Gastro

READY-MEAL
TRAY SEALER

Instruction & operating manual

Introducing our easy to use and maintain, professional tray-sealer with digital temperature control, for perfect film-sealed ready-meal trays. The fast switch over of tray-mounts and 4-second bonding time allows for higher-volume meal packaging to meet peak demand.

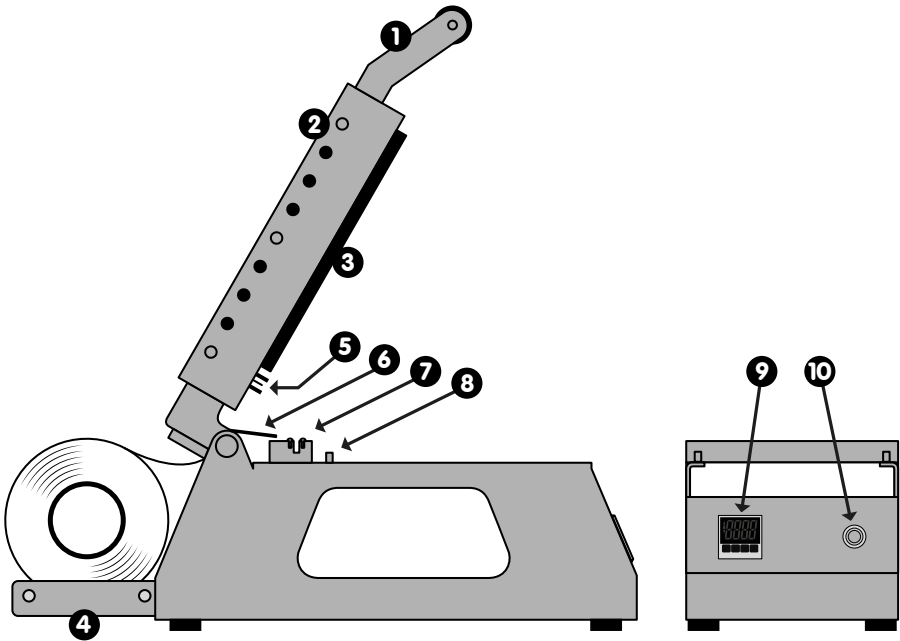Get ready for ready-meal packaging that your customers will love.

ℹ️ Please read this entire manual before you start using the sealer for the first time.

1.0 INDEX

2.0 MACHINE LAYOUT

1. Handle
2. Lid
3. Heated pressure-plate
4. Roll-holder
5. Serrated cutting blade
6. Film holder
7. Film-grips
8. Tray-mount locating studs
9. Temperature controller
10. Power switch

3.0 INSTALLATION

3.1 Place the sealer on a well-lit firm level surface with a suitable working height.

3.2 It is best to position the sealer away from direct sunlight and other direct heat sources such as ovens.

3.3 A distance of at least 10 cm from walls and other appliances will help with ventilation and ease of use.

3.4 Assemble and attach the sealing-film roll holder: -

a) Loosen the set of four screws at the rear of the sealer by 3 complete turns,

b) then assemble the four roll-holder components,
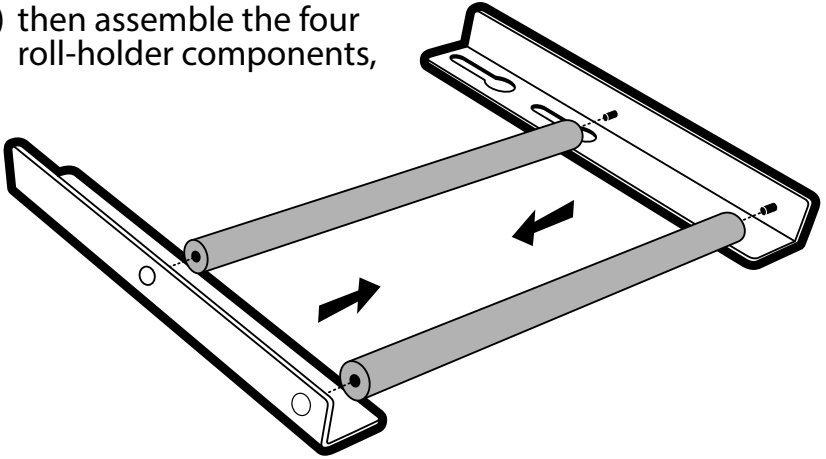
c) and whilst holding them together, position over the screw heads, lower and then slide the assembly back towards you.
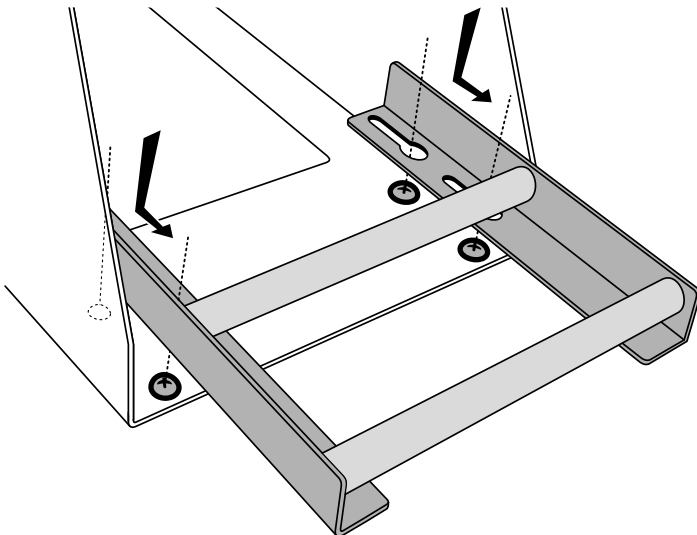
d) The final step is to re-tighten the four screws.

3.5   The power lead should be plugged into a compatible earthed socket to which you have access to at all times for emergency unplugging.

4.0   INSTALLING THE ROLL OF SEALING FILM

4.1   Place the roll on the roll-holder at the rear of the sealer, with the start of the roll facing up.

4.2   Unwind 15 – 20 cm of the roll and feed it under the film holder and over the film-grips. Please note that it is the **inside** of the film that should be in contact with the ready-meal tray.
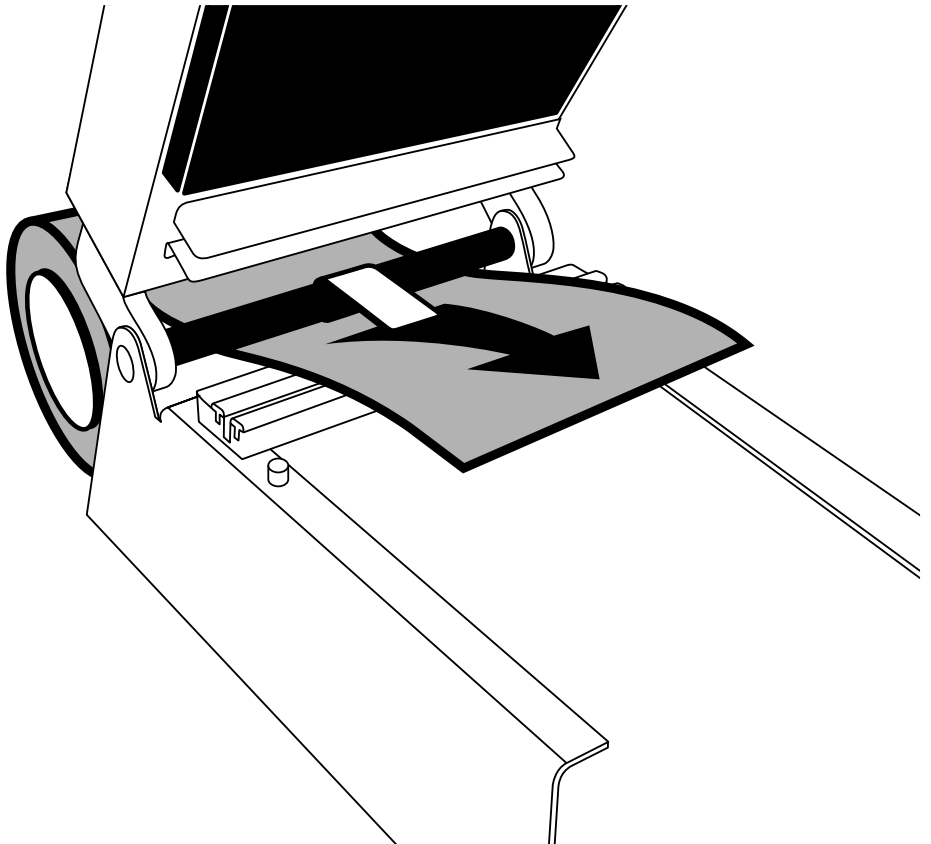
5.0 INSTALLING THE TRAY-MOUNT

5.1 The tray-mount holds and supports the ready-meal tray so that a perfect seal is created around each compartment.

5.2 Each tray configuration (1-compartment, 2-compartment or 3-compartment) has its own specific tray-mount.

5.3 Lift up the lid of the sealer and identify the two tray-mount locating studs. You will see one on either side, just in front of the film grips.

5.4 Select the appropriate tray-mount and position it, silicon beading side uppermost, so that the locating holes fit over the locating studs.
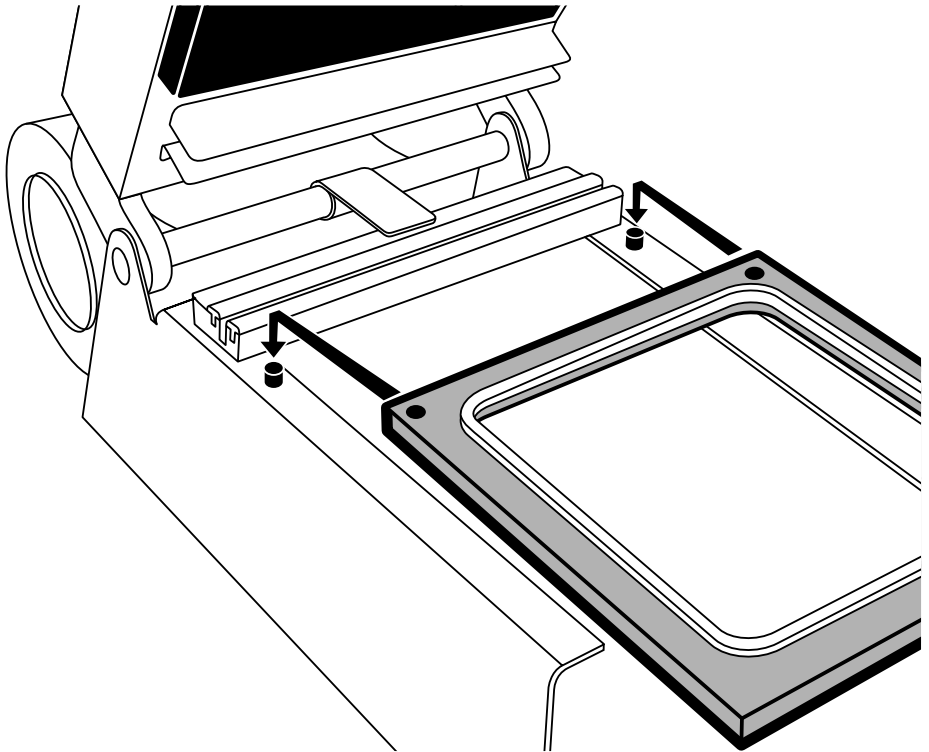
6.0 THE TEMPERATURE CONTROLLER

6.1   The temperature controller displays:

a) The target temperature of the pressure-plate.

b) The actual temperature of the pressure-plate.

c) The status of the actual temperature compared to the
   target temperature (above, below or the same)

## 7.0 USING THE TEMPERATURE CONTROLLER

7.1   After switching the sealer on, the display will show the
      actual temperature of the pressure-plate.

7.2   To set the target temperature, press button **A** (The
      indicator light SP will illuminate.)

a) Press button **C** to increase the value,

b) and button **B** to decrease it.

Once you have set the target temperature, press button **A** to
confirm it. (The indicator light SP will extinguish, and the target
temperature will be stored in the memory.)

The indicator light OUT will illuminate to show that the
pressure-plate is heating, and will extinguish as the actual
temperature approaches the target temperature.
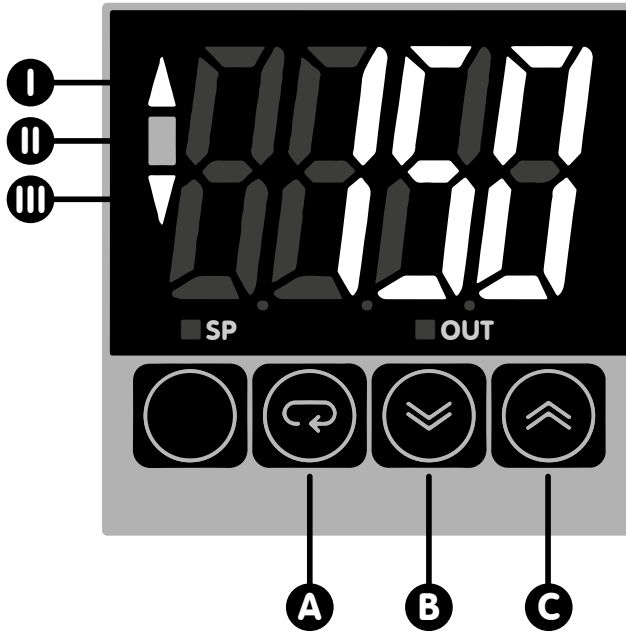
A   Press to toggle between actual and target temperature.

B   Press to decrease the target temperature.

C   Press to increase the target temperature.

SP   Lit = Display is showing target temperature.
       Unlit = Display is showing actual temperature.

OUT Lit = the pressure-plate is heating.

I   Up arrow: The actual temperature is > target

II   Green: The actual temperature = target + / - 4˚C

**III**   Down arrow: The actual temperature is < target

8.0 SEALING YOUR READY-MEAL TRAYS

8.1   Switch on the sealer, open the lid and insert the appropriate tray mount.

8.2   Set and confirm the target temperature. (We recommend 150˚C)

8.3   Wait 7 – 8 minutes for the pressure plate to achieve the target temperature.

8.4   Place the filled ready-meal tray into the tray-mount.

8.5   Using both hands, pull sufficient sealing film over the tray to cover it.

8.6. Pull the lid down by the handle and apply moderate pressure.

8.7   Wait for 3 – 4 seconds for the film to bond to the tray.

8.8   Open the lid and remove tray.

⚠️ **Remember that the pressure plate is HOT!**

150 °C

1

2

3

4

3–4 s.

5

6
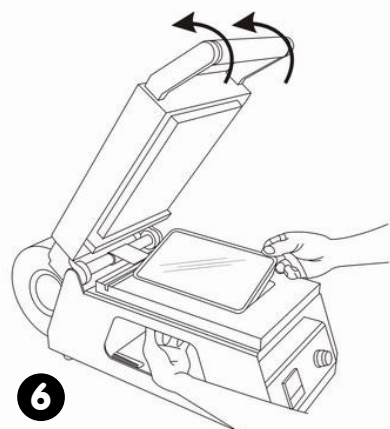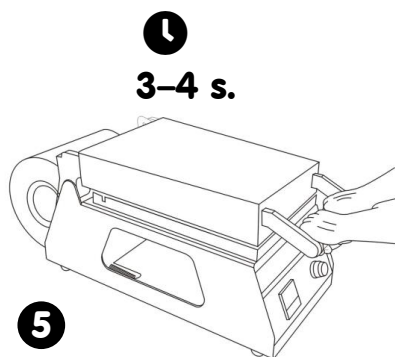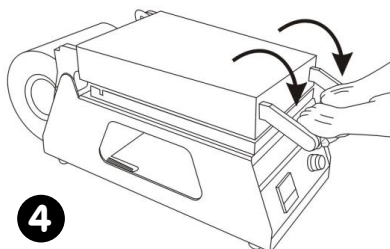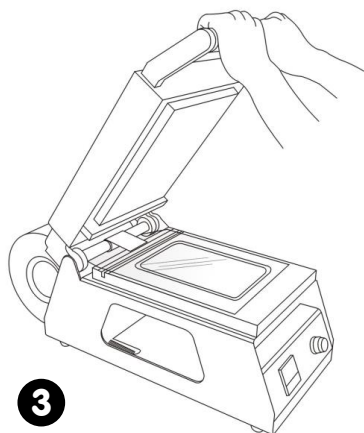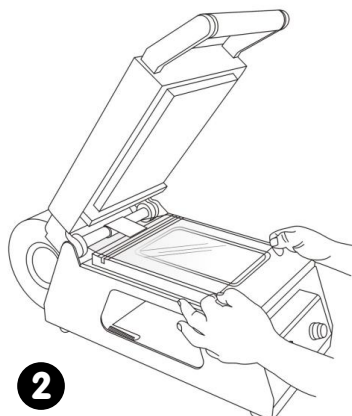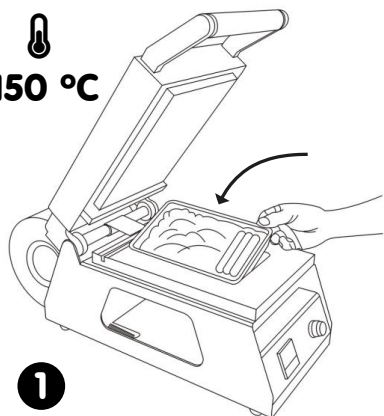
9.0 SAFETY

9.1 As with all electrical equipment please be careful! If used incorrectly electrical equipment can cause fire, electric shocks and personal injury, so please follow the instructions in this manual carefully to minimise the risk of accidents.

9.2 Your power supply should be earthed, fitted with a circuit breaker, and compatible with providing 700 Watts.

9.3 Switch off the sealer before unplugging, and keep it disconnected when not in use.

9.4 Avoid any contact with water, either directly on the sealer itself, or indirectly such as wet hands.

⚠ **Be aware that the pressure-plate will remain hot for some time after the sealer is switched off.**

10.0 MAINTENANCE

10.1 Clean the sealer after use with a damp cloth using mild detergent. Any contamination on the pressure-plate should be removed with a soft sponge and mild detergent **after** the pressure-plate has cooled down. Do not flush the sealer with water, or use harsh detergents.

10.2 Tray-mounts can be cleaned by hand with a soft sponge and mild detergent. (They must NOT be cleaned in a dishwasher.)

11.0 REPAIR

11.1 In case of malfunction, switch the machine off immediately and unplug it. Then check the Troubleshooting guide. If the problem persists please contact your WIMEX distributor.

11.2 Contact your WIMEX distributor for spare parts or for professional part replacement.

12.0 FAQ

Q: Can I change the tray-mount?

A: *Yes. Changing the tray-mount is easy. Simply lift out the old one and put in the new one. Be careful not to burn yourself on the pressure-plate.*

Q: Can I use the same tray-mount for different tray configurations?

A: *No. Each tray configuration requires its own special mount to ensure that a perfect seal is created around each compartment.*

Q: Where can I purchase new tray-mounts?

A: *Please contact your WIMEX distributor.*

Q: Can I use non-WIMEX tray-mounts, ready-meal trays or sealing film?

A: *You can try but WIMEX tray-mounts, ready-meal trays and sealing film are specially matched for the best performance.*

13.0 TROUBLESHOOTING

The tray is not sealing, or the sealing is incomplete.

The tray-mount is upside-down with the silicon beading facing down.
Solution: Turn the tray-mount over with the beading facing up.

The silicon beading on the tray-mount is missing.
Solution: Insert new beading.

There are undulations in the silicon beading on the tray-mount.
Solution: Turn the tray-mount upside down and press it against a firm flat surface, or re-insert the beading completely.

The roll of sealing film is upside-down.
Solution: Turn the roll over so that the inside of the film comes into contact with the tray.

The sealing film and the ready-meal tray are not compatible with each other.
Solution: Only use Wimex ready-meal trays and sealing film.

The pressure plate temperature is too low.
Solution: Increase the temperature. (We recommend 150°C)

The sealing time is too short.
Solution: Hold the lid in the closed position for longer. (We recommend 3 – 4 seconds.)

The pressure-plate does not heat up.

The sealer is not plugged in, or not turned on.
Solution: Check that the sealer is plugged in and the power switch is turned on.

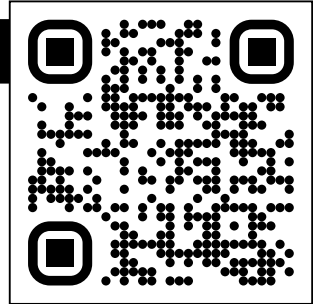The sealing film is not being cut.

The film-grips are missing or damaged.
Solution: Insert new grips.

The cutting blade is dirty, dull or damaged.
Solution: Clean the blade or return the machine to your WIMEX distributor for a new blade to be fitted.

14.0 INSTRUCTIONAL VIDEO

https://wimex.eu/productinfo/tray_sealer

15.0 SPECIFICATIONS

Product number: 78600
Dimensions: L 68 cm, W 27 cm, H 26 cm
Weight: 11.7 kg (16.8 kg with packaging)
Power: 700 W
Electrical input: 220 V / 50 Hz

Disposal of your old product
This marking on the device or its packaging means that it must not be disposed of with normal household waste. Return it to a collection center for the recycling and disposal of waste electrical and electronic equipment. Proper disposal will not cause negative effects on the environment and public health. This equipment is marked according to the European Directive 2002/96/EC (WEEE). This Directive provides a reason for Europewide collection and recycling of electronic waste and electronic equipment.

16.0 ANCILLARIES & CONSUMABLES

Tray-mount
1-compartment
78611 1 pc

Tray-mount
2-compartment
78612 1 pc

Tray-mount
3-compartment
78613 1 pc

Ready-meal tray
1-compartment / 1100 ml
78401 50 pcs

Ready-meal tray
2-compartment / 1070 ml
78402 50 pcs

Ready-meal tray
3-compartment / 980 ml
78403 50 pcs

Ready-meal tray
1-compartment / 1400 ml
78501 50 pcs

Ready-meal tray
2-compartment / 1260 ml
78502 50 pcs

Ready-meal tray
3-compartment / 1120 ml
78503 50 pcs

Sealing film for ready-meal trays
185 mm x 250 m
78618 2 pcs

17.0 DECLARATION OF CONFORMITY

EU Declaration of Conformity

We,   WIMEX s.r.o.
        Broumovská 72
        54701 Náchod
        Czech Republic

hereby declare under our sole responsibility that the product listed below

Product	Model	Serial number	Product description
Sealing machine for ready-meal trays	78600	Marked on the nameplate on the product	Sealing machine for packing ready meals in PP bowls especially for delivery to customers, portable, 220 – 240V, 50Hz, 700W

is in conformity with following EU directives and standards:

EU Directive	EU standard
Low Voltage Directive 2014/35/EU Government Regulation No. 118/2016 Coll.	EN 60335-1:2012+A11:2014+AC:2014 EN 60335-2-45:2002+A1:2008+A2:2012
EMC Directive 2014/30/EU Government Regulation No. 117/2016 Coll.	EN 61000-6-1:2007 EN 61000-6-3:2007+A1:2011+AC:2012 EN 61000-3-2:2014 EN 61000-3-3:2013
Ecodesign Directive 2009/125/EC Commission Regulatiom (EC) No. 1275/2008 Commission Regulation (EU) No. 801/2013	EN 50564:2011

Number of test report: GQTS/D201806004(LVD), EMC201806004(EMC), ErP20201216

The year of CE marking: 2020

Any unauthorised changes to the supplied products and/or any improper use invalidates this declaration of conformity.

Date of issue: 16.12.2020

Place of issue: Náchod

Michal Vlček, executive