

SUPERCLOSER SC500

POLYBAG-IN-BOX DECUFFER HEAT SEALER CLOSER



The Supercloser SC500 Polybag-in-Box Bag Decuffer Heat Sealer Closer automatically: un-cuffs a filled polybag in a box clear of the case flaps, stretches the bag or re-folds gussets, tamps out excess air and heat seals the bag within the dimensions of the case to protect the product.





TECHNICAL SPECIFICATIONS SUPERCLOSER SC500:

Case range:	250mm x 200mm x 100mm (L x W x H) min. 600mm x 450mm x 500mm (L x W x H) max.
Speed:	Up to 12 cases per min.
Bag materials:	30 - 75 micron standard polyethylene films.
Voltage:	400V, 50 Hz, 3 Phase, or to local requirement.
Control Voltage:	24V DC.
Air requirements:	6 - 8 bar, 1/2" supply.
Finish:	Stainless steel frame, covers, contact parts and electrical enclosure. Internal components anodized aluminum, stainless steel and plated.
Machine handling:	To requirement, right to left or left to right.

SUPERCLOSER SC500 SYSTEMS:

- Bag Inserters.
- Case Erectors.
- Case Sealers.
- Fillers.
- Complete Systems.

FEATURES

Stainless steel finish.	Clean and durable, maintains hygiene.
Tamps out excess air.	Sealed bag fits the volume of the case.
Heavy duty design	Suitable for demanding applications at low maintenance.
Full interlocked guarding.	Operator safety and OSHA compliance

BENEFITS

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The Supercloser polybag decuffers are usually combined with a Supertaper case top taper or gluer to create an automatic system.



Our machines can be used to pack almost any product:

Fruits, nuts, vegetables, scallions, meats, poultry, seafood, cereals, crackers, rice, pasta, tortillas, snack food, sugar, chocolate, herbs, spices, seed, coffee, tea, bakery goods, gypsum, asphalt, caps, closures, plastics, screws, medical devices, cutlery, butter, powders, pharmaceutical devices, biomedical devices, pellets, powders, crack filler, margarine, shortening, oils and fats, dough, candy.

