

Cod: 3410759

Stainless steel table on legs depth 600 mm 400x600 mm



Description

Tray sealers

Storing ready-made sauces and fresh sauces without running the risk of liquids falling out of the tray? This is the purpose of tray sealers, equipment that seals all types of food trays for safe transport and correct storage.

Heat sealers fall into two categories:

- manual or sealing bar: the film is positioned at the desired spot on the tray. Simply press the lever on the machine for a few moments and let the machine create the seal at the desired point.
- automatic: automatic sealers are suitable for sealing several trays at short intervals of time. The machine has a base on which to place the tray to be sealed and a roller for the sealing sheet to be used, e.g. aluminium foil or transparent paper

Automatic sealers and manual sealers can seal packages of different materials, including

polypropylene, polyethylene and LDPE. The thickness of the seal varies depending on the specific need of the user, dictated mainly by the material to be sealed and the thickness of the foil.

Different sealer models also have different programmes to select from to find the perfect seal.

How to clean heat sealers

When cleaning heatsealing machines, it is important to be careful of paper, aluminium and plastic residues: an excessive presence of residues on the roller or work surface can jeopardise successful sealing. It is important not to use corrosive materials on stainless steel, the material of which the heat sealers are made.

Heat sealers on Ristoattrezzature

All thermosealing machines in our catalogue are CE-marked.

Dimensions

Dimensioni esterne	400x600x850 mm
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Technical data

Materiale	stainless steel
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