

SIS - Rotary



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Cup dispensing - Suitable for all stacking cup types including plastic and paper PE. Cups are located and guided into the dispenser by up to 4x st/st guide rods. Each cup is then dropped using rotating cams operated by a pneumatic cylinder. The complete unit is height adjustable in order to provide the flexibility of running various cup capacities – **NB:** Cup Ø must be common although change parts are available for different cup shapes or sizes

Filling - Volumetric filling system for thin liquid and semi viscous products with particulates such as fruit.

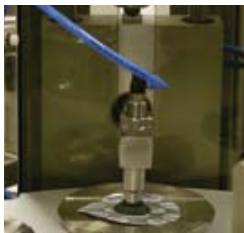
Current applications include the filling of flavoured vodka (30ml) and salsa/cheese sauce.

Hot fill at up to 90°C is also possible. SIS are also able to link the SIS-30 to external fillers or depositors for non liquid items such as jelly bean, pea-nuts, etc.

Pre-cut lidding - Suitable for both polyester and aluminium based lidding materials. Pre-cuts are supported by specially designed nibs that are recessed into the housing therefore providing complete control until the exact moment of pick-up by the vacuum cup. Rotation of the pre-cut is carried out using a Festo pneumatic turnover system which reduces mechanical parts and maintenance. SIS vacuum cups are 'quick' change and do not require any tools. The st/st sucker holder maintains a flat lid minimising distortion and preventing mis-placement on the container.

Sealing - The SIS-30 uses a self-aligning heat seal head with quick change aluminium sealing face. The choice of material has been carefully considered with aluminium being chosen for its excellent thermal recovery rates. SIS recommend that sealing faces are changed on a regular basis as this is the key interface for guaranteeing 100% seal integrity. Lid to container location is maintained by either captive cup rings or location pins

NB: The SIS-30 is also available with a CUT & SEAL station therefore removing the need for pre-cut seal



technical data sheet

For more information

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