



MANUAL TRAY SEALER

B 240 - B 270

These manual tray machines are perfect for sealing a fitting hermetic film on **medium and large format trays** (up to GN ½ with the B 270 MV). They are equipped with a soft keyboard for temperature control and mechanical locking on MV models.

Maximum tray size :

260 x 240 mm

345 x 270 mm



B 240



B 240 MV



B 270 MV

Uses



Catering professions



Groceries & supermarkets



Collective catering



Optional: made-to-measure mould to fit to your trays formats.



- ✓ Practical and easy to use for sealing medium and large-sized trays up to a maximum size of 260 x 240 mm and 345 x 270 mm.
- ✓ Manual closure by double handles or by mechanical locking (MV) for easy and regular sealing.
- ✓ 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

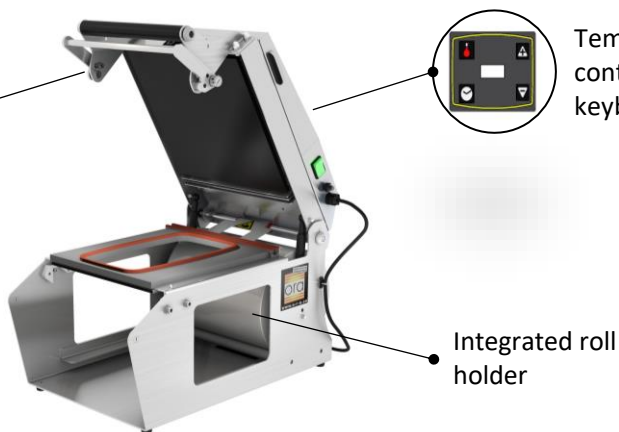
TECHNICAL DATA

MODELS								
B 240	48,5 x 31,5 x 59,5 cm	240 mm (max)	245 mm (max)	soft keyboard	16 kg	1000 W	230 V 50/60 Hz	260 x 240 mm (max)
B 240 MV	51 x 31,5 x 63 cm	240 mm (max)	245 mm (max)	soft keyboard	17 kg	1200 W	230 V 50/60 Hz	260 x 240 mm (max)
B 270 MV	62 x 36,5 x 68 cm	270 mm (max)	280 mm (max)	soft keyboard	21 kg	1200 W	230 V 50/60 Hz	345 x 270 mm (max)

* Dimensions open cover

EQUIPMENT

MV system =
mechanical locking for
easy tightening



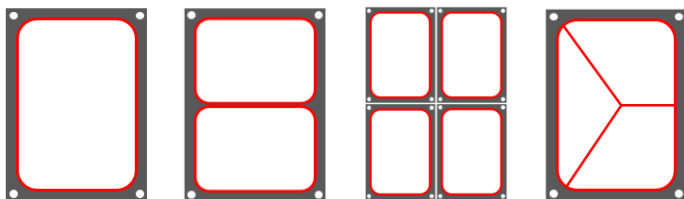
Temperature
control by soft
keyboard

Integrated roll
holder

ADAPTED TOOLS

MOULD

Options: made-to-measure mould for other tray dimension
(please contact us).

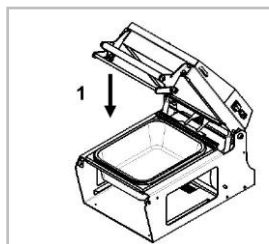


TRAY

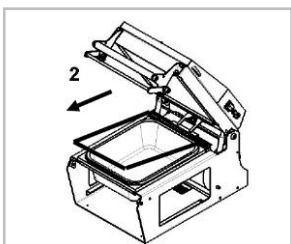
Max. tray height



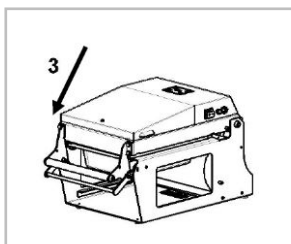
OPERATING PRINCIPLE



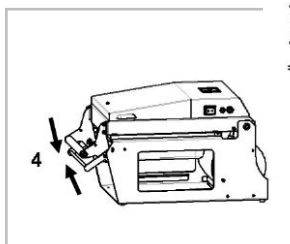
Place your tray and its
contents on the mould.



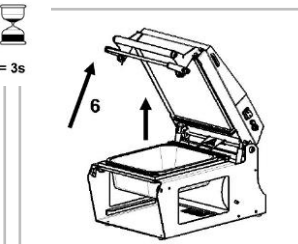
Unroll the film over the
tray.



Lower the handle to cut
and seal the film.



Keep the 2 handles
pressed together for a
few seconds.



The tray is sealed and
ready to use.

Need more information?



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