

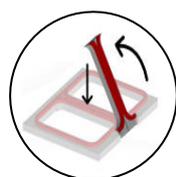


## MANUAL TRAY SEALER

### B 160D

Easy to use and space-saving, this machine seals hermetic film on trays of 195 x 135 mm and 95 x 135 mm. No need to change tooling, thanks to its bi-format mould you can switch from one format to another quickly and easily.

Maximum tray size: 200 x 160 mm



Bi-format mould



B 160D

#### Uses



Catering professions



Groceries & supermarkets



**Includes:** adjustable bi-format mould

2 possible sealing formats: 195 x 135 mm or 95 x 135 mm  
ref. PLABIB150 mould



- ✓ Compact and easy to use, for sealing small and medium-sized trays up to a maximum size of 200 x 160 mm.
- ✓ Double handle system for easy and regular sealing.
- ✓ Fitted with a soft keyboard for precise temperature setting.
- ✓ Option: made-to-measure moulds to fit your trays format (*please contact us*).
- ✓ Stainless steel structure for easy cleaning and better resistance to disinfectants (reduces retention zones).



**1 year warranty<sup>(1)</sup>**

<sup>(1)</sup>Except wear parts



**Compatible materials**  
Bio-sourced or compostable



**Compliance with**  
CE standards

## TECHNICAL DATA

MODEL									
<b>B 160D</b>	49 x 21,5 x 45,3 cm	160 mm (max)	200 mm (max)	soft keyboard	10 kg	400 W	230 V 50/60 Hz	195 x 135 cm 95 x 135 cm	1 pose 2 poses

\* Dimensions open cover

## EQUIPMENT

Manual closure with double handles



Bi-format mould plate :  
 • 195 x 135 mm  
 • 95 x 135 mm



Temperature and hold time settings through soft keyboard

Integrated roll holder

## ADAPTED TOOLS

### MOULD

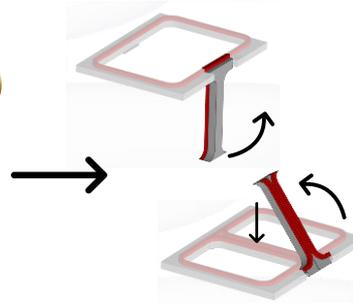
Practical! A single mould with 2 formats, easy to adjust thanks to the swivelling bar:



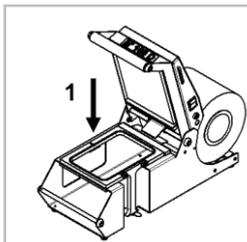
Standard size  
195 x 135 mm



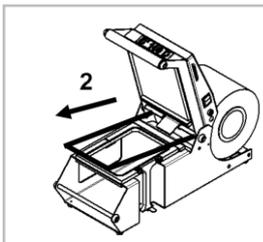
Reduced size  
95 x 135 mm



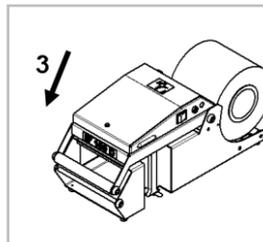
## OPERATING PRINCIPLE



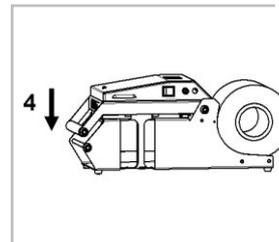
1 Place your tray and its contents on the mould.



2 Unroll the film over the tray.



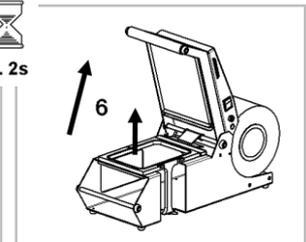
3 Lower the handle to cut and seal the film.



4 Keep the 2 handles pressed together for a few seconds.



... 2s



5 The tray is sealed and ready to use.

Need more information?



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