

Semi-Automatic Tray Sealer

Model : WFT115FCG10

Introducing our new range of reliable and efficient tray sealers. This elegant, commercial grade, semi-automatic machine can extend product shelf life and improve presentation thanks to the modified atmosphere (MAP) and SKIN (optional feature) packaging functionality.

We have a variety of models to satisfy a wide range of food packaging requirements. They are perfect for meat, fish, poultry, vegetables, ready meals and more.

FEATURES

WFT115FCG10

- up to 5 programs for customised packaging
 - V&G: modified atmosphere packaging
 - SAP: packaging, sealing only
 - SKIN: vacuum packaging (additional kit and tooling required)
- up to 2 cycles per minute
 - 4 trays per minute (double tool)
 - 2 trays per minute (single tool)
- teflon coated surface with outline cutting
- automatic film recovery
- lightweight tooling can be changed over in less than 2 minutes
- automatic drawer system (optional)

OPTIONS

- automatic drawer system
- skin function kit and tooling


SPECIFICATIONS

Vacuum:	40 m ³ per hr
Electrical load:	3.1 Kw / 400 V / 3 Phase / 50 Hz
Maximum tray height (mm):	115
Film size (mm):	470 (W) x 220 (diameter)
Compressed air requirements:	6 bar minimum (87 PSI)
Net weight:	250 kg



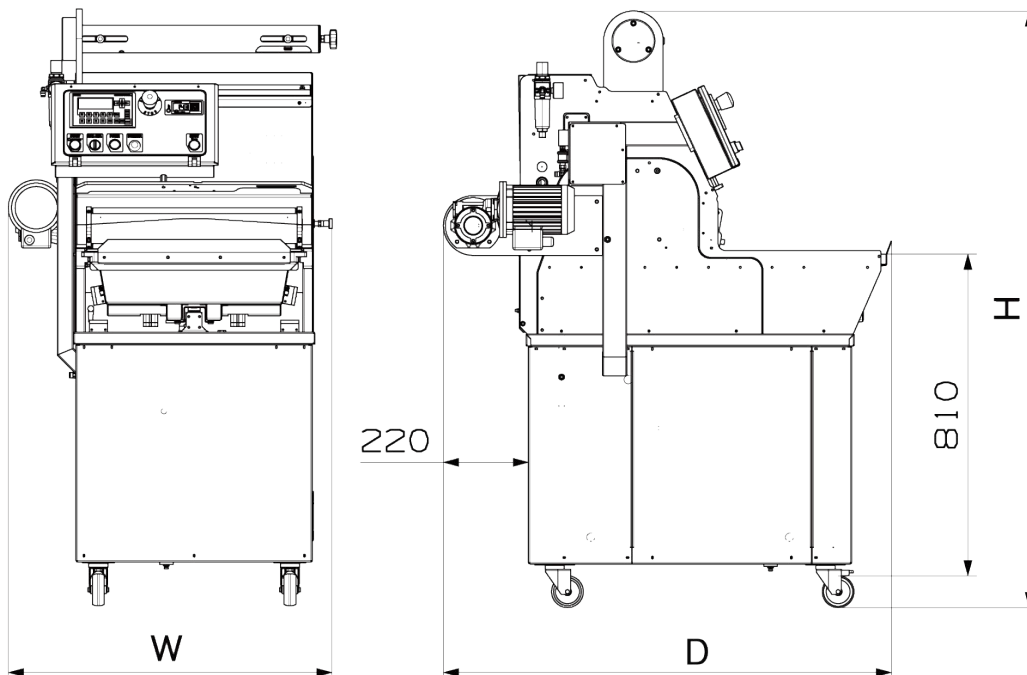
Specifications may change without notice

TRAY SPECIFICATIONS

				
Sealing plates	single use	double use	triple use	fourfold use
Max. with outline cutting	400 x 285	280 x 190	130 x 280	285 x 87
Max. with skin function	380 x 270	175 x 275	×	×
				
Sealing plates	double use	fourfold use	sixfold use	eightfold use
Max. with outline cutting	400 x 137	187 x 137	100 x 100	×
Max. with skin function	×	187 x 137	×	×
				
Sealing plates	single use	double use	triple use	sixfold use
Max. with outline cutting	ø 280	ø 180	ø 130	ø 100
Max. with skin function	×	×	×	×

EXTERNAL DIMENSIONS:

External dimensions (mm): 790 (W) x 1140 (D) x 1500 (H)



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