HEAT SEALER MACHINE MODEL

C2H

USE AND MAINTENANCE MANUAL

This manual is an integral part of the machine and must accompany it with each ownership change or company move.
The manual must be kept with care, shared and made available to all interested persons.

CE

EDITION 07/2016

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

CONTENTS

CHAP. 1 - GENERAL WARNINGS

Before using the machine, the persons in charge of it must be instructed on the contents of this manual.

Instructions for use and maintenance contained in this manual must be read and followed carefully in order to proceed with a correct and safe use of the machine they are referred to. Carefully following the maintenance instructions contained in this

publication will result in maximum duration and greater savings on running costs.

1.1 MANUFACTURER'S LIABILITY

The manufacturer, COMPAC S.r.l., is not considered liable for problems, breakage, accidents, etc. that are the result of not knowing (or at least not complying with) prescriptions contained in this manual. The same can be said for carrying out modifications, variations, and/or the installation of accessories that have not been previously authorised.

In particular, COMPAC S.r.l. declines any liability for damage resulting from:

- Natural disasters
- Incorrect manoeuvres
- Lack of maintenance

The manufacturer is not responsible for damages (of any kind) caused by interventions on the machine (for maintenance, repairs, etc.) if these interventions have not been completed by specialised personnel who have been previously authorised.

1.2 WARRANTY CONDITIONS

The warranty lasts 12 months starting from the date the Machine was delivered to the Customer user.

The conditions necessary to be able to benefit from the warranty vary based on the type of intervention requested, as described here below.

1- Warranty for Italian customers.

1.1- Customer on-site warranty by Compac srl or a service centre chosen by Compac srl for machines sold by resellers.

In this case it is necessary for the Customer to have the "Warranty Certificate" delivered with the machine and the transport documentation (DDT) of the reseller attesting the machine's delivery date.

1.2- Warranty performed on Compac srl premises or a service centre chosen by Compac srl for machines sold by resellers.

In this case it is necessary for the "Warranty Validation Voucher" to have been sent within the terms foreseen on the same voucher. If this document has not been sent, Compaq srl reserves the right to verify the effective date of warranty terms.

1.3- Warranty for direct Compac srl Customers.

The warranty is provided based on the date indicated on the transport document (DDT) attesting the delivery date of the machine by Compaq srl, and replaces the "Warranty Certificate" for all intents and purposes.

2- Warranty for non-Italian customers.

The warranty is given by the reseller, licensee or company connected to Compaq srl in the country of residence of the customer, who is responsible for autonomously verifying the effective date of warranty terms.

The warranty related to the Machine exclusively consists in the free replacement or repair for the Customer of those parts of the Machine that are found to be broken due to manufacturing defects. The warranty is not extended to consumable products used (vessels, film) and does not include Machine replacement.

The warranty excludes repairs or replacement of Machine component parts that may be necessary as a result of improper use or negligent maintenance by the customer or its employees or any person, or due to improper operation of parts, connections or accessories and materials that have not been supplied by COMPAC S.r.l., or due to problems that have taken place as a result of installation and/or interventions carried out by unauthorised personnel or damage resulting from the transport, as in circumstances that in any case cannot be related to manufacturing defects.

The Customer is the only one responsible for Machine choice and use with the purpose of reaching the desired results, as well as for the actual results. Within the mandatory limits of law, the Customer, in any case, will not have the right to compensation for direct or indirect damages, including those for lost profits, for those caused to persons or property by Machine

defects or as a consequence of their use, as well as any resulting from the presence of third parties.

For requests for interventions on customer premises, travel expenses will be invoiced based on costs and rates on the price list at the date of the intervention. If the Machine is repaired on Manufacturer premises, or at the service centre indicated by the manufacturer, relative transport costs and risks will be the responsibility of the customer. Warranty service will not be given to customers who have unsettled due payments.

1.3 TECHNICAL ASSISTANCE

The manufacturer makes its technical service centre available to customers to resolve any problem regarding machine use and maintenance.

Any requests for intervention must be made after a careful analysis of problems and their causes.

Send any requests to:

COMPAC s.r.l.

via Spallanzani, 8/A - 42024 Castelnovo di Sotto (RE)

tel. 0522/688509 - fax. 0522/688552 - e-mail: info@compac.it

In the service request always mention marking data found on the plate on the rear covering of the machine and reproduced on the following page.

Name
Model
Serial number
Year

1.4 TERMINOLOGY

The terms FRONT (FRO), REAR (REAR), RIGHT (RIG), LEFT (LEFT), LOWER (LOW), UPPER (UP) indicated in this publication are always referred to the machine assuming that the front face is that containing the control panel.

1.5 MACHINE USE IN AN EXPLOSIVE ATMOSPHERE

 ***WARNING:*** *the C2H model heat sealer machine* ***was not*** *designed to work in environments where there is a possibility that potentially explosive gas or vapour or dusts atmospheres may be created.*

1.6 MACHINE DISMANTLING (see EC directive)

This product conforms to RAEE 2012/19/EC directive. The crossed-out wheeled bin symbol on the equipment indicates that the product, at the end of its useful life, must be treated separately from household waste; it must be taken to a recycling centre for electrical and electronic equipment or given back to the seller when new equivalent equipment is purchased. The user is responsible for bringing the equipment to suitable recycling centres at the end of its useful life.

Proper recycling of the decommissioned equipment for the next start-up, recycling, and environmentally compatible treatment and disposal, contributes to avoiding possible negative effects on the environment and health and favours the recycling of the material the product is made of. For more detailed information regarding the available recycling systems, contact the APIRAEE recycling consortium (www.apiraee.it) that COMPAC Srl belongs to.

When designing the machine, recyclable materials have been chosen in order to minimise the environmental impact during the disposal phase.

In particular, drawer tray runners are in PET, the frame is in AISI 304 stainless steel or painted Fe 360 (depending on the version), the sealing plate and the tray holder frame are in aluminium alloy Al 6082. All electronic components conform to 2011/65/EC directive - RoHS Directive.

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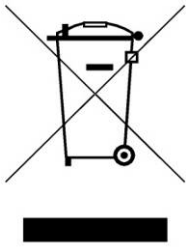


CHAP. 2 - SAFETY REGULATIONS

2.1 GENERAL STANDARDS

It is the responsibility of the person in charge of the machine to follow EEC directives and local regulations, regarding work environment, in terms of operator safety and health and observing current regulations for accident prevention. Before starting the machine, always carry out preliminary controls.

The person in charge of the machine must know the installed safety devices, as well as their correct modes of use.

The person in charge of the machine designates operators authorised for operation and establishes the respective competences and intervention limits.

The person in charge of the machine must also instruct operators on the following:

- Safety and accident prevention regulations
- Specific regulations related to the machine
- Placement of various controls on the machine

 ***WARNING:*** *the fixed (casings) or movable guards must always remain in their seat, properly fastened and in perfect condition during all operations related to normal operation. If the casings are removed and the protections are disengaged for any reason, it is mandatory to restore their efficiency before restarting the machine.*

2.2 SAFETY DEVICES INSTALLED ON THE MACHINE

This machine is equipped with the following safety devices whose positions can be seen in figures 3.1, 3.2 and 3.3:

- Protection casing of the front area.
- Protection grids for the cooling fans.
- Safety fuse of the electrical system.

2.3 RESIDUAL RISKS

Despite the presence of the safety devices mentioned in the previous paragraph, the machine has the following residual risks:

- **Burning in correspondence of the sealing plate that can only be reached with the drawer opened.**
- **Bumping body parts against the sealing lever at the end of the cycle.**

Since due to technological reasons it has not been possible to avoid certain risks, warning signs have been placed on the machine and/or these dangers are pointed out and procedures for operating in safety conditions are explained in the section related to machine use in this manual.

Here below is a reproduction of warnings applied to the machine to make its correct and safe use possible.

Warning!

Only lower the lever with the drawer completely closed

Warning!

Do not put your hands inside

hot surfaces

The figure on the side shows the placement of signs containing safety warnings for the machine.

2.4 INTENDED AND UNINTENDED USE

This machine is intended to heat seal film on vessels containing food products. Both the film and the vessels must be produced with material suitable for contact with food, and its dimensions and formats must be those specified in chapter 8.

Any other use is forbidden.

In particular, the machine cannot be used for packaging aggressive or explosive powders or liquids, nor for packaging white-hot objects that may set the packaging material on fire.

Always use the correct sealing temperature for each material (see chapter 8) because temperatures that are too high my cause the packaging material to melt and release toxic fumes, while temperatures that are too low result in packages that are not perfectly sealed with the risk of contaminating or spilling the packaged product.

2.5 STANDARDS FOR MACHINE USE

WARNING: *machine use and maintenance is only allowed for operators authorised by the person in charge of the machine that are knowledgeable on the contents of this Manual. These operators must be physically and intellectually suitable, not under the influence of alcohol or drugs.*

WARNING:

- Do not start the machine if it is stopped for special interventions (setting, maintenance, lubrication, etc.)

- Do not use sprays or jets of water on the machine.

- Do not insert tools or other into the covering holes for any reason.

- Do not use the machine with bare feet or wet hands.

At the end of each shift **ENSURE THAT:**

- the power cord, the plug, the 'ON/OFF' key and the front panel protecting the buttons and the display are intact; in case of damage, do not power the machine and contact qualified personnel for technical assistance.
- During operation, the machine does not make strange noises; if this is the case, stop it immediately and locate the cause.
- All doors and guards are properly closed and installed.
- It is recommended to keep the environment where the machine is installed clean, because dust or grease may deposit on components and on the packaging material.

CHAP. 3 - MACHINE DESCRIPTION

Below are some images of the machine with indications of the most important characteristics.

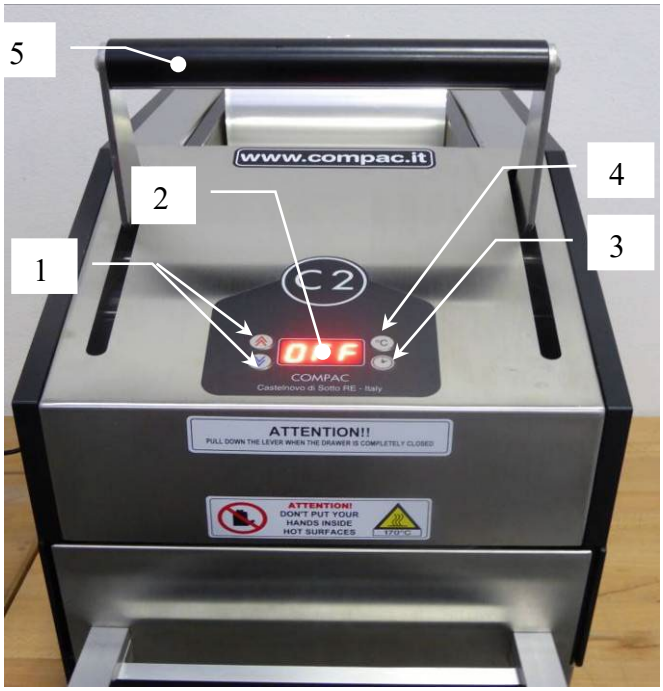


fig.3.1

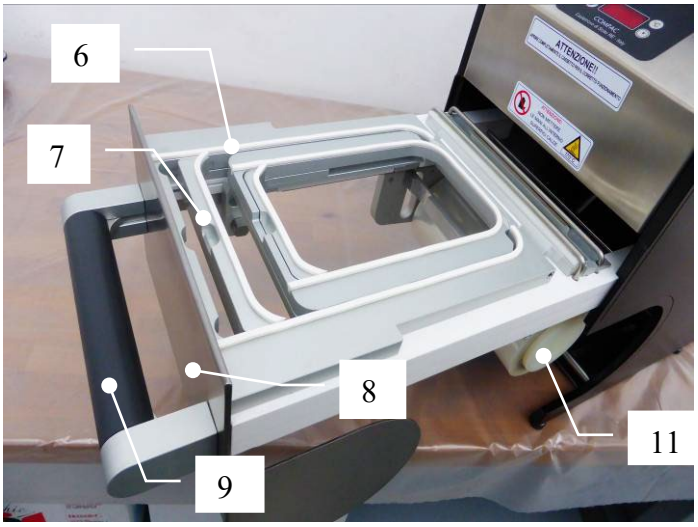
1- Adjustment keys

2- Display

3- Time setting keys

4- Temperature setting keys

5- Sealing Plate control lever



6- External drawer with film reel B2

7- Internal drawer with film reel B2

8- Protective front area casing

9- Drawer handle

10- Plate command internal drawer

11- Film reel B2

fig.3.2

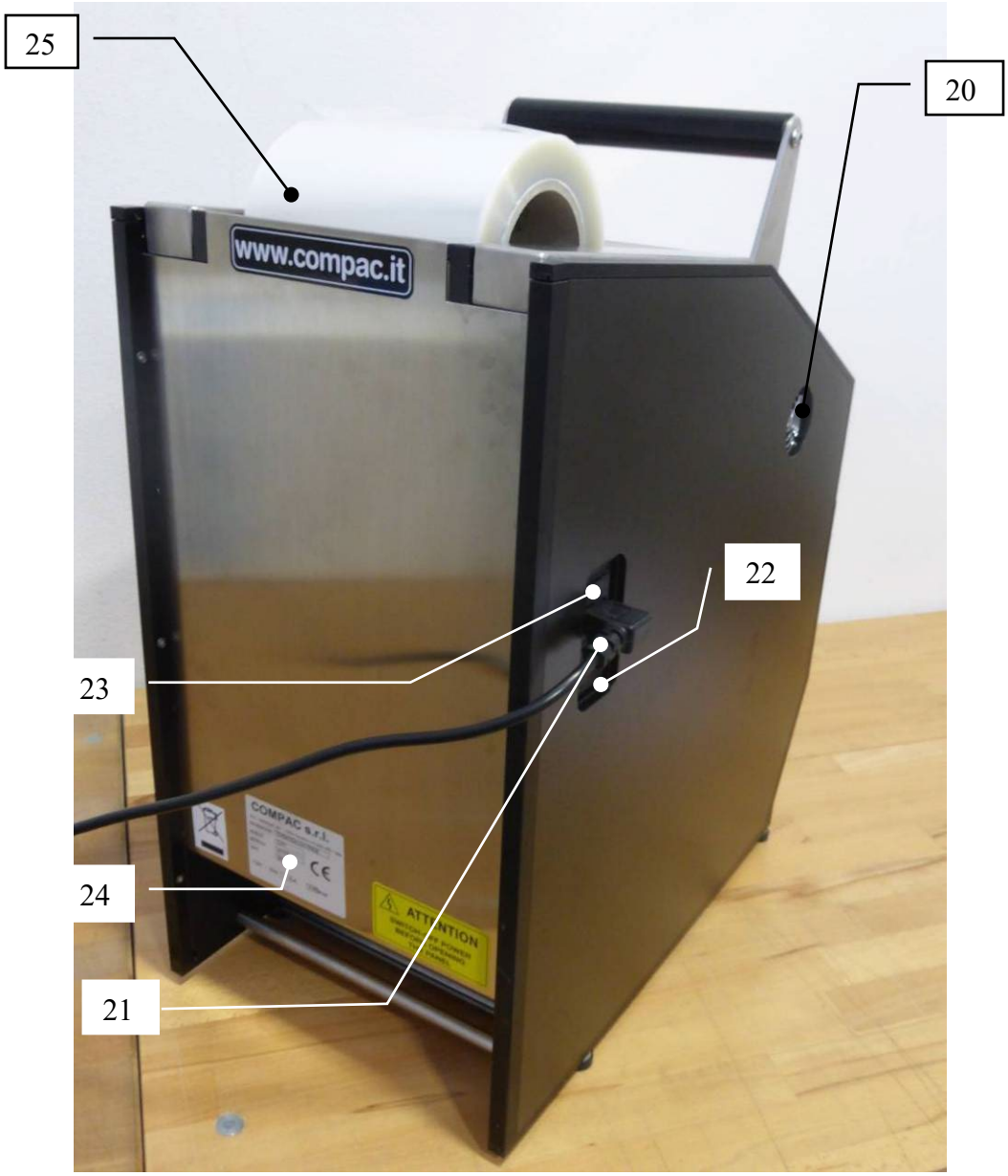


fig. 3.3

20- Fan with protection grid (on both sides)
21- Power supply socket
22- Main switch
23- Fuse holder
24- Serial number – CE plate
25- Internal drawer film reel B1

CHAP. 4 - TECHNICAL SHEET

C2H MODEL HEAT SEALER MACHINE

- Total weight:

  C2H – approximately 43 kg (without reels)
- Power supply: single-phase + earthing
- Power supply voltage: 220 V ± 10%
- Power supply frequency: 50Hz
- Installed electrical power: 850 W
- Maximum absorbed current: 4A
- Electrical system protection: 5x20 5A quick fuses
- Degree of protection of the covering: IP20 (protected from access with fingers, does not protect against drips of water).

The equivalent continuous sound pressure level in normal operating conditions at a distance of 1 m is: Leq (A)< 70 dB(A).

The machine is made to operate correctly in a type B electromagnetic environment: civil, residential, commercial and light industrial environment.

OVERALL DIMENSIONS

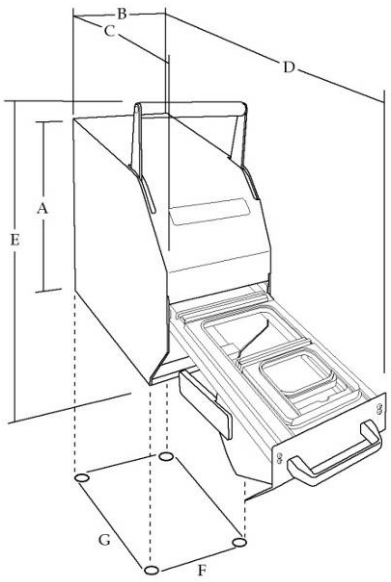
A: 520 mm B: 286 mm

C: 480 mm D: 860 mm

E: 583 mm

MINIMUM DIMENSIONS OF THE WORKTABLE

F: 286 mm G: 340 mm



CHAP. 5 - HANDLING AND TRANSPORT

The machine is delivered packaged in a tray (cardboard box) containing specific protections to avoid damage to the machine during transportation.

Handling of this tray must be carried out using suitable equipment and steps to avoid risks to the operator (transpallet, trolleys, etc.) since the weight of the machine exceeds 30 Kg and its overall dimensions are not negligible (dimensions and weight are specified in the technical sheet).

Once the cardboard box is open, remove the corner protection pieces and the power supply cord, bring the box close to the bench where the machine will be placed and follow the procedure shown below:

- ✓ Two operators must be positioned, one on the right and the other one on the left of the box, then they must grab the machine by its handles, as in figure 5.1, and position it on the work surface.

FIG. 5.1

During transport it is necessary to protect the machine from impacts or falling, as this would cause damage.

***WARNING**:*

- ***those in charge of transport and positioning must wear gloves and safety shoes.***
- ***Manual handling of the machine must always be carried out by two people together***

If the machine is not used for long periods (exceeding 2 months), keep it sheltered from the weather in a dry and clean room by protecting it with the original packaging or something equivalent.

CHAP. 6 - INSTALLATION AND POSITIONING

For machine positioning, it is recommended to respect the spaces indicated in the following figure.

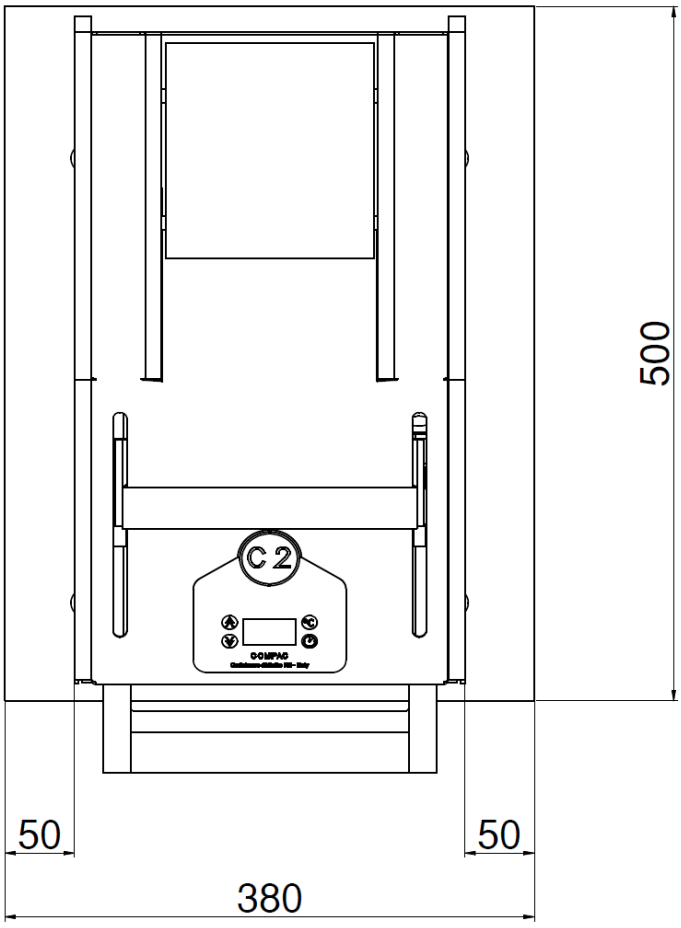


fig.6.1

- For optimal machine stability, the worktable must have a depth of approximately 500 mm so that the feet are sufficiently distant from the front edge in order to avoid the risk of losing stability as a result of collisions or vibrations. Make sure that the chosen worktable is horizontal and sufficiently resistant to support the weight of the machine indicated in the technical sheet.

- Make sure that the machine does not touch the back wall in order to avoid damage due to vibrations during operation.

- Keep suitable free space on the sides of the machine, since this is necessary for maintenance and cleaning operations and even for normal machine operation, for example, for changing the reel. Also, the machine's cooling system expels air from its sides, therefore avoid the

presence of materials or perishable goods on the side of the machine; it is recommended to leave a free space of 50 mm on both sides, as shown in figure.

- It is best to keep packaging components for reuse in case the machine is transferred.

WARNING: do not leave packaging components within the reach of children since they are potential sources of danger.

6.1 ELECTRICAL CONNECTION

Preparation for connection to power mains is the responsibility of the customer.

The electrical power supply line the machine is to be connected to must be suitable to support maximum current absorbed by the machine, according to what is foreseen in the technical sheet included with this manual.

WARNING: *the electrical system of the room where the machine is to be installed must be equipped with earthing and must comply with current regulations of the country where the machine is installed; in any case, it is best for it to be equipped with high sensibility differential circuit breaker.*

WARNING: *before inserting the plug, make sure that the power supply voltage of the electrical system is 220V – 50Hz.*

NOTE: *the machine is equipped with power supply cord with "Schuko" type pressure cast plug:* ***tampering with the cable is prohibited;*** *in case of tampering, Compac s.r.l. is not liable for possible damages to the machine or made to the machine by third parties as a result of this tampering.*

To guarantee the proper operation of the electrical and electronic equipment, the environmental conditions in the installation room must be as follows:

- Room temperature between 0 and 30°C.
- Without sudden temperature variations or condensation phenomena.
- Absence of vibrations

- Maximum relative humidity: from 90% at 20°C to 50% at 40°C (IEC EN 60204-1) without condensation.
- Absence of corrosive gasses.
- Absence of magnetic fields.
- Absence of water, oil or other chemical substance spray.

CHAP. 7 - MACHINE USE

7.1 START-UP *(also see fig.3.1, 3.2 and 3.3)*

After making sure that the main switch (22) located in the rear part of the machine is disengaged ('OFF' position), insert the power supply plug into the power socket; press the main switch placing it to 'ON' position.

fig.7.1.1

The display of the machine will turn on, highlighting the wording "OFF" and signalling that the machine is powered.

Press the “1” switch (°C): the display will show the current temperature of the sealing plate and the machine will start the heating phase to bring it to the set temperature.

7.1.1 Temperature “Set-point” adjustment.

To display the Set point, press the “2” key (∧). The Set point is also displayed by pressing the “1” key (°C) but, upon release, the display changes to OFF and interrupts sealing plate heating (press the "1" key once again to restore machine operation).

To modify the Set point keep the "1" key pressed (°C) and at the same time press the “2” and “3” keys to raise or lower the set temperature. Upon release of all keys, the new Set point is saved; (during this phase a flashing dot appears on the display to indicate that one is in the programming phase).

7.1.2 Timer setting.

Duration of the sealing cycle is adjusted by a timer that is set at 3 seconds at the time of initial testing. To display this value, press the "3" key (∨).

To modify sealing cycle duration, keep the "4" key pressed and at the same time press the “2” and “3" keys; the sealing time increase and decrease take place in fourths of a second (0.25 sec). Upon release of all keys, the new value is saved; (during this adjustment two flashing dots appears on the display to indicate that one is in the programming phase).

7.2 INSERTING AND REPLACING FILM REELS

FILM REEL B1:

The free flap of the film must unwind from the front part of the reel and must be pushed inside the "F" slit present under the reel.

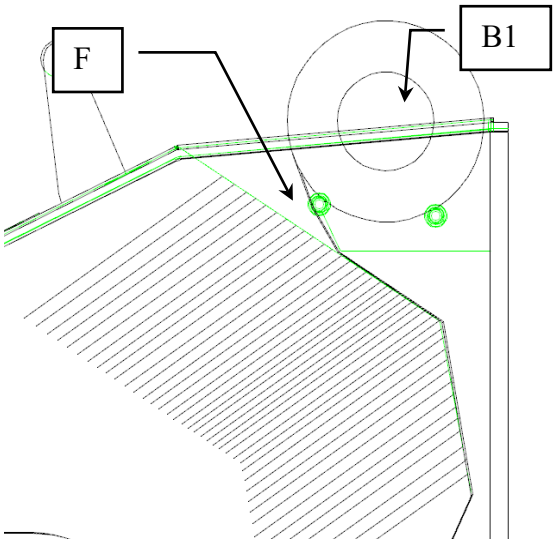


fig.7.2.1

Remove the drawer and pull towards the B2 reel support, grasping the handle M in fig.7.2.2. Pull up all the way.

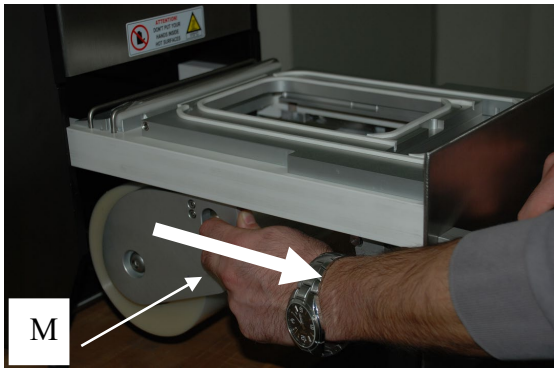


fig.7.2.2

In this way it has space to operate on the film from B1 reel.

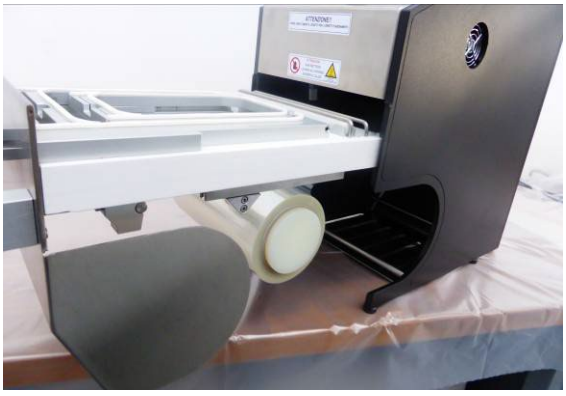


fig.7.2.3

Verify that the flap of film has descended along the back wall of the machine, as shown in figure, so that it is possible to grab it with a hand and pull it over the drawer.

fig.7.2.4

WARNING: risk of burning on the heat sealing plate, use heat-proof gloves if the machine is still hot.

When pulling the film towards the drawer make sure it passes under the rod T1 that is found in proximity of the bottom of the machine.

fig.7.2.5

- Unwind the film by pulling it towards oneself;
- Lift the film holding rod "T3" pulling it upwards;
- Pass the film in the space between the rod and the stop, as shown in the figure on the side.
- Release the rod and verify that the film is properly distended and pressed by the rod.

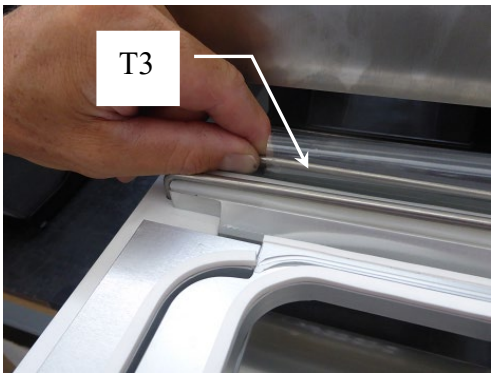


fig.7.2.6

Once film threading is complete, the film must be properly distended and pass under both the rod T1 found at the bottom of the machine and rod T2 that connects the rear part of the slides of the drawer.

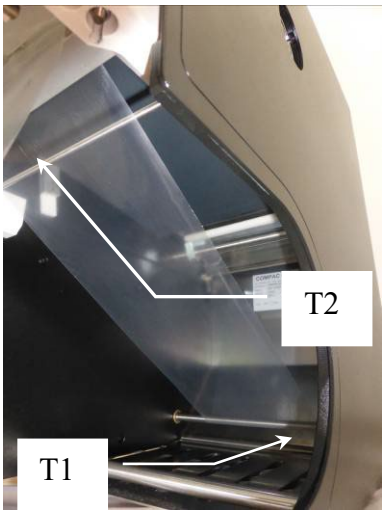


fig.7.2.7

After completing the installation, back in the starting position the reel support of fig.7.2.2 so that there are no obstacles to loading the containers.

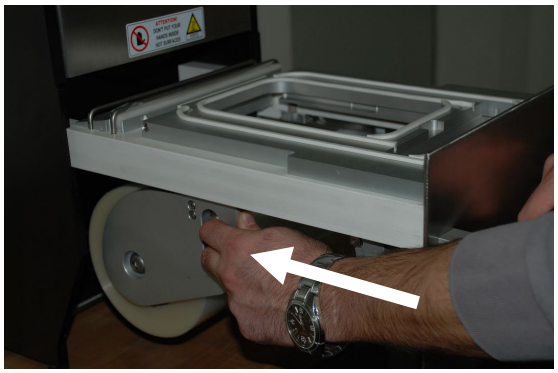


fig.7.2.8

FILM REEL B2:

With the support of the reel positioned at half stroke, put the film reel in the fixed mandrel.
It will go, by gravity, into abutment of the same mandrel.

fig.7.2.9

Proceed, working on the external drawer blocking

system:

- Pass the film flap from the bottom through the slit F1 on the upper part of the drawer;

- Lift the film holding rod "T4" pulling it upwards;

- Pass the film in the space between the rod and the stop, as shown in the figure on the side.

- Release the rod and verify that the film is properly distended and pressed by the rod.

Once film threading is complete, the film must be properly distended.

NB: the film reel B1 with 150 width passes under the rod T3 and above rod T4 of fig. 7.2.11

The film reel B2 with 210 width passes through the F1 slit and under the T4 rod in fig. 7.2.11

Reposition the film reel in working position as in fig. 7.2.8

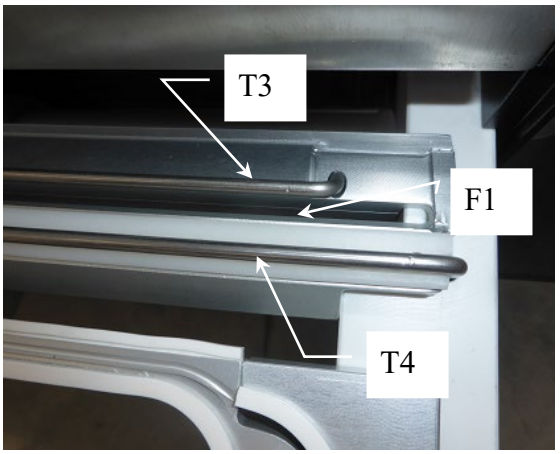


fig.7.2.11

7.3 HEAT SEALING CYCLE

After completing the previous phases it is possible to pass to the tray heat sealing, proceeding in the following way:

- Check that the temperature value indicated by the display corresponds to that set and is correct based on the material to be heat sealed (see chap. 8); if this is not so, adjust temperature setting as indicated in paragraph 7.1 and wait a few minutes for the machine to stabilise at the new value.

fig.7.3.1

- Remove the drawer up to end-run.
- Select the desired format (see next paragraph) and load the tray to be sealed.
- Grab the film with both hands and pull towards oneself until completely covering the tray to be closed (fig. 7.3.1 and 7.3.2).

fig.7.3.2

- Push the drawer all the way and lower the plate control lever till end-run, leaving it immediately to allow the automatic timed ascent that will occur in a few seconds.

WARNING: *extracting the drawer to be careful not to press the plate P command inside drawer. Failure to observe this indication due to the fall of the pack.*

P

fig.7.3.3

After removing the drawer, lift the tray using cavity "C" obtained both in the large drawer and in the small one.

WARNING*: do not lift the tray by pulling the film because, since the film is still hot, the film may detach from the tray, compromising package seal.*

C

fig.7.3.4

7.4 FORMAT SELECTION

In order to seal a greater number of tray formats, this machine is equipped with an oscillating drawer located inside the main drawer.

To use the internal drawer grab it from the bottom and pull it towards the operator until it blocks.

fig.7.4.1

In this configuration it is possible to seal formats P1, P2, G and H by simply moving the selector switch of the internal drawer "S1" in order to adapt it to the dimensions of the tray and use the film of the small reel (150 mm band).

S1

fig.7.4.2

In order to free the internal drawer it is sufficient to push the plate P inside the drawer handle.

P

fig.7.4.3

This way the internal drawer will be lowered to free up work space for the external drawer.

fig.7.4.4

In this configuration it is possible to seal formats G, L, M by simply moving the selector switch of the external drawer "S2" in order to adapt it to the dimensions of the tray and use the film of the large reel (210 mm band).

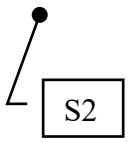


fig.7.4.5

7.5 WARNINGS FOR USE

***WARNING**: the plate control lever can only be lowered if the drawer has been pushed all the way; in this position the front plate of the drawer is a shelter that doesn't allow insertion of fingers under the plate. If the plate control lever is blocked, do not try to force it but push the drawer till end-run before activating it.*

WARNING: never insert fingers inside the machine when it is operating because there is a risk of burns.

WARNING: do not bring your face close to the machine during the sealing phase since lever return at the end of the cycle is very quick.

CHAP. 8 - PACKAGING MATERIALS

8.1 TRAYS, VESSELS AND REELS

The machine can use all trays from the series indicated in the following table, produced and sold by Compac srl:

The indicated trays and vessels from the Series are present in the following types of materials:

PP – CA+PET – APET – CPET - PLA - CA+PLA – CELLULOSE PULP ––ALc (Smooth Wall Aluminium)

The Term "Serie (Series)" is a family of trays with the same external dimensions (indicated in the "External dimensions" column) but with greater depth (up to a maximum indicated in the "Max Altezza (Max Height)".

8.2 SEALING TEMPERATURES

The following tables indicate the types of reel film, the possible combinations between film and trays and corresponding sealing temperatures:

IN COMBINATION WITH P1 – P2 – G - H SERIES TRAYS AND VESSELS

Sealing temperatures on PP: 150°C approximately;

Sealing temperature on CA+PET – APET – CPET - ALc: 150°C approximately;

Sealing temperature on PLA – CA+PLA: 85°C approximately.

Sealing temperature on CELLULOSE PULP: 140°C approximately.

IN COMBINATION WITH G – L – M SERIES TRAYS AND VESSELS

Sealing temperatures on PP: 150°C approximately;

Sealing temperature on CA+PET – APET – CPET - ALc: 150°C approximately;

Sealing temperature on PLA – CA+PLA: 85°C approximately.

Sealing temperature on CELLULOSE PULP: 140°C approximately.

The machine can use:

POLYPROPYLENE (PP) TRAYS / VESSELS

SERIES	ITEM	EXTERNAL DIMENSIONS mm	CAPACITY ml
TRAYS			
P1	APR30T	137 x 95 x 30	250
	APR45T	137 x 95 x 45	400
	APR63T	137 x 95 x 63	500
P2	APN45T	137 x 120 x 45	500
	APN65T	137 x 120 x 65	700
	APN82T	137 x 120 x 82	900
G	AG38T	190 x 137 x 38	750
	AG50T	190 x 137 x 50	1.000
	AG70T	190 x 137 x 70	1.250
	AG85T	190 x 137 x 85	1.500
L	AL35T	230 x 190 x 35	1.250
	AL50T	230 x 190 x 50	1.750
	AL65T	230 x 190 x 65	2.250
M	AM35T	260 x 190 x 35	1.500
	AM50T	260 x 190 x 50	2.000
	AM65T	260 x 190 x 65	2.500
VESSELS			
G	AG25T	190 x 137 x 25	/
L	AL25T	230 x 190 x 25	/
M	AM25T	260 x 190 x 25	/

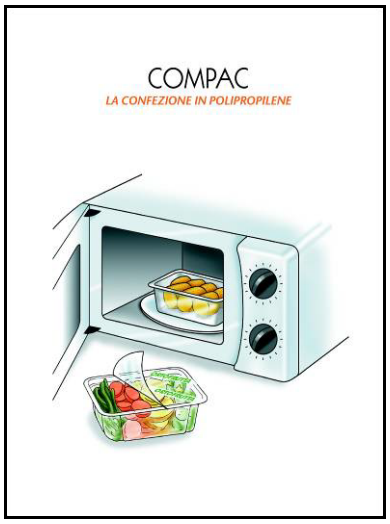
Transparent Trays / Vessels (PP)

Suitable due to temperature resistance of the material to be used for heating food in the microwave oven at a temperature below +110°C.

They cannot be used in a traditional over.

To keep food in the tray, use the fridge at temperatures not below 0°C.

It is recommended not to use in the freezer in order to avoid danger of breaking as a result of manipulation or violent collisions.



CARDBOARD (CA+PET) TRAYS / VESSELS

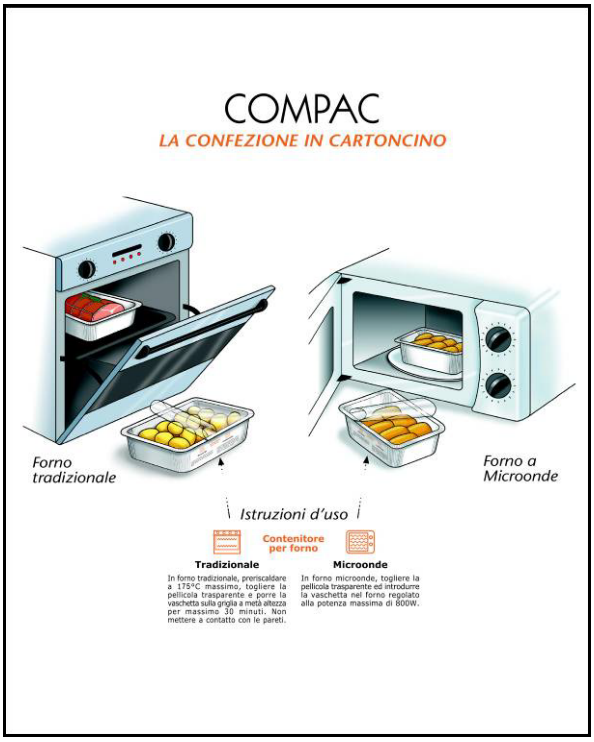
SERIES	ITEM	EXTERNAL DIMENSIONS mm	CAPACITY ml
TRAYS			
P2	VR45PC02	137 x 122 x 45	500
G	VR33GC02	190 x 140 x 33	500
	VR45GC02	190 x 140 x 45	750
	VR75GC02	190 x 140 x 75	1.250
L	VR45LC02	230 x 190 x 45	1.500
M	VR45MC02	260 x 190 x 45	1.750
VESSELS			
L	V25LBC	230 x 190 x 25	/
M	V20MBC	260 x 190 x 20	/

Trays / vessels (CA+PET)

Suitable due to temperature resistance of the material to be used for heating or cooking food in the microwave oven or traditional oven.

In particular in the traditional oven:
- STATIC - do not use at temperatures exceeding +220°C for an amount of time that is not more than 30 minutes;
- VENTILATED - do not use at temperatures exceeding +175°C for an amount of time that is not more than 30 minutes.

Food can be frozen in the tray up to a temperature of -40°C.



N.B. This information is printed on the side of the trays as "Instructions for use" for final users /

TRANSPARENT POLYETHYLENE TEREPHTHALATE AMORPHOUS TRAYS / VESSELS

SERIES	ITEM	EXTERNAL DIMENSIONS mm	CAPACITY ml
TRAYS			
P1	GB30PT	137 x 95 x 30	250
	GB45PT	137 x 95 x 45	400
	GB63PT	137 x 95 x 63	500
P2	GB45PNT	137 x 120 x 45	500
	GB65PNT	137 x 120 x 65	700
	GB82PNT	137 x 120 x 82	900
G	GB38GT	190 x 137 x 38	750
	GB50GT	190 x 137 x 50	1.000
	GB70GT	190 x 137 x 70	1.250
	GB85GT	190 x 137 x 85	1.500
L	GB35LT	230 x 190 x 35	1.250
	GB50LT	230 x 190 x 50	1.750
	GB65LT	230 x 190 x 65	2.250
M	GB35MT	260 x 190 x 35	1.500
	GB50MT	260 x 190 x 50	2.000
	GB65MT	260 x 190 x 65	2.500
	GB85MT	260 x 190 x 85	3.000
VESSELS			
G	GB25GT	190 x 137 x 25	/
L	GB25LT	230 x 190 x 25	/
M	GB25MT	260 x 190 x 25	/

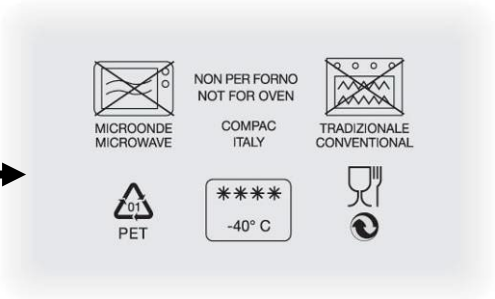
Transparent Trays / Vessels (APET).

They cannot be used in microwave or traditional oven.

Food can be frozen in the tray up to a minimum temperature of -40°C.

The tray, due to its characteristics of high barrier to gas of APET material, is suitable to be used for packaging food in MAP (Modified Atmosphere Packaging).

N.B. This information is present on the bottom of the trays as "instructions for use" for final users / consumers.



WHITE / BLACK POLYETHYLENE TEREPHTHALATE CRYSTALLISED (CPET) TRAYS / VESSELS

SERIES	ITEM	EXTERNAL DIMENSIONS mm	CAPACITY ml
WHITE TRAYS			
P2	D45PB	137 x 120 x 45	500
G	D38GB	190 x 136 x 38	750
	D50GB	190 x 136 x 50	1.000
	D70GB	190 x 136 x 70	1.500
M	D38MB	260 x 190 x 38	1.500
	D50MB	260 x 190 x 50	2.000
BLACK TRAYS			
P2	D45PN	137 x 120 x 45	500
	D65PN	137 x 120 x 65	750
G	D38GN	190 x 136 x 38	750
	D50GN	190 x 136 x 50	1.000
	D70GN	190 x 136 x 70	1.500
M	D38MN	260 x 190 x 38	1.500
	D50MN	260 x 190 x 50	2.000

White / black trays (CPET).

Available in white and black.

They are suitable to be used for cooking or heating food in microwave oven and traditional oven up to +180°C.

Food can be frozen in the tray up to a minimum temperature of -40°C.

The tray, due to its characteristics of high barrier to gas of CPET material, is suitable to be used for packaging food in MAP (Modified Atmosphere Packaging).

N.B. This information is present on the bottom of the trays as "instructions for use" for final users / consumers.

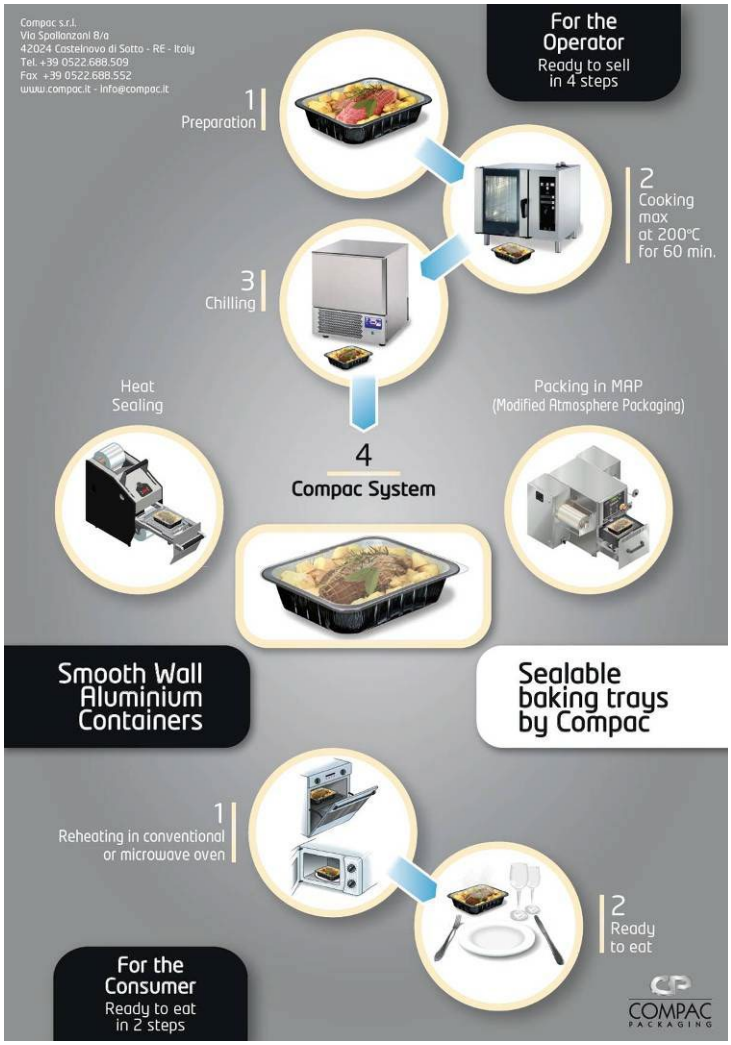
SMOOTH WALL ALUMINIUM (ALc) TRAYS

SERIES	ITEM	EXTERNAL DIMENSIONS mm	CAPACITY ml
TRAYS			
P2	**VA45Pc**	**142 x 126 x 45**	**500**
G	**VA45GC**	**196 x 142 x 45**	**750**
H	**VA45Hc**	**214 x 142 x 45**	**1.000**
	VA75Hc	**214 x 142 x 75**	**1.250**
L	**VA45Lc**	**233 x 196 x 45**	**1.500**
M	**VA45Mc**	**266 x 196 x 45**	**1.750**

SMOOTH WALL ALUMINIUM (ALc) TRAYS

Ideal for ready to cook products and for reheating in microwave oven and traditional oven up to +200° C for 60 minutes.
A sealable roasting pan: suitable for cooking food at a maximum temperature of 200°C for 60 minutes, the container can be sealed straight after.
Our ALc containers can go directly from the freezer to the oven.

MAP (Modified Atmosphere Packaging)
Providing the best possible barrier to gas for food with a long shelf life.



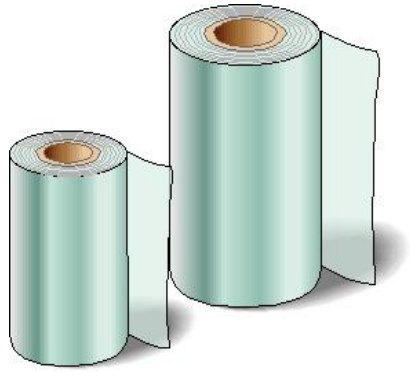
There are **reels of film** available for closing the packages with the following characteristics:

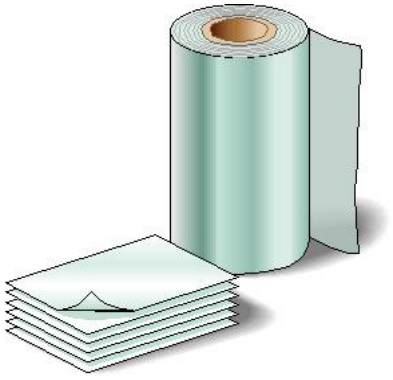
(B1) - TRANSPARENT FILM REELS – P1 / P2 / G / H SERIES

ITEM	MATERIAL	CHARACTERISTICS	ON TRAYS	USAGE TEMPERATURE – C°
B1T	PP	mono / sealing	PP	150
B1TMF	PP - MF	mono / microperforated / sealing	PP	150
B1TA	PET / PP	multilayer/ sealing	PP	170
B1TNAF	PP - AF	mono / antifog / sealing	PP	150
B1TSB	PET	mono / sealing	CA / APET / CPET	150
B1TPAF	PET - AF	mono / antifog / sealing-peeling off	CA / APET / CPET	135 / 150
B1TP	PET / PE	multilayer / peeling off	PP / CA / APET / CPET / ALc	140 / 150
B1TBP	PET	mono / peeling off	PP/CA/APET/CPET	140

(B2) - TRANSPARENT FILM REELS – G / L / M SERIES

ITEM	MATERIAL	CHARACTERISTICS	ON TRAYS	USAGE TEMPERATURE – C°
B2T	PP	mono / sealing	PP	150
B2TMF	PP - MF	mono / microperforated / sealing	PP	150
B2TA	PET / PP	multilayer / sealing	PP	170
B2TNAF	PP - AF	mono / antifog / sealing	PP	150
B2TSBMF	PET - MF	mono / microperforated / sealing	CA / APET / CPET	150
B2TSB	PET	mono / sealing	CA / APET / CPET	150
B2TPAF	PET - AF	mono / antifog / sealing-peeling off	CA / APET / CPET	135 / 150
B2TP	PET / PE	multilayer / peeling off	PP / CA / APET / CPET / ALc	140 / 150
B2TBP	PET	mono / peeling off	PP / CA / APET / CPET	140





Transparent Film Reels (neutral / printed)

Made of different types of materials, cut into reels of different bundles and lengths and with various characteristics (Mono and Coupled, Antifog, Microperforated, Peeling off, Sealing, Sealing-Peeling off). They are suitable for packaging food products combined with the related trays and vessels. The composition, high mechanical resistance and seals guarantee the declared features.

In particular COMPAC, using film and tray properties, offers concrete advantages that satisfy the various consumer needs.

Microperforated film (MF)

In combination with cardboard trays, they are ideal for packaging fried foods, allowing vapour to exit the package while keeping product fragrance.

In combination with polyethylene terephthalate trays, they are ideal for packaging fruit and vegetables, allowing fermentation gasses to exit while avoiding package swelling.

Antifog film (AF)

This treatment makes it possible to see the product inside the package, avoiding the unattractive "fog" effect of scattered drips. The antifog effect is particularly appreciated for the presentation and image of the content. It is used in particular on cardboard and APET trays for presenting food in refrigerator sections.

Multilayer film

The multi-layer materials are produced, essentially with the purpose of combining the different properties of the individual materials.

Peeling off film

The advantage to the final user is its easy package opening ("easy open").

MODE OF USE FOR OPERATORS / FINAL USERS

IN COMBINATION WITH TRAYS AND VESSELS (PP)

ITEM	MODE OF USE
B1T / B2T	It also seals in the presence of liquids (oil, water, etc.) on the edge of the tray. It can be placed in the microwave, making sure a hole is made in the film before heating.
B1TMF / B2TMF (MICROPERFORATED)	It also seals in the presence of liquids (oil, water, etc.) on the edge of the tray. Since it is microperforated, it is not to be used to seal food containing liquids. It does not need to be perforated before heating the food.
B1TA / B2TA	It also seals in the presence of liquids (oil, water, etc.) on the edge of the tray. It can be placed in the microwave, making sure a hole is made in the film before heating. Indicated for packaging hot products.
B1TNAF / B2TNAF (ANTIFOG)	It also seals in the presence of liquids (oil, water, etc.) on the edge of the tray. It can be placed in the microwave, making sure a hole is made in the film before heating. The antifog treatment minimises fogging during cooling phases, thus improving visibility of the exposed product.
B1TP / B2TP B1TBP / B2TBP	It does not seal in the presence of liquids (oil, water, etc.) on the edge of the tray. It is not suitable for packaging hot products. It can be placed in the microwave, making sure the film is removed before heating.

IN COMBINATION WITH TRAYS AND VESSELS (CA+PET) / (APET) / (CPET) / (ALc)

ITEM	MODE OF USE
B1TSB / B2TSB	It also seals in the presence of liquids (oil, water, etc.) on the edge of the tray. It can handle freezer temperatures up to -40°C and can be used in microwave and traditional oven up to +180°C, making sure it is perforated before use.
B2TSBMF (MICROPERFORATED)	It also seals in the presence of liquids (oil, water, etc.) on the edge of the tray. Since it is microperforated, it is not to be used to seal food containing liquids. It does not need to be perforated before heating /cooking the food.
B1TPAF / B2TPAF (ANTIFOG)	It also seals in the presence of liquids (oil, water, etc.) on the edge of the tray. It can handle freezer temperatures up to -40°C, and can be used in microwave and traditional oven up to +180°C. The antifog treatment minimises fogging during freezing, cooling, heating and cooking phases, thus improving visibility of the product exposed.
B1TP / B2TP B1TBP / B2TBP	It does not seal in the presence of liquids (oil, water, etc.) on the edge of the tray. It is not suitable for packaging hot products. It can be placed in microwave and traditional oven, making sure the film is removed before heating. It can handle freezer temperatures up to -40°C

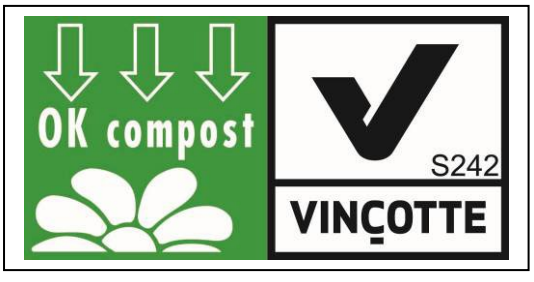
BIO-DEGRADABLE AND COMPOSTABLE

TRANSPARENT POLYLACTIC ACID (PLA) TRAYS / VESSELS

SERIES	ITEM	EXTERNAL DIMENSIONS mm	CAPACITY ml
TRAYS			
P1	GD30PT	137 x 95 x 30	200
	GD45PT	137 x 95 x 45	300
	GD63PT	137 x 95 x 63	600
P2	GD45PNT	137 x 120 x 45	500
	GD65PNT	137 x 120 x 65	700
	GD82PNT	137 x 120 x 82	900
G	GD38GT	190 x 137 x 38	750
	GD50GT	190 x 137 x 50	1.000
	GD70GT	190 x 137 x 70	1.500
	GD85GT	190 x 137 x 85	1.750
L	GD35LT	230 x 190 x 35	1.250
	GD50LT	230 x 190 x 50	1.750
	GD65LT	230 x 190 x 65	2.250
M	GD35MT	260 x 190 x 35	1.500
	GD50MT	260 x 190 x 50	2.000
	GD65MT	260 x 190 x 65	2.500
	GD85MT	260 x 190 x 85	3.000
VESSELS			
G	GD25GT	190 x 137 x 25	/
L	GD25LT	230 x 190 x 25	/
M	GD25MT	260 x 190 x 25	/

Trays / Vessels in (PLA)

They cannot be used in microwave or traditional oven. Do not use the tray to heat food at a temperature exceeding +45°C. It is possible use the tray up to a minimum temperature of 0°C. Suitable for packaging cold products.



BIODEGRADABLE and COMPOSTABLE

TRAYS / VESSELS IN +PLA COMPAC are compliant with the criteria of certification:

Compliance certification "OK compost" including UNI EN13432: << Packaging - Requirements for packaging recoverable through composting and biodegradation - Test scheme and evaluation criteria for the final acceptance of packaging >>

TRAYS IN CARDBOARD + PLA (CA+PLA)

SERIES	ITEM	EXTERNAL DIMENSIONS mm	CAPACITY ml
TRAYS			
P2	V45PCD00	137 x 122 x 45	500
G	V45GCD00	190 x 140 x 45	750
L	V45LCD00	230 x 190 x 45	1.500
M	V45MCD00	260 x 190 x 45	1.750

Trays (CA+PLA)

Suitable due to temperature resistance of the material to be used for heating or cooking food in the microwave oven or traditional oven.

Food can be frozen in the tray up to a temperature of -40°C.

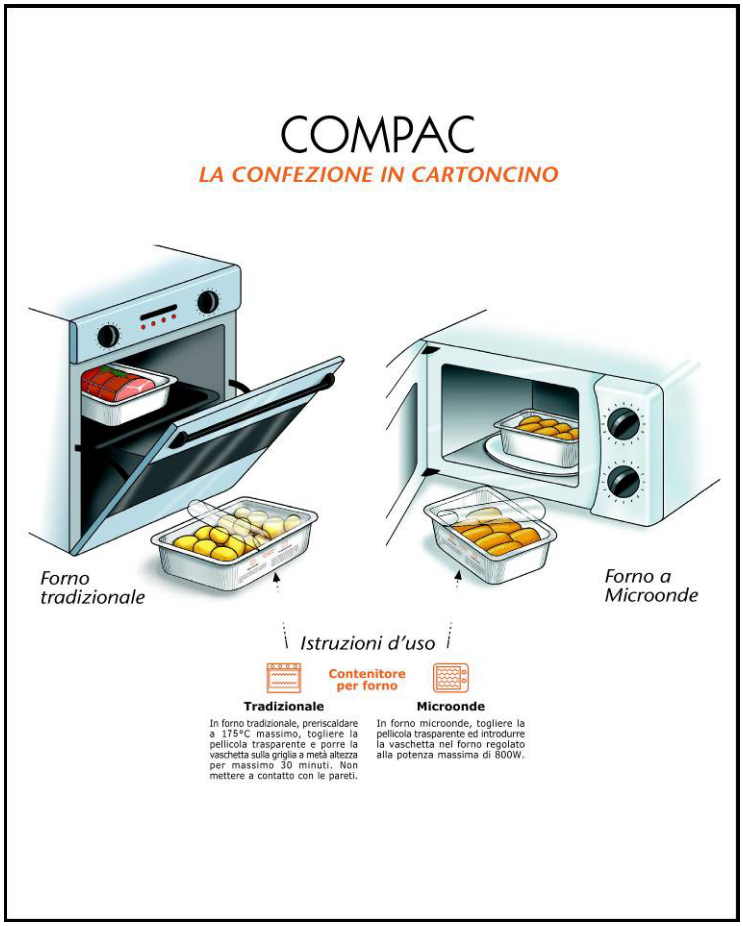
OK compost S242 VINÇOTTE

BIODEGRADABLE and COMPOSTABLE

TRAYS / VESSELS IN CA+PLA COMPAC are compliant with the criteria of certification:

Compliance certification "OK compost" including UNI EN13432: << Packaging - Requirements for packaging recoverable through composting and biodegradation - Test scheme and evaluation criteria for the final acceptance of packaging >>

N.B. This information is printed on the side of the trays as "Instructions for use" for final users / consumers.



(B1) - TRANSPARENT FILM REELS

ITEM	MATERIAL	CHARACTERISTICS	ON TRAYS	USAGE TEMPERATURE – C°
B1TBFN	PLA	mono / sealing	CA+PLA / PLA	85 / 90
B1TDFN	COMPOSTABLE	mono / sealing	PULP	140

(B2) - TRANSPARENT FILM REELS

ITEM	MATERIAL	CHARACTERISTICS	ON TRAYS	USAGE TEMPERATURE – C°
B2TBFN	PLA	mono / sealing	CA+PLA / PLA	85 / 90
B2TDFN	COMPOSTABLE	mono / sealing	PULP	140

Transparent Film Reels (neutral / printed)

Made in PLA and Compostable Material, cut in reels of different bundles and lengths, have various characteristics (Mono, Sealing). They are suitable for packaging food products combined with the related trays and vessels. The composition, high mechanical resistance and seals guarantee the declared features. In particular, both sides can be sealed.

BIODEGRADABLE and COMPOSTABLE

FILM REELS / FILM SHEETS IN PLA COMPAC are compliant with the criteria of certification:

Compliance certification "OK compost" including UNI EN13432: << Packaging - Requirements for packaging recoverable through composting and biodegradation - Test scheme and evaluation criteria for the final acceptance of packaging >>

TRAYS IN CARDBOARD + PURE CELLULOSE PULP (PULP)

SERIES	ITEM	EXTERNAL DIMENSIONS mm	CAPACITY ml
TRAYS			
P2	VP45PU	140 x 124 x 45	500
G	VP45GU	194 x 140 x 45	750
H	VP45HU	212 x 140 x 45	1.500
L	VP45LU	232 x 194 x 45	1.500
M	VP45MU	263 x 194 x 45	1.750

Trays (PULP)

Suitable for reheating food in microwave oven up to 800 Watt for 3 minutes, and in traditional oven up to +175 °C for 30 minutes.
Suitable to pack frozen food down to a minimum temperature of -25 °C.

CHAP. 9 - MAINTENANCE

9.1 GENERAL INFORMATION

In order for the machine to operate in the best possible conditions, perform maintenance on a regular basis.

All maintenance operations must be carried out with the machine cold, with the main switch disengaged and the power supply cable detached.

Use safety shoes with a steel toe cap due to the danger of certain components falling during disassembly.

If needing to remove the machine's covering plate, first shut-off the main switch and detach the electrical power supply cable.

Maintenance operations must only be carried out by expert and qualified personnel who have been authorised for that reason.

Protect the control panel and other electrical parts from contact with water, oils and other chemical substances and keep them from penetrating the inside of the machine: **short-circuit danger.**

When using detergents, cleaning products, etc., follow the manufacturer's instructions.

9.2 ORDINARY MAINTENANCE

- Daily make sure that the side hot air extraction fans are not clogged or blocked by extraneous bodies or stopped.

- Monthly (or even more frequently if necessary for hygiene reasons) clean the outside of the machine with a wet cloth that is not stringy: wet the cloth using a solution of water and neutral detergent and wring it out before passing it on the machine.

- Monthly check that the drawer and the sealing plate are clean: if filth accumulations (grease, etc.) or deposits are observed, request an extraordinary cleaning intervention.

To verify cleanliness of the drawer it is sufficient to open it and lower the internal drawer then carefully observe all visible surfaces.

To verify cleanliness of the sealing plate it is sufficient to open the drawer, remove the small reel with the related reel holder, and, using a flashlight, observe the plate from the large opening which is created on the right side of the machine.

9.3 EXTRAORDINARY MAINTENANCE

NOTE: extraordinary maintenance operations are reserved to personnel in charge of maintenance; they must not be carried out by operators in charge of normal machine use.

A) Drawer removal and cleaning:

1. Remove the film reels
2. With the drawer open, completely loosen the two screws "A" in figure 9.1 (one on each side of the machine) using a 4 mm Allen spanner.
3. Completely remove the drawer holding it firmly with two hands to avoid letting it fall once it comes out of the guides.

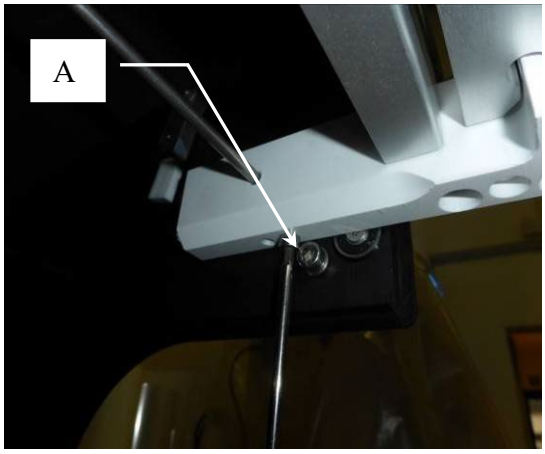


Fig. 9.1

***WARNING**: once the locking screws have been removed, the drawer, if it is not being held, will have a tendency to overturn halfway down the exiting stroke, with the danger of crushing the lower limbs.*

4. Clean the moving parts of the external drawer and the internal drawer, the film holding areas, the slides of the external drawer and the guides of the internal drawer with a non-stringy cloth soaked in a water and dishes degreaser solution and then pass over it with a vapour jet nozzle (it is possible to use common steam generators for domestic cleaning); finish cleaning by blowing with all parts of the drawer using a compressed air gun.

To restore machine functionality, repeat operations in reverse order from 3 to 1.

B) Cleaning the sealing plate

Complete operations 1 to 3 of the previous paragraph to remove the drawer; once the drawer has been removed, access to the sealing plate will be convenient and easy.

1. Clean the sealing plate starting from the bottom using a non-stringy cloth soaked with a solution of water and degreaser for dishes; do not use scrapers or abrasive sponges because the sealing plate coating is similar to that of non-stick pans (Teflon film), therefore it can easily be damaged.

WARNING: *while cleaning the sealing plate, use cut-resistant gloves since when rubbing the plate it is possible to reach the teeth of the blade in correspondence of the back edge of the plate (4 of fig.9.2), with a danger of cutting or pricking.*

Once cleaning operations are finished, reassemble the drawer as described in the previous paragraph.

9.4 MINOR OPERATING FAULTS

The C2H model heat sealer machine is a robust design machine that will unlikely present operational problems if the instructions in this manual are followed. In any case, here we present a few cases of problems that are easy to remedy: in case of difficulty, it is recommended to contact technical service.

a) ANOMALY: when pressing the main switch (22 of fig.3.3) the machine does not start

CAUSE 1: incorrectly connected power supply cord

CAUSE 2: burnt network fuse

REMEDY 1: make sure that the pins of the electrical cable are correctly inserted

REMEDY 2: replace the fuse (23 of fig.3.3) with another one of the same amperage

b) ANOMALY: the seal of the film is uneven

CAUSE 1: sealing plate (7 of fig.9.3) dirty or encrusted

CAUSE 2: damaged drawer gasket

CAUSE 3: sealing plate temperature is not suitable for the material (film/vessels) used

REMEDY 1: clean the plate using the procedure described in the previous paragraph.

REMEDY 2: replace the damaged gasket.

REMEDY 3: adjust the temperature with the procedure described in paragraph 7.1.

c) ANOMALY: film cutting is irregular

CAUSE 1: film blocking rubber profile (1 of fig.9.2) dirty or damaged

CAUSE 2: main cutting blade (4 of fig.9.3) is damaged

REMEDY 1: check the rubber profile, clean it if dirty, replace it if damaged

REMEDY 2: remove the drawer as described in the previous paragraph and, keeping the plate control lever, verify, observing from the bottom, that the blade teeth are not bent or broken; if they are, contact after-sales service requesting blade replacement.

NOTE: to lower the plate control lever press lever 5 in fig.9.3 towards the bottom (present both on the right and on the left), otherwise the plate will be blocked (operation to be carried out while the machine is cold or with heatproof gloves).

5

4

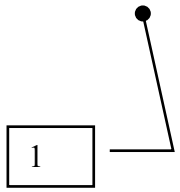


fig.9.2

7

fig.9.3

d) ANOMALY: the display on the front of the machine highlights the wording "Er1"

CAUSE: an electronic type problem is occurring

REMEDY: shut-off the machine and contact after-sales service.