S 2000

Performance Flexibility User friendly









APPLICATIONS:

Any kind of food products - solid, liquid or paste: salad and catering, fruits and vegetables, snacks and sandwiches, delicatessen, ready cooked dishes, meat, pork butchery, fish products, dairy products, fresh pastry products...



Reliability of **Stainless steel** construction and **ease of use**.

Performance

Fast and simple changeover

The s 2000 comes with a new "partial tooling" equipment system - this brand new concept simplifies format changes And also reduces tooling costs

Significant time savings

- It is no longer necessary to wait for the sealing plates to cool
- The various sections are dismantled by a quarter turn captive screw arrangement
- No more lost production time due to lengthy format changeovers

Ergonomics: simple to use and effort-free

- Easy access to all areas of the equipment
- No more struggling with large and heavy equipment all the sections are lightweight and easy to handle
- Safe and effort-free operation thanks to a revolutionary tool removal system

Color touch screen 10 Programmes

- All the machines functions are concentrated in one place: a new ergonomically designed touch screen gives access to the complete functionality of the system
- Pre-registration of up to 10 programs is a standard feature
- All the parameters include: temperature regulation, Vacuum and re-injection gas levels, position of product, Advance speed...

Flexibility

Strength

- Fully stainless steel chassis
- Fully stainless steel infeed line
- Fully stainless steel housing
- Optional automatic chain lubrication
- Optional anodised equipment

Safety

- Full compliance with eu regulations
- Gas strut assisted lifting of sealing head upper part

Hygiene

- Completely washable
- Optimum drainage connection of cleaning water
- Free-draining chassis design

Compatibility

- Compatibility of the partial toolings with the S range of tray sealing machines

Performance

- Allows greater accuracy
- Up to 8 cycles/minute with map
- Optional automatic chain lubrication





Versatility

Short or long loading area for in-line process: the s 2000 is versatile and can be adapted to any kind of production format.

In fact, you can incorporate the following with the machine:

- All types of denester units
- Automatic in feed units
- Additional loading modules
- All types of dosing units
- Vibrating conveyors
- Pad placers / oxygen absorber application
- Motorised out-feed conveyors of 750, 1500 or 2000 mm lengths
- Converging systems (2 > 1 or 3 > 1)
- Accumulation table (ø 1000 or 1200 mm)
- Valve venting system depositors
- Numerous types of printing systems

Accessories

- An electric hoist to change the film reels
- A storage trolley for complete tooling sets and partial toolings parts
- A pre-heating station to reduce start up time...

Personalised solutions

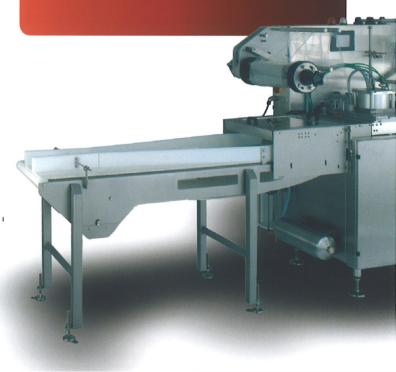
We offer you the best possible solution for your needs, In accordance with the production specifications:

- Liquid separation units, vacuum tanks for fragile products requiring a relative vacuum;
- Head cooling system integrated into the chassis;
- The meca trans® transfer system also allows for the handling of all types of liquid products;
- Photocells for printed film registration.

OTHER VERSIONS OF THE S 2000

S 2000 MS: Automatic sealing machine with two independent film unwinds allowing for the packaging of two different formats without having to change the tooling (either product may be packaged separately, or both products simultaneously).

S 2000 MNS: This machine can pack two different formats consecutively without having to change the tooling.

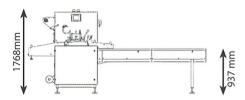


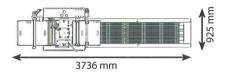


Technical data

Automatic Sealing Machine

Dimension





Our know-how

The S 2000 adapts to the following processes: standard, shrink film, aluminium film, pre-cut, Inside Cut, MecaSkin

Machine lengths

Option of the short version on wheels.

Machine also available in 150 mm die depth version.

Short version	2593
Extension module* (mm)	1146
Denester extension module (mm)	300

^{*}Available with up to 2 extension

Trays dimension

The full range of thermoformed or injected plastic trays: PP, CPET, APET, PVC, PS, PLA, PSE trays... All format types; see outline below:

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Rec	taı	าต	ul	a	ľ

Number of pockets	1	2	3	
Max. length (mm)	420	305	305	
Max. width (mm)	305	200	125	
Max. depth (mm)	95	100	100	
Mini. depth (mm)	23	23	23	_

Round

Number of pockets	1	2	3	
Max. diameter (mm)	305	200	125	
Max. depth (mm)	95	100	100	
Mini. depth (mm)	23	23	23	

^{*} Selon procédés utilisés

Consumption	
Electricity consumption	(IeW)

Electricity consumption (kW)	4	
Water consumption (I/h)	50	

Compressed air consumption (I/min) 138

Specu	
Number of cycles per minute*	8 à 12
Number of trays per cycle*	1 à 3
Version MS	
Number of cycles per minute*	11
Number of trays per cycle*	2+1
Version MNS	
Number of cycles per minute*	12
Number of trays per cycle*	2+1

^{*}Depending on the application and materials used.

Film*

Max. film width (mm)	470
Ø film reel (mm)	300
Ø film mandrel <i>(mm)</i>	76

^{*}Suitable for all plastic compounds, including shrink film and aluminium film.

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