **308**. Arrow **316** indicates the upward direction of travel of the cover **302** as it is raised above the platen **200**.

[0078] In FIG. **2c** the neck **122** is shown after being separated by the cutting blade **124**. The portion of the neck **122** remaining attached to the body of the bag **120** contains the sealed portion of the neck **122d** (see FIG. **14** for a top view of the sealed portion **122d** of the neck **122**). The cut-off remnant **122c** of the neck **122** is ejected from the neck retention pins **209**, as shown by arrow **317** indicating the upward direction of travel, and phantom lines indicating the ejected neck remnant **122c**.

[0079] FIG. **3** is a partial cross-sectional view along line **3-3** in FIG. **2a**. The cover **302** and the platen **200** are shown in cross section and the plastic bag **120**, the neck and in the in a and to the **122** and the pins **209a,b** are shown in phantom lines. As illustrated, the bladder **308** is located on the upper inside surface of the cover **302** and is in communication with an air supply hose **318** which is in further communication with an air pump or compressor (not shown). A seal bar assembly suspension **380** comprises spring biased bolts **382** that support the seal bar assembly **310** by attachment to the

upper inside surface of the cover **302**. The springs **384** force the assembly **310** upward, squeezing against the bladder **308** when the assembly **310** is in the retracted position. When air pressure to the bladder **308** is increased through the air supply hose **318**, the force exerted by the expanding bladder walls overcomes the tension of the springs **384**, causing the assembly **310** to slide downward along the shafts of the bolts **382**.

[0080] A cooling plate suspension system **390** is also illustrated in FIG. **3**. The cooling plates **360a,b** are attached to the sealing bar assembly **310** via bolts **392** mounting return springs **394**. When the cooling plates **360a,b** contact respective engagement gaskets **206a,c**, the tension in the springs **394** may be overcome by a greater force associated with the downward travel of the cooling plates **360a,b**.

[0081] The elongated, convex side of the cooling plate **360a** is illustrated in FIG. **3**, including a notch **366** in the upper surface of the cooling plate **360a** which provides egress for electrical supply wiring **400**. The wiring **400** conducts a controlled current to the heating element **352** (FIG. **5**). The heating element **352** supplies thermal energy to the sealing bar **350**, which is thus maintained at a selected, relatively constant temperature. Typically, the thermal energy supplied to the sealing bar **350** is regulated by controlling the current applied to the heating element **352** through setting a desired temperature value in a microprocessor-controlled thermostat (not shown).

[0082] Water inlet and outlet lines **370**, **372** lead to and from the cooling plates **360a,b**. During operation of the vacuum packaging machine **100**, cool water (or other suitable coolant) is provided to the interior of the cooling plates **360a,b** for circulation through internal coolant passages **370a,b**. The temperatures of the surfaces of the cooling plates **360a,b** are thereby reduced, concurrently lowering the temperature of the portion of the plastic bag **120** contacted by the cooling plates **360a,b** during sealing.

[0083] FIG. **4a** is a top plan view of the preferred embodiment of the neck retention structure **208**. It comprises a pair of pins **209a** and **209b** that extend outward from a neck retention bracket **210** that holds a guide tube **212** in which the pins **209a,b** are urged outwardly by respective springs **214 a,b**. The pins **209a,b** travel along the guide tube **212** during operation of the device. When the bag neck **122** is placed over the engagement gaskets **206**, the pins **209a,b** are compressed inwardly towards the center of the guide tube **212**. Releasing the pins **209a,b** stretches the bag opening to its full open, extended position for maximum effective sealing at **122d**.

[0084] The neck **122** is held open during the sealing process and, as illustrated in FIG. **4a**, has just been severed by the cutting blade **124**. FIG. **4b** is an end view of the neck retention structure **208**, including a side view of neck retention pin **209b**.

[0085] As an alternative to the spring-biased neck retention structure **208**, a motorized configuration with a screw-threaded rod driven by a suitable servo motor controlled by the microprocessor controller **222** can be provided and can reciprocate the neck retention pins **209a,b** inwardly and outwardly.

[0086] FIG. **5** is an orthographic view of a curved sealing bar **350** with the cover plate removed to show the tubular heating element **352** that provides constant sealing temperature. FIG. **5** also shows the contact surface **354** of the sealing bar **350** designed to provide a cross-hatch pattern when melting the sealed plastic of a vacuum bag **120**. FIG. **6** is a bottom view of the sealing bar **350** showing the cross-hatch pattern in

greater detail. This cross-hatch pattern permits the device to form a seal through contaminated plastic as well as through gathered layers of plastic created by irregularly shaped products. In particular, multiple, crisscrossed meld lines are formed and tend to cut across contaminated substances and gathered plastic layers, forming multiple barriers to leakage. FIG. 7 is an orthographic view of the sealing bar 350 of FIG. 5 with the cover plate 356 in place. FIG. 8 is an isometric view of the front of the sealing bar 350 with the top portion of the sealing bar tilted slightly toward the viewer.

[0087] FIG. 9 is an orthographic view of a straight or linear sealing bar 350 with the cover plate 356 removed to show the straight tubular heating element 352 used to create a constant temperature heat source. The contact surface 354 of the sealing bar 350 shown in FIG. 9 has a cross-hatch pattern. FIG. 10 is an orthographic view of the sealing bar 350 of FIG. 9 with the cover plate 356 in place.

[0088] FIG. 11 is an orthographic view of the sealing support assembly 205 including the engagement gaskets 206a, 206b and 206c, and the bag cutoff blade 124. A sealing support base 220 includes secondary channels 222 for receiving springs 224, a primary major channel 226a within which is mounted the cutoff blade 124, and a secondary major channel 226b which defines and separates engagement gaskets 206b and 206c. The gaskets 206a, 206b and 206c fit over channels 222 and rest upon springs 224. The gaskets 206a, 206b and 206c may include a contact surface having a cross-hatched pattern. The arrangement shown in FIG. 11 would be appropriate for use with a curved sealing bar as shown in FIG. 7.

[0089] FIG. 12 is an upper, front, orthographic view of the vacuum chamber cover 300.

[0090] FIG. 13 is a fragmentary plan view of the bag 120 containing the item to be packaged 104, the sealing bar 350 positioned above the neck 122 of the bag 120, the cutting blade 124, and a severed portion (remnant) 122c of the neck 122.

[0091] FIG. 14 is a plan view of the bag 120 of FIG. 13 showing the neck remnant 122c severed and removed from the main portion of the bag 120 and the seal 122d formed across the neck 122. After vacuum sealing according to the method of the present invention, a subsequent process occurs in the packaging process. The sealed bag 120 is deposited in a hot water bath or steam tunnel causing the thermoplastic material of the bag 120 to shrink as illustrated in FIG. 15.

[0092] FIG. 16 is a fragmentary plan view of an alternative configuration sealing bar 350. In this embodiment the sealing bar 350 is straight rather than curved as is the cutoff blade 124. The embodiment shown in FIG. 16 is advantageous for use with rectangular shaped items, such as the cheese block shown. FIG. 17 is a top view of the bag 120 of FIG. 16 with a portion of the neck 122 removed after vacuum sealing and with the bag 120 shrunk after hot water immersion.

[0093] FIGS. 18a-c illustrate an alternative embodiment of the vacuum packaging machine 500. By way of example, the illustrated embodiment differs from that illustrated in FIGS. 2a through 2c primarily in that the engagement gaskets 506a,b are fixed rather than spring-biased. Also, the cutoff blade 524 is movable rather than fixed and is mounted on a cutoff blade platform 526 mounted on bolts 528 with springs 529 biasing the cutoff blade platform 526 downwardly.

[0094] The platform 526 and the associated cutting blade 524 are moved upward during the cutting operation by means of a secondary bladder 528. Air supply to the secondary

bladder 528 is regulated by a three-way valve 530. The valve 530 is activated by a pin 534. During operation of the vacuum packaging machine 500, the pin 534 is depressed by the descending cooling plate 560b. The pin 534 moves downward through the platform 526 and activates the valve 530 causing the bladder 528 to be opened to ambient air pressure outside the vacuum chamber 500 through a vent opening 531 formed in the platen 600. Due to the pressure differential between the outside (ambient) pressure and the partial vacuum within the chamber 500, the secondary bladder 528 fills with outside air, pushing the platform 526 and the cutoff blade 524 upward, and severing the neck 122 of the bag 120 as shown in FIG. 18b.

[0095] Upon activation of the vent valve 312, the chamber 500 returns to ambient atmospheric pressure, and the secondary bladder 528 is deflated by downward pressure from the platform 526 as exerted by springs 529. FIG. 18c illustrates the vacuum packaging machine 500 at the conclusion of the cycle. The cover 502 has been lifted off the platen 600 and the sealed bag 120 is shown being removed from the cradle 604.

[0096] Arrow 615 indicates the upward direction of travel of the bag 120 as it is being removed.

[0097] FIG. 19 shows an alternative configuration rotary chamber system 700 comprising a circular conveyor 702 with multiple bag sealing units 106 mounted thereon in radially-spaced relation. The conveyor 702 is rotated by a motor whereby the bag sealing units 106 perform sealing operations at appropriate workstations for different steps of the process.

[0098] The components of the system 100 are preferably constructed of suitable materials, such as stainless-steel or aluminum, which can accommodate power washing for cleaning purposes and tend to resist rust and corrosion in working environments with relatively high humidity and temperature levels.

[0099] Another alternative embodiment bag sealing system is shown in FIGS. 20-27 and is generally designated by the reference numeral 1002. The system 1002 generally includes a conveyor subsystem 1004, which comprises a platen conveyor 1006 with a plan configuration defining a platen travel path generally in the shape of a racetrack or a rounded oblong, and a carousel-type dome conveyor 1008. The dome conveyor 1008 has a generally circular plan configuration defining a circular dome travel path, which is generally located in a horizontal plane above the level of a horizontal plane generally containing the platen conveyor 1006. The platen conveyor 1006 mounts a number of platens 1010, which selectively receive respective domes 1012 suspended from the dome conveyor 1008 whereby bag sealing units 1014 are combined temporarily through vacuum and sealing stations 1016, 1018 (FIG. 21). The platen conveyor 1006 also includes loading and discharge stations 1020, 1022. The dome conveyor 1008 also includes a dome-up station 1024. The bag sealing units 1014 are combined through the vacuum and sealing stations 1016, 1018, and separate into disconnected platens 1010 and domes 1012 through the other conveyor stations.

[0100] Although particular configurations and types of conveyors are shown and described by way of examples, various configurations and types of conveyors can be utilized with the present invention. Thus, the platens 1010 are rolling placed on tracks 1026 on the platen conveyor 1006. At the loading station 1020, an unsealed bag 1028 containing an object 1030 is placed on each platen 1010. The loading station 1020 can be supplied with a suitable supply conveyor (not

shown) for automatic loading of the platens 1010, or the bagged objects 1030 can be placed thereon manually.

[0101] The loaded platens 1010 next proceed towards the dome carousel 1008 and into alignment underneath respective domes 1012. The platen conveyor 1006 passes beneath the dome conveyor 1008 at approximately the location where the vacuum station 1016 commences. The bags 1028 are evacuated through the vacuum station 1016, as described above. At the sealing station 1017 the bags 1028 are sealed and the bag sealing units 1014 proceed to the ventilation station 1018 whereat the domes 1012 are ventilated and lifted from the platens 1010. The platens 1010 next proceed to the discharge station 1022 whereat the sealed items can be discharged by any suitable mechanism, including without limitation manual, semi automatic and automatic. The rails 1026 of the platen conveyor 1006 deflect upwardly at 1032 and thereby tilt the platens 1010 for sloping downwardly and outwardly and discharging the bagged items therefrom at the discharge station 1022.

[0102] A drive mechanism 1034 is shown in FIG. 23 and generally includes a drive motor and gearbox 1036 driving a main drive shaft or live axle 1038 through a belt drive assembly 1040. The carousel-configuration in dome conveyor 1008 is supported by multiple casters 1042, whereby the dome conveyor 1008 rotates about a drive axis extending through the main drive shaft 1038.

[0103] Each platen 1010 includes a base 1040 with an upper surface 1042 mounting an item support 1044 adapted to receive a bagged items 1030 and a neck support 1046 adapted to receive necks 1048 of respective bags 1028. The neck support 1046 includes a resilient contact service 1050, which can be mounted on springs and comprises a compressible material in order to provide resiliency. A ridge 1052 is located on top of the contact surface 1050.

[0104] Each dome 1012 includes a top 1060, a perimeter sidewall 1062 with a lower edge 1064 mounting a perimeter sealing gasket 1066 adapted for forming a sealing engagement with the base upper surface 1042. A sealing assembly 1068 is mounted on the underside of the top 1060 generally within a vacuum chamber 1070 formed by the dome 1012. The sealing assembly 1068 includes a pneumatic raise/lower actuating mechanism 1072 with a bladder 1074 connected to an air inlet port 1076, which in turn can be connected to a pressurized air source 1078, such as a compressor or a packaging plant air source.

[0105] Return springs 1080 are provided for returning the raise/lower actuating mechanism 1072 to its raised position, e.g. when the bladder 1074 is deflated. The actuating mechanism 1072 includes a seal bar 1082 adapted for constant high-temperature operation, e.g. with nichrome electrical resistance heating elements, as described above. Without limitation on the generality of useful heat sources, other types such as circulating liquid, combustion, resistance heating, infrared, etc. could be provided. The seal bar 1082 mounts a cut-off blade 1084, which protrudes slightly below a lower contact surface 1086 of the seal bar 1082. The seal bar 1082 is located between a pair of heat-sink cooling bars 1088, each of which includes coolant passages for receiving and circulating coolant, which enters and exits through cooling bar coolant ports 1090 connected to sealing assembly coolant inlet ports 1092. The cooling bars 1088 are biased downwardly by compression springs 1094, which compress the bag neck 1048 against the gasket 1050 for sealing. As shown in FIG. 24, the cooling bars 1088 normally extend below the

level of the seal bar lower contact surface 1086, whereby they function as heat sinks absorbing the heat generated by the seal bar 1082. The entire sealing assembly 1068 is thus maintained at a relatively low temperature. The seal bar 1082 can be maintained at a constant temperature because exposure to the plastic bag neck 1048 only occurs in the sealing position, with the seal bar 1082 at its lowermost position relative to the cooling bars 1088 (FIG. 26). In this position, which corresponds to the activation of the sealing process at station 1017, the seal bar lower contact surface 1086 is in close proximity to the compressed double plastic layers forming the bag neck 1048, which are thermally welded and sealed. The cut-off blade 1084 separates a neck cut-off portion 1049, which can be discarded. The seal bar 1082 is then slightly raised to the position shown in FIG. 27, with its lower contact surface 1086 position slightly above the bag neck 1048 whereby the welded seam 1087 is allowed to cool or set, generally for about 0.1 to about 0.5 seconds.

[0106] The process is completed by retracting the actuating mechanism 1072 to its fully-raised position (FIG. 28). The dome 1008 is lifted from the platen 1006 and the latter, with the vacuum-packaged product 1030 thereon, proceeds to the discharge station 1022. Various additional steps and processes can be included in the method of the present invention and performed with appropriate modifications to the system of the present invention. For example, in food-handling operations certain procedures may be needed in order to maintain sanitary conditions. These can include washing and otherwise cleaning and sterilizing the equipment, which can comprise stainless steel or other suitable construction with desired characteristics such as resistance to rust and corrosion. Moreover, additional operations can be performed on the packaged products, such as weighing, labeling, additional packaging, freezing, drying, cooking, etc.

[0107] A suitable control system 1096, which can include a microprocessor 1098, can be provided and located in a control system and enclosure 1100 with a touch screen display 1102 mounted on a door 1104 of the enclosure 1100. The control system can include various sensors, which can be connected to its inputs, for monitoring and interactively controlling the operation of the system 1002. Operation of the various system components can be controlled by outputs from the control system 1096, such as speed and load control for the drive motor 1036, temperature control for the sealing bar 1082, and coolant circulation pump control. The bag sealing system 1002 is suited for operation in an automated plant, whereby the product supply, loading, discharge and packaging procedures can be automated. The control system 1096 is also connected to an electrical power source 1095 powering the seal bars 1082, a vacuum source 1097 for controlling the selective application of vacuum to the vacuum chambers 1070, the pressurized air source 1078 for controlling the selective application of pressurized air through the air inlet ports 1076 and a coolant source 1099 for controlling the selective application of coolant through the coolant inlet ports 1090. Vacuum, pressurized air and coolant are distributed from their respective sources 1097, 1078 and 1099 through a rotary manifold distribution mechanism 1093 to the domes 1012.

[0108] A modified sealing assembly 1106 of another alternative embodiment of the present invention is shown in FIG. 29 and includes the cut-off blade 1084 mounted on the outside of the cooling bar 1088. In this configuration any cutoff portion 1049 of the neck 1048 would occur further away from

the seam 1087, whereby less or possibly no waste or scrap material is produced from each bag 1028. It will be appreciated that the cut-off blade 1084 can be eliminated altogether, or deactivated by raising it to an inoperative position on the sealing assembly, whereby no waste or scrap bag material is produced in the sealing operation and the original neck is simply left in its original, full-length configuration.

[0109] Another alternative embodiment bag sealing system 2002 is shown in FIGS. 30-36. Referring to FIG. 30, the system 2002 includes an alternative embodiment bag sealing unit 2014 generally including a platen 2010 and a dome 2060. Each platen 2010 includes a base 2040 with an upper surface 2042 mounting an item support 2044 adapted to receive a bagged item 2030 and a neck support 2046 adapted to receive the neck 2048 of a respective bag 2028. The neck support 2046 includes a resilient contact surface 2050, which can be mounted on springs and comprises a compressible material including, but not limited to silicone, in order to provide resiliency.

[0110] Each dome 2060 includes a lower sealing edge with a gasket 2066 adapted for forming a sealing engagement with the base 2040 upper surface 2042. A sealing assembly 2068 is mounted on the underside of the dome 2060 generally within a vacuum chamber 2070 formed by the dome 2060 when it is placed in sealing engagement with the base 2040 and upper surface 2042. Referring to FIG. 30a, the sealing assembly 2068 generally includes a pneumatic raise/lower actuating mechanism 2072 with a bladder 2074 connected to an air inlet port 2076, which in turn can be connected to a pressurized air source, such as a compressor or a packaging plant air source, as described above. Return springs 2080 are provided for returning the raise/lower actuating mechanism 2072 to its raised position, e.g. when the bladder 2074 is deflated. The actuating mechanism 2072 includes a seal bar 2082 adapted for constant high-temperature operation, e.g. with nichrome electrical resistance heating elements, as described above. Without limitation on the generality of useful heat sources, other heat sources such as circulating liquid, combustion, resistance heating, infrared, etc. could be provided. The seal bar 2082 is located between a first and second heat-sink cooling bars 2088, 2089 each of which includes first and second coolant ports 2090, 2091 respectively for receiving and circulating coolant, which enters and exits through cooling bar coolant ports 2090, 2091 each of which includes coolant passages (such as passages 370a in FIG. 2a) for receiving and circulating coolant.

[0111] A cut-off assembly 2202 is mounted on top of the dome 2060. The cut-off assembly 2202 includes a pneumatic raise/lower actuating mechanism 2204 with bladders 2206 connected to air inlet ports 2208 which in turn can be connected to a pressurized air source, such as a compressor or a packaging plant air source, as described above. Return springs 2210 are provided for returning the raise/lower actuating mechanism 2204 to its raised position, e.g. when the bladders 2206 are deflated. The actuating mechanism 2204 includes guide rods 2214 mounting a cut-off blade 2212 located between the first cooling bar 2088 and the seal bar 2082. The guide rods 2214 extend from the cut-off blade 2212, extending through the return springs 2210 terminating at an upper end in contact with the cut-off assembly bladders 2206.

[0112] In operation of the bag sealing system 2202, a bag 2028 is sealed by first positioning a dome 2060 directly above a platen 2010 with the sealing assembly 2068 and the cut-off

assembly 2202 in their raised positions (FIG. 30). An unsealed bag 2028 containing an object 2030 is placed on each platen 2010, and the platen 2010 and the dome 2060 are sealingly engaged temporarily through application of a vacuum removing air from the bag 2028 and chamber 2070, as described above (FIG. 31). When the appropriate vacuum is achieved, the bladder 2074 is inflated to force the sealing assembly 2068 downward (FIG. 32), compressing the return springs 2080. First, the cooling bars 2088, 2089 are biased downwardly by the compression springs 2094 bringing the lower contact surface 2092 in contact with the bag neck 2048, which compress the bag neck 2048 against the resilient contact surface 2050. As shown in FIG. 31, the cooling bars 2088, 2089 are disposed on either side of the sealing bar 2082, whereby they function as heat sinks absorbing the heat generated by the seal bar 2082 before, during and after the sealing operation. The entire sealing assembly 2068 is thus maintained at a relatively low temperature during operation. The seal bar 2082 can be maintained at a constant temperature because exposure to the plastic bag neck 2048 only occurs in the sealing position with the seal bar 2082 at its lowermost position relative to the cooling bars 2088, 2089 (FIG. 32). Next, the bladder 2074 is inflated to bring the seal bar lower contact surface 2086 in contact with the compressed double plastic layers forming the bag neck 2048, which are then thermally welded and sealed by the seal bar 2082. Shortly thereafter, the cut-off assembly 2202 is then engaged by inflating the bladders 2206 to force the cut-off blade 2212 downward through the bag neck 2048 and into contact with the resilient contact surface 2050 thereby creating a neck cut-off portion 2049, which can be discarded (FIGS. 33-33a). Next, the bladders 2206 are deflated returning the cut-off blade 2212 to the raised position by the return springs 2210. The seal bar 2082 is then slightly raised to an intermediate position shown in FIG. 34 by the return springs 2080 when the bladder 2074 is partially deflated. In the intermediate position, the lower contact surface 2086 of the seal bar 2082 is positioned slightly above the bag neck 2048 while the cooling bars 2088 remain in contact with the bag neck 2048 enabling the welded seam 2087 to cool and set, generally for about 0.1 to about 0.5 seconds. The bag sealing process is completed by retracting the sealing assembly 2068 to its raised position by the return spring 2080 when the bladder 2074 is fully deflated. The vacuum chamber 2070 is then returned to atmospheric pressure and the dome 2060 is lifted from the platen 2010 permitting removal of the sealed bag 2028 and placement of an unsealed bag 2028 upon the platen 2010 and neck support 2046.

[0113] It is to be understood that while certain embodiments of the invention have been shown and described, the invention is not to be limited thereto and can assume a wide variety of alternative configurations, including different materials, sizes, number of bag sealing units 2014, components and methods of operation. For example, the complete stand-alone system 2002 consisting of a plurality of bag sealing units 2014 can be dimensioned to fit within a standard shipping container. Moreover, the system and method of the present invention can be adapted to various applications, including the manufacture of bags and other products from thermoplastic film, forming multiple seals on bags and sealing the sides and ends of bags.

What is claimed and desired to be secured by Letters Patent is as follows (previous claim; redraft):

1. A method of sealing thermoplastic bags, which comprises the steps of:

providing a platen conveyor with a platen conveyor travel path;

providing a platen mounted on said platen conveyor and including an item support and a neck support;

providing said neck support with a resilient contact surface;

providing a dome conveyor with a dome conveyor travel path;

providing a dome mounted on the dome conveyor and including a vacuum chamber;

positioning said dome over said platen at a contiguous portion of said dome and conveyor travel paths;

raising said dome to a raised position spaced above said platen;

lowering said dome to a lowered position on said platen and enclosing said vacuum chamber along the contiguous portions of said travel paths;

providing said dome with a cut-off assembly including a cut-off blade;

providing said dome with a sealing assembly including a heated sealing bar and first and second cooling bars located on either side of said sealing bar;

placing a thermoplastic film bag on said item support and said neck support;

lowering said cooling bars from a raised position spaced above said bag and said neck support to a lowered position clamping a neck portion of said bag on said neck support;

lowering said sealing bar from a raised position spaced above said bag and said neck support to a lowered position engaging said bag neck portion on said neck support;

thermally and hermetically sealing said bag neck portion with said heated sealing bar in its lowered position;

lowering said cut-off blade from a raised position spaced above said bag and said neck support to a lowered position engaging and cutting said bag neck portion on said neck support;

raising said sealing bar to its raised position;

raising said cut-off blade to its raised position; and

raising said cooling bars to their raised positions.

2. The method of claim 1, further comprising the steps of:

providing said sealing bar with a heat source for continuously heating same; and

providing said cooling bars with a coolant source for continuously cooling same.

3. The method of claim 2, further comprising the steps of:

said sealing bar heat source including an electrical resistance heating element; and

said cooling bars including respective fluid passages; and

flowing said coolant through said cooling bar fluid passages.

4. The method of claim 1, further comprising the steps of:

spring-mounting said sealing assembly on said dome;

compressing said sealing assembly mounting springs when said seal bar and cooling bars are in their lowered positions; and

extending said sealing assembly mounting springs to move said seal bar and said cooling bars to their raised positions.

5. The method of claim 4, further comprising the steps of:

providing a sealing assembly air bladder connected to said dome and said sealing assembly;

inflating said sealing assembly air bladder to lower said sealing assembly from its raised position to its lowered position; and

deflating said sealing assembly air bladder to raise said sealing assembly from its lowered position to its raised position.

6. The method of claim 5, further comprising the steps of:

fixedly mounting said seal bar on said sealing assembly;

spring-mounting said cooling bars on said sealing assembly; and

compressing said cooling bar mounting springs and retracting said cooling bars relative to said seal bar with said cooling and seal bars in their respective lowered positions.

7. The method of claim 1, further comprising the steps of:

spring-mounting said cut-off assembly on said dome;

compressing said cut-off assembly mounting springs when said cut-off blade is in its lowered positions; and

extending said cut-off assembly mounting springs to move said cut-off blade to its raised position.

8. The method of claim 7, further comprising the steps of:

providing a cut-off assembly air bladder connected to said dome and said cut-off assembly;

inflating said cut-off assembly air bladder to lower said cut-off blade from its raised position to its lowered position; and

deflating said cut-off assembly air bladder to raise said cut-off blade from its lowered position to its raised position.

9. The method of claim 1, further comprising the steps of:

providing multiple said domes and platens;

providing said dome conveyor travel path with a circular configuration;

providing said platen conveyor travel path with a non-circular configuration including a contiguous portion with said platens located directly under respective domes; and

sealing said domes on respective platens in said contiguous portion of said platen conveyor travel path.

10. An apparatus for sealing thermoplastic bags, comprising:

at least one platen having a base with an upper surface;

an item support and a neck support disposed on the upper surface of said base;

said item support adapted to receive a thermoplastic bag having a neck, said neck support having a resilient contact surface adapted for receiving said thermoplastic bag neck;

at least one dome including a cut-off assembly, sealing assembly, and vacuum chamber, said dome having a lower sealing edge for sealing engagement with said platen upper surface;

a compressed air source connected to said bladder of said sealing assembly and adapted for inflating same;

said cut-off assembly having a guide rod mounting a blade, said guide rod having an air bladder connected thereto,

said air bladder having a deflated configuration with said cut-off assembly in its raised position and an inflated configuration with said cut-off assembly in its lowered configuration;

and

said cut-off assembly having a guide rod mounting a blade, said guide rod having an air bladder connected thereto, said air bladder having a deflated configuration with said cut-off assembly in its raised position and an inflated configuration with said cut-off assembly in its lowered configuration;

a compressed air source connected to said bladder of said cut-off assembly and adapted for inflating same;
said cut-off assembly includes a spring suspension connecting said cut-off assembly to said dome, said spring suspension biasing said cut-off assembly towards its raised position and compressing with said cut-off assembly disposed in said lowered position;
said sealing assembly includes a sealing bar and cooling bars having an air bladder connected thereto, said air bladder having a deflated configuration with said sealing assembly in its raised position and an inflated configuration with said sealing assembly in its intermediate and lowered position;
said sealing bar having a heat source for continuously heating same;
said cooling bars connected to a coolant source for continuously cooling same;
said cooling bars having a lower contact surface and being disposed on opposite sides of said sealing bar communicating therebetween in a thermal exchange relationship;
said sealing bar lower contact surface spaced above said cooling bars lower contact surface when said sealing assembly is in its raised position and in its intermediate

position, said sealing bar lower contact surface engaging said thermoplastic bag neck in its lowered position and clamping same against said resilient contact surface;
said cooling bars lower contact surface spaced above said thermoplastic film when said sealing assembly is in its raised position, said lower contact surface engaging said thermoplastic bag neck in its intermediate and lowered position and clamping same against said resilient contact surface;
said sealing assembly includes a spring suspension connecting said sealing assembly to said dome, said spring suspension biasing said sealing assembly towards its retracted position with said sealing assembly raised and compressing with said sealing assembly disposed in said intermediate and said lowered position; and
said cooling bars include a spring suspension connecting said cooling bars to said sealing assembly, said spring suspension biasing said cooling bars toward its retracted position with said sealing assembly disposed in said raised position and compressing with said sealing assembly disposed in said intermediate and said lowered position.

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