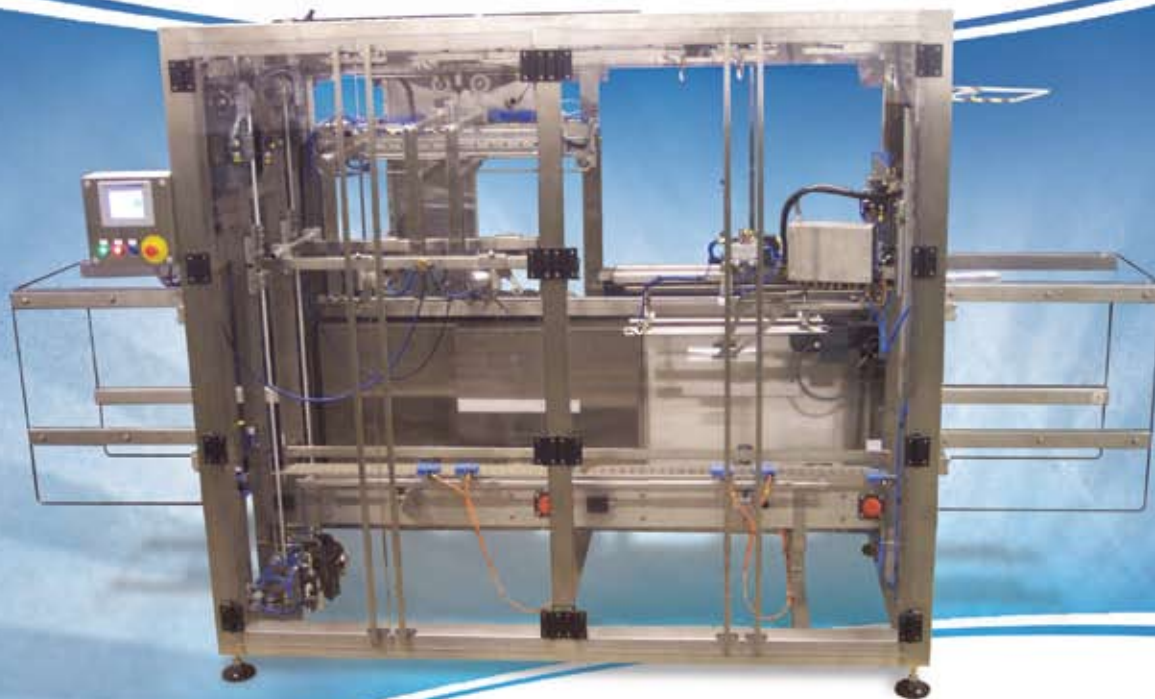


SUPERCLOSER SC300

POLYBAG-IN-BOX DECUFFER HEAT SEALER CLOSER



The Supercluser SC300 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 SC300:

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 8 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.

FEATURES

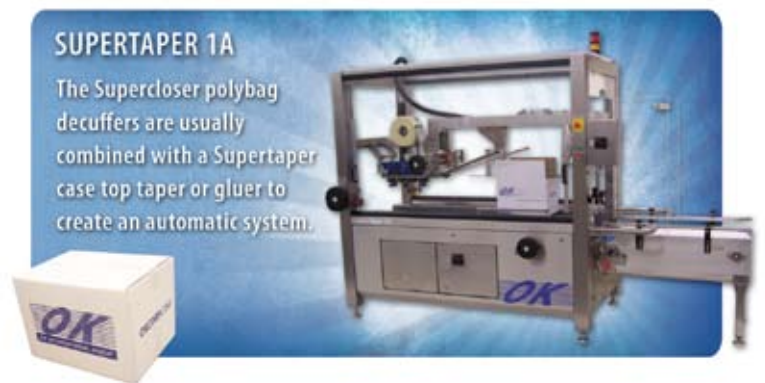
Stainless steel finish.
Tamps out excess air.
Heavy duty design.
Full interlocked guarding.

BENEFITS

Clean and durable, maintains hygiene.
Sealed bag fits the volume of the case.
Suitable for demanding applications at low maintenance.
Operator safety and OSHA compliance.

SUPERCLOSER SC300 SYSTEMS:

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



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.

