

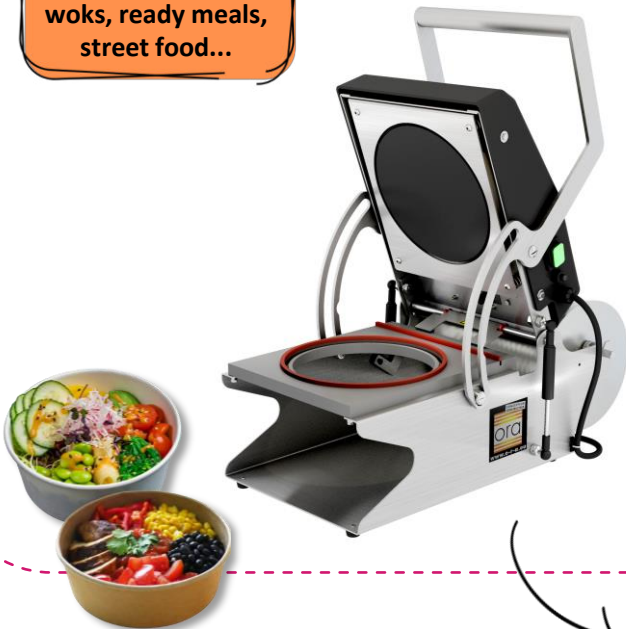


DIE-CUT SEALERS OF BOWLS

SC 220

These highly practical manual sealers use a cut around system to fit hermetic film to the bowls. Their power-assisted system ensures effortless pressure application and constant result, whatever the operator is.

“
Ideal for salads,
woks, ready meals,
street food...”



SC 220

Uses



Catering
professions



Groceries &
supermarkets



On request: made-to-measure heating plate and mould for other bowl diameter.



- ✓ Perfect for sealing Ø145 mm or Ø187 mm bowls.
- ✓ Handle system with reinforced pressure for easy, effortless sealing.
- ✓ Perfect finish with film cut around and easy-open tab.
- ✓ Stainless steel structure for easy cleaning and better resistance to disinfectants (reduces retention zones).



1 year warranty⁽¹⁾

⁽¹⁾Except wear parts











Compatible materials
Bio-sourced or compostable



Compliance with
CE standards

FOOD range

TECHNICAL DATA

MODELS	 *							
SC 220 OP155	54 x 30 x 57,5 cm	Ø145 mm	220 mm (max)	200 mm (max)	potentiometer	12 kg	100 W	230 V 50/60 Hz
SC 220 OP195	54 x 30 x 57,5 cm	Ø187 mm	220 mm (max)	200 mm (max)	potentiometer	12 kg	100 W	230 V 50/60 Hz

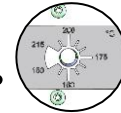
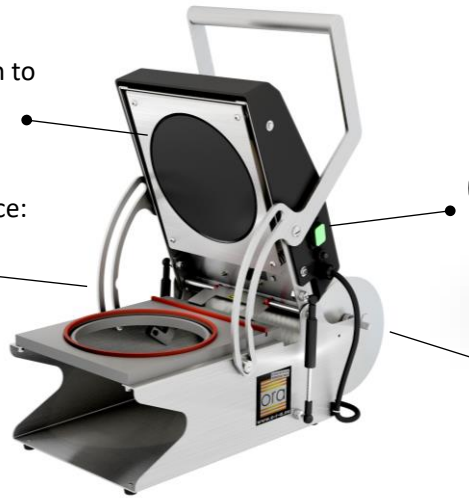
* Dimensions open cover

EQUIPMENT



Blade for cutting the film to the container shape

System with assistance:
effortless pressure reinforced



Temperature control by potentiometer

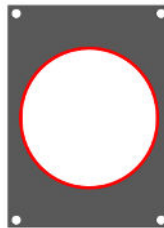
Integrated roll holder

ADAPTED TOOLS

MOULD

On request: heating plate with cut-out and made-to-measure moulds to fit to your bowls.

(please consult us)



BOWL

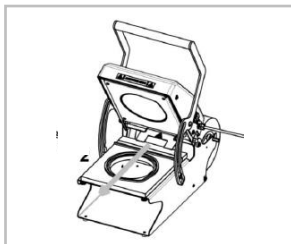
Max. bowl height :



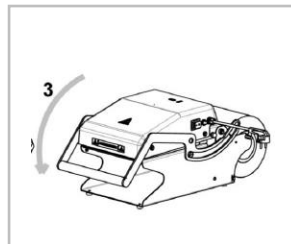
OPERATING PRINCIPLE



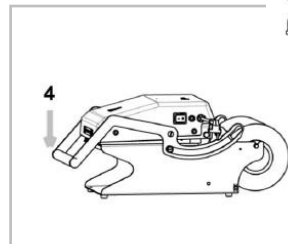
1 Place your bowl and its contents on the mould.



2 Unroll the film over the bowl.



3 Lower the handle to cut and seal the film.

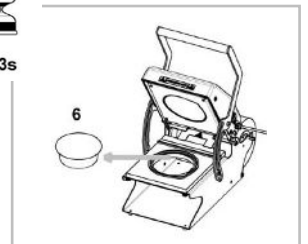


4 Keep the 2 handles pressed together for a few seconds.

5



3s



5 The film is sealed to the container with a cut around.

Need more information?



Contact the sales department: +33 (0)4 74 00 59 54