

TERMOSALDATRICI AUTOMATICHE IN MAP
MAP AUTOMATIC THERMOSEALING MACHINES
HALBAUTOMATISCHE SCHALENSIEGLER MIT ATMOSPHÄRE - MAP
THERMOSCELLEUSES SEMI-AUTOMATIQUES EN MAP



		TSS130 (Carrellata / With trolley / Mit Wagen / A chariot)		TSS135 (Carrellata / With trolley / Mit Wagen / A chariot)	
1	Modello	Model		Model	
2	Dimens. macchina / Peso	Machine sizes / Weight		Machine sizes / Weight	
3	Dim. max vaschette	Tray max sizes		Tray max sizes	
4	Largh. e diam. max bobine	Reel max width and diam.		Reel max width and diam.	
5	Alimentazione	Macchina	Machine	Macchina	Machine
		Gas	Gas	Gas	Gas
6	Caricamento vaschetta e movimentazione	Tray loading and movement		Tray loading and movement	
7	Stampo (Infinity, FnF fisso non fust., FF fisso fust.)	Mould (Infinity, FnF Fixed no die-cut, FF Fixed with die-cut)		Mould (Infinity, FnF Fixed no die-cut, FF Fixed with die-cut)	
8	Cambio stampo	Mould change		Mould change	
9	Stampo personalizzabile	Customizable mould		Customizable mould	
10	Svolgim. autom. del film	Film automatic unwinding		Film automatic unwinding	
		Recupero sfrido standard / Standard scrap recovery		Recupero sfrido standard / Standard scrap recovery	
11	Pompa per il vuoto	Vacuum pump		Vacuum pump	
12	Atmosfera protetta - MAP	Protective atmosphere - MAP		Protective atmosphere - MAP	
13	Avvisatore acust. fine ciclo	Cycle-end acoustic device		Cycle-end acoustic device	
14	Cicli al minuto	Cycles/minute		Cycles/minute	
15	Contacicli parziale e totale	Partial and tot. cycle counter		Partial and tot. cycle counter	
16	Programmi saldatura digitali personalizzati	Customized digital sealing programmes		Customized digital sealing programmes	
17	Voltaggio - Assorbimento	Voltage - Absorbition		Voltage - Absorbition	
18	Soluzioni ideali per	Ideal solutions for		Ideal solutions for	
		» Laboratori gastronomici, pastifici, laboratori di carne, catering, centri cottura, salumifici e laboratori artigianali con medie produzioni con necessità di conservazione in MAP		» Gastronomic laboratories, pasta factories, butcher's laboratories, caterings, salami factories and medium production artisan laboratories needing the MAP conservation	
19	Punti di forza	Advantages		Advantages	
		» Movimentazione pneumatica delle vaschette brevettata		» Patented pneumatic movement of the trays	
		» Confezionamento in linea automatico		» Automatic line packing	
		» Flessibilità nell'utilizzo della macchina (solo sigillatura, solo vuoto, e sigillatura in atmosfera modificata)		» Flexibility (sealing only, vacuum only, MAP sealing)	
		» Sensore per il controllo % di vuoto e gas		» Vacuum and gas percentage checking sensor	
		» Percentuale gas positiva o negativa		» Positive or negative gas percentage	
		» Grandi dimensioni della superficie saldante		» Wide sealing area sizes	
		» Ottima finitura estetica della vaschetta		» Excellent aesthetical tray finishing	
				» Patentiertes pneumatisches Zuführungssystem	
				» Vollautomatische Verpackung	
				» Flexibilität (nur Siegeln, Vakuum und Versiegeln in MAP)	
				» Prozentuale Prüfung der Vakuum und Atmosphäre mittels Sensor-Prüfung	
				» Positive oder negative prozentuale Atmosphären	
				» Große Siegefläche	
				» Optimale Umsetzung von verkaufsförderlichen Verpackungen	
				» Mouvement pneumatique des barquettes breveté	
				» Packaging en ligne automatique	
				» Flexibilité de utilisation de la machine (seulement scellage, seulement vide, scellage MAP)	
				» Détecteur pour le control de la pourcentage de vide et de gaz	
				» Pourcentage gaz positive ou negative	
				» Grandes dimensions de la superficie scellante	
				» Excellente finission esthétique des barquettes	

