

Operating Manual

Combination Table Sealing Press

Series: Classic



CiMa-Pak
BETTER WAYS TO PACKAGE

CiMa-Pak Corporation
Montreal – Toronto – New York

Telephone: 1-877-631-2462

Translation

This operating manual has been translated from the German. In case of any discrepancy, the German-Language version takes precedence. In case of any ambiguity, please refer to the German-Language version or contact the manufacturer.

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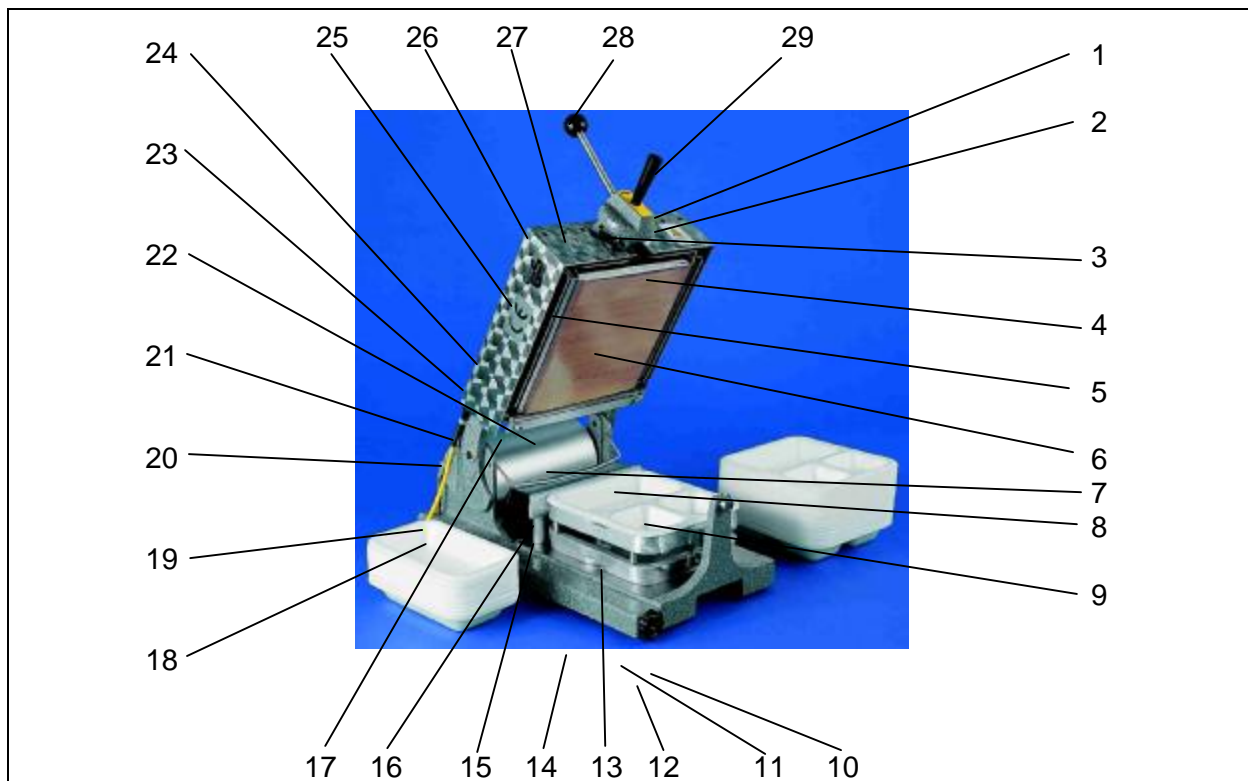
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2 General view



*Abb. 2-1 General view
 Classic Tray Sealer with the following parts:*

- | | |
|---|---|
| 1. Sealing unit with eccentric shaft and 3 special INA pressure roller bearings | 15. Slotted block |
| 2. Hub with locking washer | 16. Slot for cutting of film |
| 3. Pins | 17. Pressure springs for holding-down device * |
| 4. Sealing plate with tubular heating element | 18. Tension chain with closing links * |
| 5. Springs to clamp the Teflon film * | 19. Anti-kink cable protector * |
| 6. Teflon film with copper-band rims on both sides | 20. Cable connection |
| 7. CiMa-Pak sealing film ** | 21. Strain relief clamp* |
| 8. Clip for film brake | 22. Knife (not visible) |
| 9. Heat-insulating food tray ** | 23. Machine switch with control lamp * and protecting cap |
| 10. Adjusting screw for opening mechanism | 24. Thermostat (not visible) * |
| 11. Machine base mounted above hot plate | 25. Overheating protector (not visible)* |
| 12. Feet with stainless-steel screws * and washers | 26. Top lid |
| 13. Tray frame | 27. Insulating washer (not visible) |
| 14. Tension spring for opening mechanism * | 28. Ball knob |
| | 29. Handle |



* *Replacement and wearing parts*

** *Consumables*

2.1 Intended use

The CiMa-Pak Tray Sealer is designed solely for commercial use for sealing:

- Oven proofed C-PET trays (heat resistant from -40°C to +200°C)
- Microwave proofed PP trays (heat resistant from -30°C to +120°C)
- A-PET trays for salad and other cold food.

The sealing temperature is progressively adjustable, making it possible to cover food trays of various materials with suitable sealing films.



This machine is designed solely for use with CiMa-Pak's meal trays and sealing film. No responsibility is accepted where other products are used.

This machine is only to be used for the purpose described above. Any further use or modification to the machine without written agreement from the manufacturer is unauthorised use and is entirely at the operator's own risk.

Unauthorised use includes failure to adhere to the manufacturer's instructions regarding operation, maintenance and servicing.

2.2 Procedure

Procedure

- The filled food tray (item 9) is placed in the combination tray frame (item 13). The tray frame centres the tray in the middle of the base plate and holds it tight.
- Film is then drawn off the roll until it extends over the front of the food tray. The roll of film is held on a stainless-steel shaft by two hubs. It is placed in the conical recesses in such a way that the sealable side of the film (outer side of film on roll) lies on and covers the food tray. The film is passed under the film brake to prevent it from rolling back.
- The top lid of the machine is pulled down completely by the handle with the left hand and held closed. Then the lever with the black ball knob is briefly (about 0,3-0,5 s) turned to the right by about 40-50° with the right hand.

The tray is sealed by:

- the temperature of the sealing plate, which welds the film to the food tray, and
- the simultaneous pressure of the sealing plate (up to 1 t) on the film, the edges of the food tray and on the tray frame.

The sealing quality depends on:

- the sealing temperature
- the sealing pressure
- the sealing time
- The film is cut by the knife at the same time as the tray is sealed.
- After the tray has been sealed, return the lever (with black ball knob) to home position. The machine opens automatically and rests in its home position.
- The sealed food tray can then be removed.

3 Technical specifications

3.1 Dimensions and weight

Length:	600 mm
Width:	380 mm
Weight:	about 23 kg

3.2 Sealing area

Length:	250 mm
Width:	195 mm

3.3 Utilities

Power supply:	110 V, 60 Hz
Power:	800 W
Type of connection:	shock-proof plug
Phases:	1
Mid-point conductor:	1 MP
Protective earth conductor:	PE = yellow/green
Initial fuse:	10 or 16 A

3.4 General specifications

Ambient temperature:	-20°C - + 50°C
Noise level:	< 70 dB

4 Safety

4.1 Notes/Explanations



Warnings

are indicated by a warning triangle.



Special notes

are indicated by a hand.



Danger of electric shock
are indicated by a lightning symbol.

4.1.1 Model

The information in this operating manual only applies to the machine whose model number is specified on the title page
A plate with this model number is attached at the bottom left of the machine.

Whenever consulting us, it is essential that the following details are correctly stated:

- series
- model
- production year
- serial number

Only if this information is correct can we process your query properly and quickly!

4.2 Built-in safety systems

- The machine stands steady on four feet.
- The top lid of the machine is prevented from falling shut by a mechanism comprising a tension spring and a chain running around a pinion (chain wheel). It stops in every open position and draws the lid back to its rear stop.
- When open, the knife is covered by a spring-loaded holding-down device. Cutting is therefore only possible when the machine is closed.
- The housing parts are insulated to keep the surface temperature below 60°C.
- The machine is equipped with a safety switch, which automatically cuts off the power supply at a temperature of 230-250°C in case the thermostat fails.
- The hot plate is equipped with an overheating protector permanently set on 190°C.

The machine is equipped with:

- a 120 V power supply cable with current-carrying mid-point conductor and a protective earth conductor system
- a shock-proof plug performing the function of a main switch
- an ON/OFF switch (green illuminated button) that disconnects the power supply to the table sealing press, splash-proof
- A splash-proof thermostat

Operation and maintenance of the machine is described in this operating manual.

Should you have any questions or be uncertain about anything, please contact CiMa-Pak Corporation.



Disconnect the power supply before beginning any maintenance or repair work.

It is strictly forbidden to render any of the safety devices inoperative!

4.3 Safety precaution (to be carried out by the customer)



This operating manual is an integral part of the machine and must be readily at hand for the operators at all times.

The warnings and other information contained in it are to be heeded accordingly..

The customer must:

- instruct his operating and maintenance personnel in the use of the machine's safety
- train them in safe working methods, and
- ensure that the safety precautions are being adhered to.

The maintenance work described in this manual is explained in such a way that it can be understood by technicians trained in accordance with the provisions of IEC 364 and VDE 0105 (it is recommended that a qualified electrician be called in for repair work). These technicians must be equipped with the proper tools, test materials and equipment.

The customer must obtain any local operating licences required and must observe the provisions contained therein with respect to, for example:

- personnel safety
- disposal of products
- cleaning of the machine in accordance with foodstuffs law
- environmental protection regulations.

Should you have an questions, please do not hesitate to contact CiMa-Pak Corporation.



It is strictly forbidden to render inoperative or otherwise tamper with any of the safety devices..

4.4 Duties of the operator



Within the European Union, national legislation which implements the framework Directive (89/39/EEC) and its associated Directives (especially Directive 89/655/EEC on the minimum safety and Health requirements for the use of work equipment by employees at work) must be adhered to in the respective national form.

4.5 Safety checks

Carried out by the manufacturer.

1. Airborne sound measure
 - in accordance with the machinery directive, appendix 1
(Pos. 1.7.4/f)

2. Safety checks in accordance with DIN EN 60 204-1
 - complete protective earth conductor system.
(Ch. 20.2)
 - Insulation resistance checks (Ch. 20.3)
 - Voltage checks (Ch. 20.4)
 - Protection from residual stress (Ch. 20.5)
 - Electro-magnetic compatibility checks in accordance with the EC-Directive for Industry
 - Function checks (Ch. 20.7)
The functioning of all electrical equipment, in particular those relating to safety and protective measures, is tested.

5 Hazards

5.1 Danger zone

The operator must ensure that any required licence is obtained from the relevant national supervisory body.

The safety systems and precautions set out in this manual should be followed at all times.



The machine must stand on a firm surface!

Beware of the danger of burns from the sealing plate!

It is strictly forbidden to render any of the safety devices inoperative!

5.2 Operating and maintenance personnel

The operating and maintenance personnel are those persons responsible for the transport, assembly, installation, operation, setting up, maintenance and cleaning of the machine as well as for the repair of any faults.

1. The machine may only be operated by trained and authorised personnel.
2. The different responsibilities in the operation of the machine must be clearly defined and observed so that no confusion with respect to responsibilities arises, thus endangering safety.
3. Whenever any work (operation, maintenance, repair etc.) is carried out, the shutdown procedure specified in the operating manual is to be followed.
4. Repair and maintenance work should be carried out by a qualified electrician.
5. The operator may not apply any working methods that impair the safety of the machine.
6. The operator is co-responsible for ensuring that no unauthorised persons work on the machine.
7. The operator must immediately report any changes in the machine that impair its safety to the responsible executive.
8. The machine may only be operated when it is in perfect working order.

5.3 Fitting of spare and wearing parts

Spare parts and accessories that have not been supplied by us have also not been tested and approved by us. The fitting and/or use of such products could therefore negatively affect the design characteristics of your sealing press.

The manufacturer accepts no liability for damages arising from the use of non-original parts and accessories.



The illustration of the machine on page 3 shows all its replacement and wearing parts.

5.4 When switching off:



The machine must be switched off before any maintenance or repair work is carried out. Pull out the mains plug.

*Do not carry out any cleaning work when the cover is open.
Water may not penetrate to the electric parts of the machine.*

There is a danger to life and limb of the personnel if these precautions are not followed!

6 Installation

6.1 Scope of delivery

1. CiMa-Pak Tray Sealer with combination tray frame
2. CiMa-Pak food trays
3. CiMa-Pak sealing film
4. Operating manual

6.1.1 Transport and packing

The complete CiMa-Pak Tray Sealer is packed in a strong cardboard box. It is carefully inspected and packed before being shipped. Nevertheless, it is still possible that it might become damaged during transit.

Receiving inspection::

- Check the shipment against the delivery note to ensure that it is complete!

If the packing is damaged,

then check the machine itself for damage (visual inspection)!

If the machine was damaged during transit:

- contact the last carrier immediately!
- keep the packing material (in case the carrier wants to inspect it or the machine has to be shipped back to us)!

Packing for return shipment

As far as possible use the original packing and original packing material. If both are no longer available, pack the machine in a strong cardboard box in such a way that it is protected against shocks.

Storage conditions

Store the machine in a closed, dry room.

6.2 Setting up the machine

- Unpack the machine
- Place it on a firm surface capable of bearing its weight.
Do not push the machine around when changing its position.
Lift it up.
- Screw the enclosed conical handle into the locking washer.
- Unlock the top lid of the machine with the lever (item 28) so that the lid opens upwards.
- Set the opening mechanism:
Turn the screw (item 10) clockwise to tighten the spring until the lid (item 26) opens upwards automatically without audibly striking against the rear stop.
- Fasten the roll of film on the stainless-steel arbor with the plastic hubs and place it in the recesses.
- Pass the film under the clip of the film brake.



Ensure that the sealable side of the film is wound on the outside.

- Plug the plug into the shock-proof socket.
- Switch on the machine with the ON/OFF switch (on the top lid).
- The machine reaches the required temperature after 10 minutes and is then ready.

7 Operation

- Switch on the machine with the ON/OFF switch.
- Place the right tray frame directly against the slotted block over the middle pin so that the food trays that are to be sealed always lie in the middle of the base plate.
- Place the filled food tray in the tray frame.
- Pull the film over the tray until it extends about 1 cm over the front of the tray.
- Close the lid and seal the food tray as described in chapter 3 under "Procedure".
- Remove the sealed tray.



Ensure that you do not come into contact with the hot plate as you could suffer burns because the plate becomes hotter than 60°C. A corresponding warning is attached on the front of the lid.

8 Cleaning



Disconnect the power supply before cleaning.

Daily (several times a day depending on how dirty the machine is)

- Wipe food rests from the hot plate (Teflon film) with a moist cloth and a mild biodegradable cleaning agent.
- Remove film and food rests in the slot with a pointed knife.
- Remove the tray frame and clean it (it can be washed in a dish washing machine).

Weekly

- Clean the outside of the entire machine with a moist cloth.



Do not splash water on to the machine because the heating plate can oxidise and become rough.

9 Maintenance



Disconnect the power supply before beginning any maintenance work.

Check the following for function as well as wear and tear (visual inspection):

- the tension spring of the opening mechanism (item 14),
- the pressure springs of the holding-down device (item 17),
- the thermostat (item 24),
- the Teflon film on the hot plate (item 6).



The maintenance section is intended to be read by suitably qualified persons servicing, cleaning and repairs should only be carried out by qualified persons.

Qualified person:

- a person with relevant training, knowledge and experience and with knowledge of the relevant regulations, who is able to judge the work assigned to them and recognise possible danger signs.

Definition based on EN 60204-1.



The content of the maintenance manual is based on DIN 31 052.

To ensure trouble-free operation, the machine should be regularly cleaned and serviced.

10 Fault, Cause, Correction

Fault	Cause	Correction
Film is not cut or not cut properly	Film and food rests in slotted block Pressure spring of holding-down device faulty	Clean slotted block Replace pressure spring
Hot plate does not attain the required sealing temperature	Overheating protector tripped through jolting Thermostat faulty	Unplug power cord, remove top cover, depress white button on overheating protector. Replace thermostat
Top lid of machine does not close	Film and food rest in slotted block Slotted block has become dislodged	Clean slotted block Re-align slotted block
Top lid of machine does not close	Tension spring faulty or not tight enough	Retighten or replace tension spring
Film does not seal	Roll of film wrong way round Hot plate has not attained the required sealing temperature	Insert roll of film correctly See above

11 Emergencies

Pull out the main plug.

12 Disposal of the machine

The machine is primarily made of stainless steel and cast aluminium (except for the electrical equipment) and is to be disposed of in accordance with your local environmental protection regulations.