



DIE-CUT SEALERS OF CUPS

SC 150

Easy to use and space-saving, this machine seals a hermetic film on the cups with a cut around. Thanks to its power-assisted system, pressure is applied effortlessly, for a constant result whatever the operator is.

“
Ideal for soups,
coffees, desserts,
ice creams...
”

SC 150



**NO COVER
NEEDED!**



Uses



Catering
professions



Groceries &
supermarkets

VIEW THE
demo



On request: made-to-measure heating plate and mould for other cup diameter.



- ✓ Compact and easy to use, for sealing $\varnothing 90$, $\varnothing 95$, $\varnothing 97$ or $\varnothing 121$ mm cups (max).
- ✓ Handle system with reinforced pressure for easy, effortless sealing.
- ✓ Perfect finish with film cut around and easy-open tab.
- ✓ Stainless steel structure for easy cleaning and better resistance to disinfectants (reduces retention zones).



1 year warranty⁽¹⁾

⁽¹⁾Except wear parts











Compatible materials
Bio-sourced or compostable



Compliance with
CE standards

TECHNICAL DATA

MODEL								
SC 150	52 x 22 x 54 cm	∅90, ∅95 ou ∅97, ∅121 mm	150 mm (max)	200 mm (max)	potentiometer	11 kg	100 W	230 V 50/60 Hz

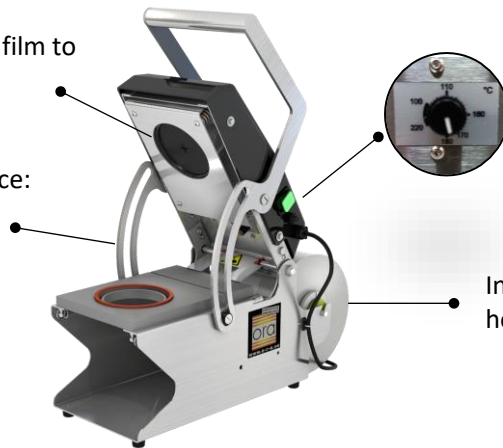
* Dimensions open cover

EQUIPMENT



Blade for cutting the film to the container shape

System with assistance: **effortless** pressure reinforced



Temperature control by potentiometer

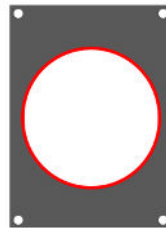
Integrated roll holder

ADAPTED TOOLS

MOULD

On request: heating plate with cut-out and made-to-measure moulds to fit to your cups.

(please consult us)



CUP

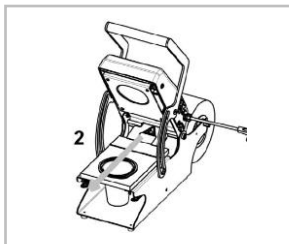
Max. cup height :



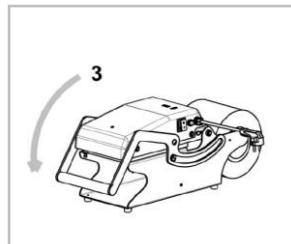
OPERATING PRINCIPLE



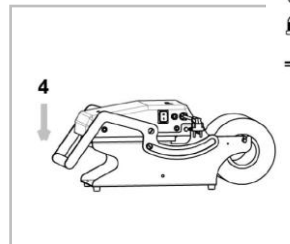
1 Place your cup and its contents on the mould.



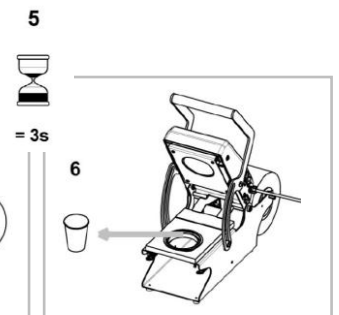
2 Unroll the film over the cup.



3 Lower the handle to cut and seal the film.



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



5 The film is sealed to the container with a cut around.

Need more information?



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