

SUPERSEALER

CONTINUOUS AIR EVACUATION/GAS FLUSH

OK
oksealer.com



OKSEALER creates high quality Air Evacuation/Gas Flush systems.

Air Evacuated/Gas Flushed, sealed bags, extend the shelf life, and/or reduce volume for packaging.

Our satisfied customers include producers of coffee, snacks, pre-baked goods, electronics, medical devices, fresh or dried food, produce, chicken and meat. Our HMI touchscreen controls provides advanced data collection, process management and set up functions. Stainless steel nozzles provide quiet, efficient operation.



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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

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
Touchscreen	Ease of temperature and speed change over
Motorized Pedestal	With a touch of a button, for height adjustments, simplifying multiple bag/pouch applications

BENEFITS

SUPERSEALER SB20 OPTIONS:

Bag coders and Printers	Ink Jet printers can be integrated with system
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HOW THE PROBE WORKS:

The operator positions a bag under the probe. The foot switch is depressed, or the photo eye automatically detects the bag. The probe moves down into the bag and the air evacuation/gas flush cycle begins. The probe then follows the bag into the sealer's infeed then it retracts from the bag and returns to get ready for the next cycle.

