

SUPERSEALER SS2

ROTARY HOT AIR BAG SEALER



The Supersealer SS2 Rotary Hot Air Bag Sealer utilizes hot air to continuously seal a wide range of bag materials at high speed and efficiency. The advanced airflow, sophisticated controls, and rugged painted or stainless construction ensures continuous uptime performance in all applications. The Supersealer SS2 is the only washdown bag sealer on the market.



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TECHNICAL SPECIFICATIONS SUPERSEALER SS2:

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| Bag size range: | All bag sizes. |
| Bag material range: | Heat sealable materials up to 40 mils (1000 microns). |
| Speed: | Up to 120 (36.5 meters/min.) fpm belt speed. |
| Seal width: | 1/4" (6mm) to 1/2" (12mm) plain or textured. |
| Machine handing: | Right to left or left to right. |
| Electric: | 110 VAC, 1 Ph, 60 Hz, 15 Amp or to requirement. 220 VAC, 1 Ph, 50 Hz, 10 Amp. |
| Pneumatic: | Not required for standard configuration. |

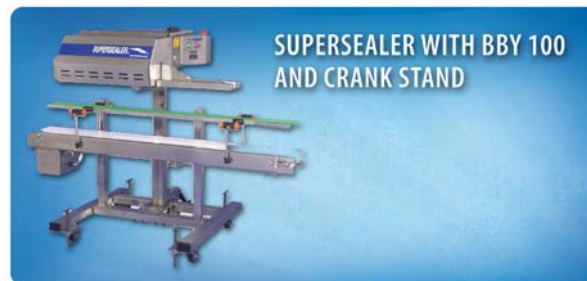
FEATURES

BENEFITS

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| Stainless steel finish. | Clean and durable preferred in seafood, poultry and meat industries. |
| Wash down machine. | Easy cleaning of machine. (Garden hose pressure) |
| Hot-air sealing technology. | Optimum seal quality at low maintenance. |
| Variable speed. | Ease of matching conveyor speeds and flexibility. |
| PID logic temperature controls. | Accurate and consistent sealing temperature. |
| Mobile base and gas strut adjustable pedestal. | Simple set up and adjustment. |

SUPERSEALER SS2 OPTIONS:

- Bag top trimmers and trim removers.
- Bag support conveyors in many configurations.
- Bag coders and printers.
- Bag loaders.
- Bag top de-duster.
- Scales and Auger fillers.



Our Supersealers seal bags for many different industries:

Fruits, nuts, vegetables, meats, poultry, seafood, animal feed, dog & cat foods, bakery goods, snack foods, candy, spices, coffee, tea, chemicals, agricultural products, textiles, general goods.

