



MANUAL BAG SEALER

PACK 380

This manual heat bar sealer provides hermetic sealing for plastic, kraft paper and heat-sealable paper bags. Heat and pressure fuse the bag's inner thermoplastic layer, ensuring a clean and strong seal.

Perfect for butchers, delicatessens, cheese makers, fishmongers...



PACK 380

Uses



Catering professions



Groceries & supermarkets



- ✓ Wide sealing band ensuring perfect leak-proof closure.
- ✓ Easy adjustable heating time to suit different materials and avoid overheating.
- ✓ Suitable for use in humid environments.
- ✓ Version with oblong heating element: for more uniform heat distribution.
- ✓ Option: tabletop paper dispenser.



1 year warranty⁽¹⁾

⁽¹⁾ Except wear parts

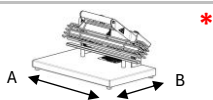








Compatible materials
Bio-sourced or compostable



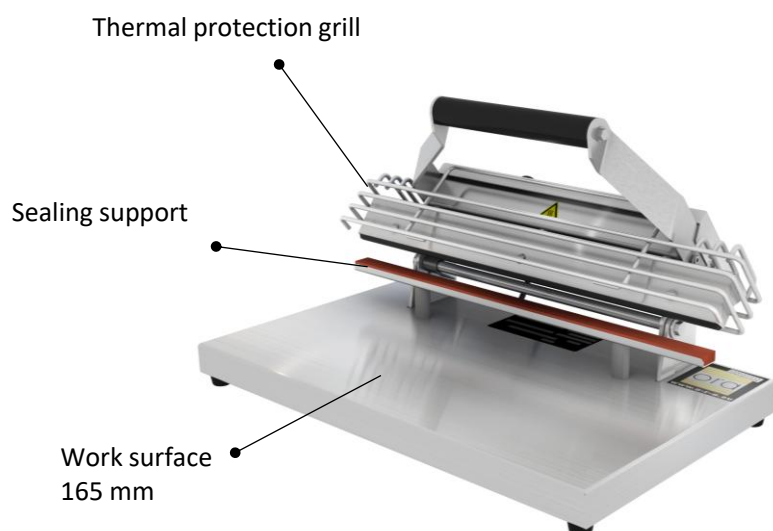
Compliance with
CE standards

TECHNICAL DATA

MODELS							
PACK 380 TH	42 x 25 x 25 cm	380 x 2 mm	Thermal	Potentiometer	4,5 kg	50 W	230 V - 50/60 Hz
PACK 380 OB	42 x 25 x 25 cm	380 x 2 mm	Oblong	Potentiometer	4,65 kg	50 W	230 V - 50/60 Hz

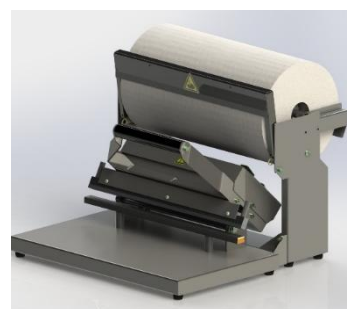
* Open frame dimensions

EQUIPMENT



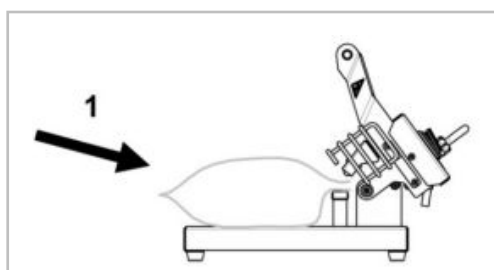
OPTIONAL PAPER DISPENSER

ref. DP 350

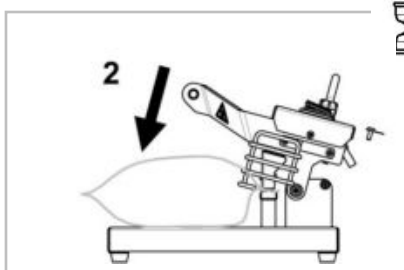


Paper dispenser for tabletop use.
Allows easy cutting of paper sheets
from a roll to the desired length.

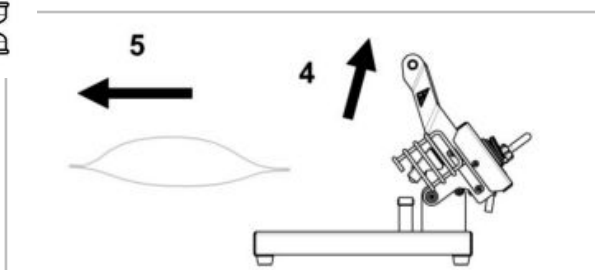
OPERATING PRINCIPLE



Place the bag and its contents on the work surface with the opening facing the sealing bar.



Lower the handle to seal the bag and close it.



Hold the handle pressed down for a few seconds.
The bag is hermetically sealed.

Need more information?



Contact the sales department: +33 (0)4 74 00 59 54