> Traysealers

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VAC-STAR SM175-B and SM205 Tray sealer

The Vac-star Tray Sealer – SM175B is a manual tray sealing machine designed for small production uses wanting to achieve tray lidding in a cheap and cost-effective way.

- Manually load trays
- Max. tray size: 250 x 320mm (1/2 gastronome tray) on the SM205
- Pull lidding film forward by hand over trays – film is just the width of the trays
- Bring top platen down
- Apply pressure, hold, release
- Manually remove trays
- Depending on tray size – more than one tray can be sealed at a time. Trays need to be separated after sealing with sharp knife.
- No vacuum or gas-flush
- No perimeter cut (works well on square or rectangular trays)
- No print registration for printed film
- No scrap film
- Easily retooled for different tray sizes ± $550.00 + GST for next tray carrier
- View a movie of this machine in progress @ www.vac-star.com

ET-899 Cup Sealing Machine

The ET-899 Cup Sealing Machine is ideal for sealing cups. The system is tooled up to your specific tray and neatly trims the film around the perimeter of your trays. This machine is extremely versatile, designed for being used in retail shops with high productive performance. These machines have been well designed and stainless steel and polyethylene are used extensively in their construction. Complete with print registration for printed film.

- Manually load trays
- Max. tray size: Maximum tray size: 100 x 100 x 180
- Lidding film feeds automatically as tray carrier is pushed into machine
- Can operate on manual or sensor mode
- Tray carrier pulled forward and trays are lifted out
- No vacuum or gas-flush
- Complete with perimeter cut
- Print registration for printed film
- Scrap film is trimmed and automatically rewound.
- Machine is manufactured for a specific tray – retooling is inexpensive

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ET-59L and ET-69M Tray Sealer

The ET-59S and the ET69M Tray Sealers is a Semi-automatic bench-top heat sealing machine for lidding of trays. The system is tooled up to your specific tray and neatly trims the film around the perimeter of your trays. This machine is extremely versatile, designed for being used in the small and medium companies with high productive performance. These machines have been well designed and stainless steel and polyethylene are used extensively in their construction.

- Manually load trays
- Maximum tray size: ET-59L: 160 x 140 x 100
- Maximum tray size: ET-69M: 220 x 170 x 120
- Lidding film feeds automatically as tray carrier is pushed into machine
- Can operate on manual or sensor mode
- Tray carrier pulled forward and trays are lifted out
- No vacuum or gas-flush
- Complete with perimeter cut
- Print registration for printed film
- Scrap film is trimmed and automatically rewound
- Machine is manufactured for a specific tray – retooling is inexpensive

ET-900L Tray Sealer

Semi-automatic tray sealer – ET-900L benchtop tray sealing machine with print registration and gas flush. The system is tooled up to your specific tray size and neatly trims the film around the perimeter of your trays. This machine is extremely versatile, designed for being used in the small and medium companies with high productive performance. Thanks to the compact dimension of the SinglePacker there is always space even in a small room. Almost all kinds of trays may be processed with or without gas-flush.

- Manually load tray/s into tray carrier in chamber machines
- Maximum tray size: 280 x 260 x 120mm
- Automatic film feeding system - Lidding film feeds automatically as tray carrier is pushed into machine
- Machine automatically does vacuum, gas-flush, seal and perimeter cut
- Tray carrier pulled forward and trays are lifted out
- Print registration for printed film
- Scrap film is trimmed and automatically rewound.
- Machine is manufactured for a specific tray – retooling is inexpensive

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AUDION SLB1007 Tray Sealer

The SLB 1007 is a manual tray sealer for modified atmosphere packing (MAP) of cups and trays. This machine offers the best combination of price and performance in the industry to pack and preserve food freshness using Gas Flush.

- Manually load tray/s into tray carrier
- Maximum tray size: 360 x 300 x 140mm
- Slide tray carrier into machine and the automatic cycle is started
- Machine vacuums, gas-flush, seal and perimeter cuts (Very fast and efficient)
- Film is automatically advanced
- Tray carrier is slidden out of machine
- Trays unloaded and reloaded
- Does vacuum and gas-flush
- Does perimeter cut
- Has print registration
- Scrap film automatically rewound
- Machine tooled up for one size
- Retooling is possible $7600.00-$9000.00 + GST
- Very quick change over time

ET-80R Rotary Cup Sealer – Automatic conveyor

The ET-80R compact Rotary Tray Sealing machine is a high performance tray sealing machine. This machine is ideal for both cups and small trays. It features a motorized rotary table for increased production speed and reduced operator fatigue. Complete with tray ejection and date/batch printer. *Option – cup auto drop*

- Manually load tray/s into tray carrier
- Maximum tray size: 170 x 95 x 100mm
- Motorized rotary table
- Film is automatically advanced
- Automatic tray ejection
- Does perimeter cut
- Has print registration
- Scrap film automatically rewound
- Machine tooled up for one size
- Retooling is possible
- Very quick change over time

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Tray Sealing

What makes our machine special? Speed and Simplicity

The SLB machines use an innovative gas flush process to produce a Modified Atmosphere Packaging (MAP) in a rapid period of time. This process allows the SLB machines to operate without the use of a vacuum pump. Not using a vacuum pump gives these machines several big advantages over traditional equipment:

- Faster production speed
- No damage to delicate products
- Works well with liquids and products with high water content
- Easy to operate and troubleshoot
- Low maintenance

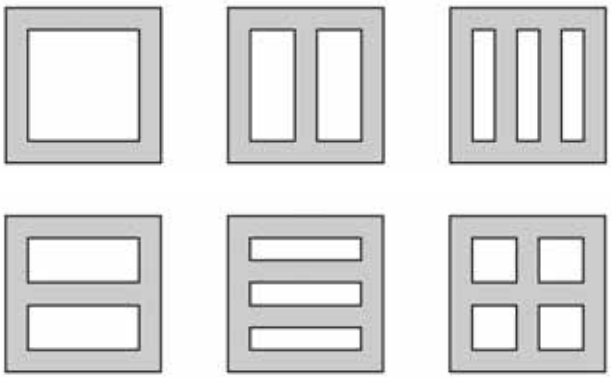
The technique which the SLB uses is a flushing of gas combined with a controlled turbulence inside the tray. This fast and simple system results in a short cycle time and increased production speed. The entire gas flush process is also extremely efficient, resulting in gas consumption that is not much more than with conventional machines. Under ideal circumstances a residual oxygen level of less than 0.1% can be obtained in the container. The use of high percentages of oxygen is also possible, making these machines ideal for packing product such as red meat.

The fact that the SLB machine does not pull a vacuum prior to gas flushing means that there is no damage to the product in the container during packaging.

Machines that use a vacuum pump tend to impose a large pressure difference on the products inside the tray, resulting in the possibility of internal product breakage or loss of water, the SLB machine minimize this problem and are ideal for the packaging of delicate products like soft fruit, vegetables, raw fish, or tender meat.

The SLB machines are constructed of strong and durable materials of the food environment. These machines can be used for small batch packaging or for fully automatic application's tooling changeover can be done in a few minutes, making any machine in the SLB line perfect for applications that require different tray sizes.

Possible tray configurations:



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Trays and Lidding Film

Polyester: APET/CPET

There are two main types of PET: Amorphous PET (APET) and Crystalline PET (CPET), the main difference being that CPET is partially crystallized, while APET is amorphous. The partially crystalline structure of CPET makes it dimensionally stable at high temperatures. Due to this partially crystalline structure, CPET is opaque; while APET's amorphous structure provides glass quality clarity. Nearly all CPET products have an APET top layer as standard;
this provides the CPET products with excellent sealing properties and a superb glossy finish.

CPET is suitable for use between -40ºand + 220ºC. Due to the highly accurate control of the materials crystalline, it meets the consumers need for impact strength at low temperatures and dimensional stability at high temperatures. CPET produces an extremely good barrier against oxygen, water carbon dioxide and nitrogen.

APET is suitable for use between -40ºC and +70ºC. APET is an extremely tough material with good impact strength. It is an extremely effective barrier against oxygen, water, carbon dioxide and nitrogen.

Polystyrene (PS):

PS film is produced from a mixture of GPPS (General Purpose PS – also call glass) and HIPS (High Impact PD.

HIPS is a GPPS to which (providing improved impact resistance) and also more gat- resistant. PS is suitable for the freezer and van be used between -40ºC and +85ºC.

Polypropylene (PP):

Co-PP (copolymer) is made from propylene and a small amount of ethylene. Ho-PP (homo-polymer) consists solely of PP sequences in the polymer chain. Co-PP mainly consists of PP sequences, with PE sequences distributed in different ways in the polymer chain. These structure result in different properties: Ho-PP is more transparent the Co-PP, which has a milky appearance. Ho-PP is suitable for use between +2ºC and +121ºC whereas PP-Co is suitable for use between -40 ºC and +121ºC. Both types of PP are extremely good barriers against water vapor.

High Density Polyethylene (HDPE):

HDPE is one of the most environmental friendly plastics there is. When the trays are recycled they reduce to Carbon dioxide (CO_2) and water vapor (H_2O). HDPE is suitable for temperatures between -50ºC to 121ºC. The HDPE is a good barrier against water vapor.

Top Seal film

Virtually every product needs a specific film, according to the exact needs and wishes of the client :

- Do you want a peelable film or fully sealed container?
- Do you need a high or a low barrier film to control the permeability of the gasses?
- Do you need a breathable film for controlled atmosphere packaging?
- Is the product to be stored in the freezer or in a refrigerator?
- What kind of a material is the tray made of?

	Microwave proof	Grease resistance	Cold resistance	02 barrier H_20 barrier	H_20 barrier	CO_2 barrier
APET	-	++	++	+	+/-	+
CPET	+	++	++	+	+/-	+
HDPE	+/-	++	+	-	+	-
PP Homo	+	++	-	-	+	-
PP Copo	+	++	+	-	+	-
PS	-	+	+	-	-	-
Aluminium	Ovenable	++	++	++	++	++
		- = poor	- = moderate	+/- = reasonable	+ = good	++ = very good

At CONTOUR SALES we have a wide range of film specifications which can be cut to virtually any width to suit your specific products We can also perform trials to reach your desired end result.

Contact us now for further assistance on

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The most commonly used GAS mixes

Nitrogen (n_2)

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Nitrogen is mainly used to "displace and replace oxygen" in the package before it is closed. It prevents oxidation of pigments, flavorings and/or fatty acids. Nitrogen is inert, odorless, and has low solubility in water and fats. It has no direct antibacterial or fungicidal properties.

Carbon dioxide (CO_2)

Carbon dioxide is soluble in water and gar and is an antibacterial and fungicidal agent. CO_2 and water together form a weak acid (H_2CO_3). This acid has a bactericidal and anti-microbial effect; it slows down and reduces the proliferation of aerobic bacterial and molds, especially in the absence of oxygen. It is effective at concentrations above 20% in atmosphere. It has no stimulation effect on pathogenic organisms. Because CO_2 is very soluble in water and gats it may promote development of a slightly acidic taste if CO_2 use is not properly controlled. It can cause the film on packaged product to collapse. This may be either a drawback or a targeted effect.

Oxygen

In general, oxygen is an undesirable element. In some application, however, it is used as a constituent in a gaseous mixture. It is used in particular for maintaining the red color of meat. It also prevents the proliferation of strictly anaerobic organisms (e.g. for fresh fish).

Argon

Argon is a chemically inert, odorless and tasteless gas. T is a 'heavier' gas than nitrogen, and is used to protect sensitive product such as wine. However, it is twice as soluble as nitrogen, hence is can be used in a controlled atmosphere to replace nitrogen is most applications. Its solubility and certain molecular characteristics give it special properties for use with vegetables. Under certain conditions. It slows down metabolic reactions and significantly reduces breathing.

Advantages of packing under modified atmosphere with our machines:

- The product retains its form and texture.
- The products look better.
- The product retains it vitamin content, taste and fat content.
- The natural color of the product is preserved. The product will not lose excessive liquid content (as with a vacuum packaging).
- This method does not require labeling declaration (no additives).
- The need to use preserving agents is reduce if not eliminated.
- Lower labor costs due to longer shelf life (no extra labor in evening/weekend).
- Fewer problems during the logistic chain.

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