

QUOTATION

TRAYSEALER SEALPAC 800



- Very compact construction
- High flexibility in terms of service and cleaning:
 - * Machine can be operated from all sides
 - * Fast and easy cleaning of the tool
 - * Short time for retrofitting

Technical specifications SEALPAC 800

Type: 800

Capacity: up to max. 10-12 cycles /min.

Number of trays per cycle: 4

Connection : 3X400/230V+N+E – Max. 10,0 KW

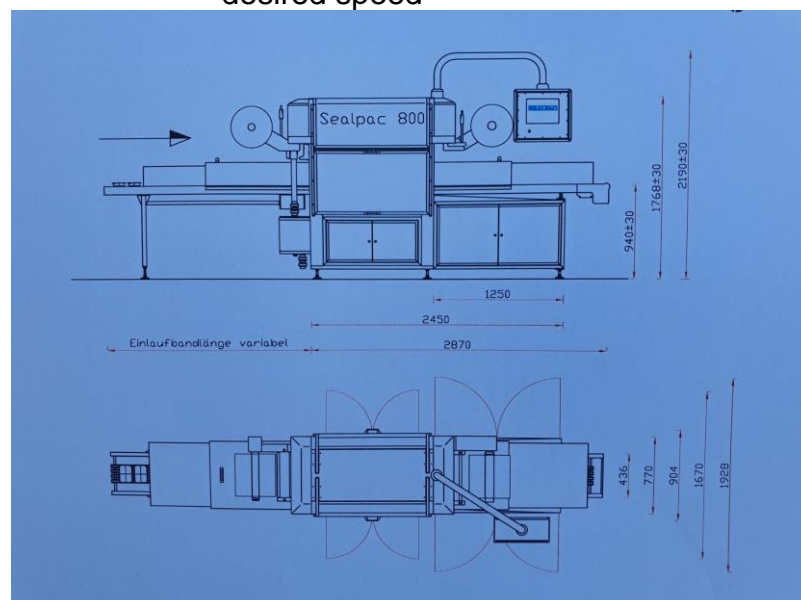
Air consumption : 8 Bar - 650 L/min

Vacuum pump : not included;

Vacuum consumption : depending on the product weight
approx.250-300 m³ /h.

Water consumption : using a closed system is recommended

Gas consumption : only when performing vacuum / gas, depending on the size of the trays, dimensions of the tool, the product and the desired speed



Specification Product/ Packaging

Product : fresh chilled meat

Packaging	:	molded trays
Trays material	:	all materials, susceptible to sealing (artificial materials, aluminum, cardboard)
Trays dimensions	:	227 x 178 mm
Top film	:	all materials, susceptible to sealing

General requirements for the trays.

- Film and trays to be sealed well, especially in combination
- Trays to be stable in size and shape
- Width of sealed edge min. 5 mm

Machine dimensions :

Length – L= 10 000mm
Width - B= 950mm
Height- H= 2100mm
