

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

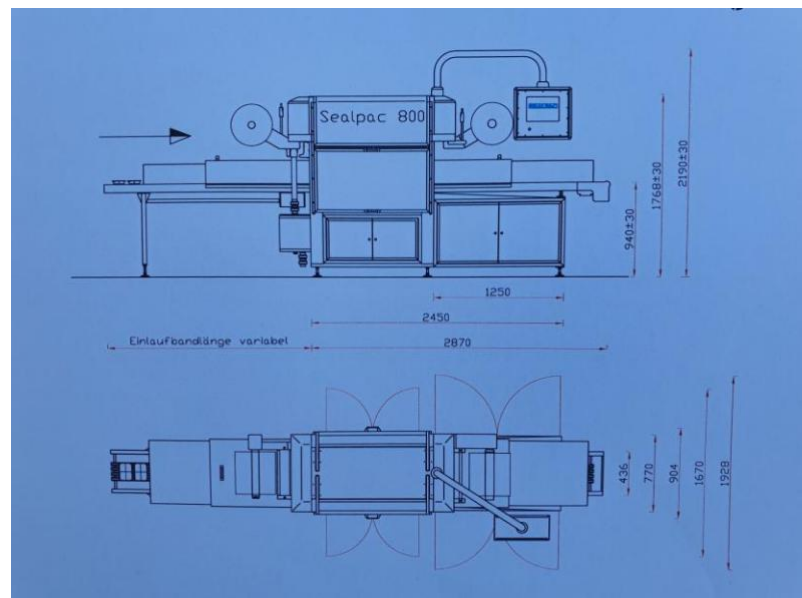
Technical specifications SEALPAC 800

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; approx.250-300 m ³ /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 : 205x160x100 max.

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= 4 800 mm

Width - B= 950 mm

Height- H= 2100 mm
