

Laser Perforation System



Extends produce shelf life and reduces food waste.

Elevate your fresh produce packaging with the PerfoTec Laser Perforation System! This cutting-edge technology applies precise microperforations to packaging right on the line, optimizing film permeability for fruits, veggies, and flowers. The result? Longer shelf life, maximum quality, and perfect Active Modified Atmosphere Packaging (AMAP) with consistent, accurate holes every time.

Smart Camera Tech for Flawless Results

The PerfoTec Laser is the only system in the world with a patented closed-loop-feedback camera. Positioned right behind the laser head, it inspects every hole for diameter and shape, ensuring the exact Oxygen Transmission Rate (OTR) for each pack. If film thickness varies, the laser auto-adjusts on the fly. Spot an inconsistency? The system can stop the packaging machine to guarantee every pack has the perfect number and size of perforations—delivering unmatched quality control in real time.

The PerfoTec Laser Perforation System is your key to fresher produce and less waste. It boosts quality, productivity, and flexibility while cutting costs. Pair it with PerfoTec's O₂ Control and Fast Respiration Meter 4.0 for a powerful, chain-wide solution to reduce food waste from start to finish.

Tiny Holes, Big Impact

Our special optical path technology creates microperforations as small as 55–60 microns with incredible consistency. This precision is a game-changer for low-respiration products like salads and ready-meal salads, ensuring they stay fresh longer without compromising quality.

Built Tough for Any Environment

Designed to integrate seamlessly with vertical or horizontal packing machines and tray sealers, the PerfoTec Laser thrives in tough conditions. Wet, cold, or dusty—our robust system keeps performing reliably, no matter the challenge.

Best in Market for Film Permeability

Why PerfoTec Laser Stands Out

- Unmatched Precision:** Industry-leading film permeability fine-tuning
- Effortless Efficiency:** Fast setup, fewer errors, and less waste
- Save Big:** Lower film stock needs and minimal operating costs
- Top Quality:** Prevents anaerobic conditions and off-smells for better produce
- Stay Ahead:** Real-time quality checks and adaptability to weather forecasts

Laser Perforation System Tech Specs

Equipment height: 370 mm
Equipment width: 380 mm
Equipment length: 690 – 1460 mm (varies per film width)
Maximum film width: 1290 mm
Nett equipment weight: 120 kg
Environment temperature: 0 - 30 °C
Electrical connection: 115/230V, 1ph+N+E, 50/60 Hz
Amperage: max. 7A @230V (14A @115V)
Compressed air: 6 bar, 50NI/min
Internet connection: 10Mbps, ethernet connection
Remote support: Router initiated, secure connection, via specialized servers

Ready to optimize your
fresh produce packaging?
Contact us today!

We'd Love to Hear from You!

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