

Instruction Manual

IP 190 Sealing Machine



INDE PLASTIK Betriebsges. mbH

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1. Introduction

The machine is used to manually seal all kinds of trays made from CPET, PP, PS and OPS with different kinds of film. Fusing and sealing can be carried out in one operation. Matching sealing frames are available for various container shapes.

Read these instructions carefully before using the sealing machine.

Use the sealing machine only for its intended purpose as described in this manual.

2. Safety information

The device complies with the essential health and safety requirements. Nevertheless, dangerous situations can occur. Follow all safety precautions given in this manual! Ignoring these instructions may lead to serious risks to health or even life-threatening injuries!

The following safety symbols are used in this manual:



Warning - dangerous electrical voltage



Warning – hot surface



The symbol indicates the potential for injury or loss of life.



The symbol indicates a hazard to property and / or environmental damage.



This symbol indicates important facts.



3. Description of the individual parts



Overall view



Mains switch





Heating control light

Temperature setting control











4. Preparation for use

Before using the sealing machine carry out the following preparatory steps:

Inserting the film roll

Insert the film as shown in the picture, (the film is unwound from the top). Make sure that the film is fed under the bracket. The film retaining bracket prevents the film from slipping out after the automatic cutting operation which takes place during sealing.



Film retaining bracket



When feeding the film under the bracket be careful to avoid touching the cutter..

Setting up the sealer

Install the machine in a suitable location. This must allow sufficient space for unrestricted operation.



Make sure that the mains cable does not pass over heated surfaces.

Connecting to the mains

Plug the power cable into the mains (230 V).



The connection must be via a fused socket outlet.



5. Operation

- **Step 1:** Turn on the device using the mains witch. The light in the mains switch is illuminated.
- Step 2: Set the temperature setting control to the required temperature. It should be 140°C for PP and PET trays and 90°C for PS trays (The orange light goes off whenever the selected temperature is reached.)



When switching on initially small amounts of steam may be emitted for a short while; these are not harmful and burn off residual production fats.

- **Step 3:** Fill the tray with the selected food and put it into the sealing frame.
- **Step 4:** Hold the film as shown in the illustration and pull the film over the tray. Ensure that the film overlaps the edges of the tray.



When pulling out the film be careful not to touch the sealing surface.



When pulling out the film be careful not to touch the cutter.



Step 5: Grasp the top handle with both hands as shown in the illustration and, applying light pressure, press the sealing surface down until it rests on the film-covered tray.

The sealing process takes about 1 to 3 seconds.

After sealing is complete lift the upper handle with both hands back to the starting position. (Do not let go of the handle.)



Do not allow the sealing process to extend beyond about 3 seconds maximum.



Do not touch any other areas except the handle on the top of the machine. In particular, the areas around the upper and front air vents and the side surfaces of the top of the machine can become very hot.







Now remove the sealed tray.

Each unit is factory tested for functionality. While it is being transported it may become misaligned. Check the seal quality before giving customers the first sealed food trays.



Information on changing the film roll



Turn off the mains switch and allow the sealing machine to cool before replacing the film roll.

When changing the film roll do not touch the cutter.

6. Cleaning the sealing surface

The sealing surface should be cleaned only with water to which a commercially available detergent can be added. Use a sponge or soft cloth for cleaning.



Unplug the mains lead before beginning any cleaning.



Allow the machine to cool down before beginning any cleaning.



7. Consumables / Repairs / Service address

We recommend that you use only original consumable materials from INDE PLASTIC (trays and films). Only then we can guarantee optimum sealing results.

We assume no liability for damage caused by using supplies other than the manufacturer's consumables.



Do not make any repairs to the sealer. Please contact the service address provided in case of malfunctions

To order consumables and in the event of any necessary repairs or for further information please contact us at the following service address:

> INDE PLASTIK Betriebsges. mbH Industriestrasse 16 52457 Aldenhoven Tel.: 02464/99130-0 Fax: 02464/99130-99 Email: info@indeplastik.de

You can find out more information on our products at www.indeplastik.de

www.indeplastik.de

8. Warranty

The warranty period is six months after the commissioning of the machine.

We assume no liability for damage caused by incorrect or improper use.



9. Technical data

Technical data:	
Sealing surface:	225 x 180 mm
Roll width:	190 mm max
Roll diameter:	approx 180 mm
Power supply voltage:	230 Volt
Power consumption:	550 W
Fuse:	3 A
Net weight:	9 kg