

# SUPERSEALER

CONTINUOUS AIR EVACUATION/GAS FLUSH  
FOR BAG-IN-BOX APPLICATIONS

**OK**  
oksealer.com



The Air Evacuation/Gas Flush Washdown Version for Bag-In-Box applications is a high quality system for increasing bag handling and sealing output. OK Sealer recognizes the role their end-of-line packaging equipment plays in meat, poultry and ready-to-eat food plants and has designed a line of corrosion-resistant stainless steel construction wash down semi-automatic Air Evacuation/Gas Flush system. Superior in performance and speed with low maintenance cost. (Optional IP69K Rated Version)



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## TECHNICAL SPECIFICATIONS SUPERSEALER SB20:

Speed:	TBD with Application
Seal width:	5/16" /8mm or 3/4"/19mm
Machine handing:	Right to Left or Left to Right
Electric Requirements:	110VAC, 1 Ph, 60 Hz, 10 Amp or 220VAC, 1 Ph, 50 Hz, 7 Amp
	CE marked
Pneumatic:	80 psi



## FEATURES

## BENEFITS

No tool band change over:	Easy to maintain
Variable speed.	Ease of matching conveyor speeds and flexibility
Closed loop PID temperature control:	Accurate and consistent sealing temperature
Motorized pedestal:	With a touch of a button, for height adjustments, simplifying multiple bag/pouch applications



## SUPERSEALER SB20 OPTIONS:

Bag coders and Printers	Ink Jet printers can be integrated with system
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