

FISCHBEIN-SAXON

FISCHBEIN®

A DURAVANT COMPANY

SPECIFICATIONS

Dimensions (head only)

Height 318 mm
 Width 1017 mm
 Depth 651 mm
 Weight 58 kg
 Mobile trolley 900x910x140 mm (height)
 Column 850 to 1350 mm
 (floor to sealing line)
 920 to 1420 mm
 (floor to sealing line with extension arm)

Electrical

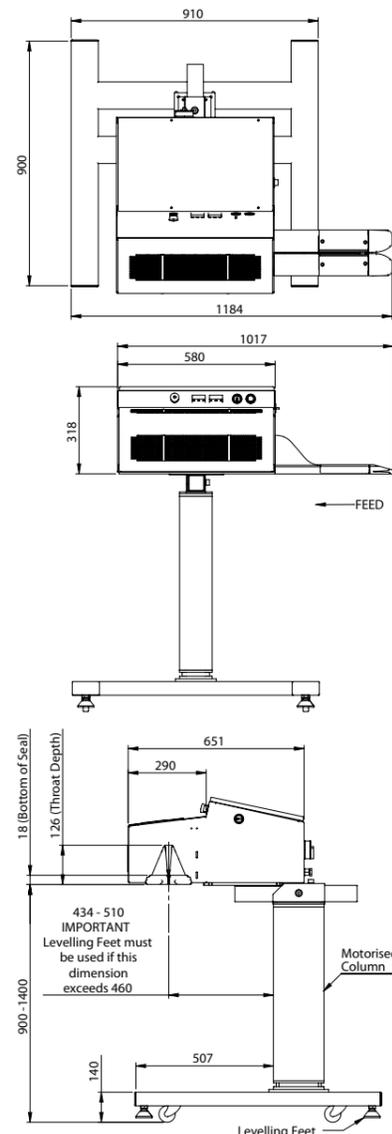
Power supply 220-240 VAC
 Power 1984W
 Maximum current 8,6 A

Pneumatic

No need.
 Air could be needed for some optional extras.

Closing Speed

Standard speed: 6,2m/min up to 14,1m/min
 Optional speeds: 2,7m/min up to 6,2m/min
 9,7m/min up to 22,2m/min



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FISCHBEIN-SAXON



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 SOLUTIONS™
 TO CLOSE
 « OPEN MOUTH »
 BAGS

SAXON SH 1000
 HOT AIR SEALER



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SAXON SH 1000 HOT AIR SEALER

FISCHBEIN-SAXON

Hot-air sealing technology and open architecture minimize the need for service

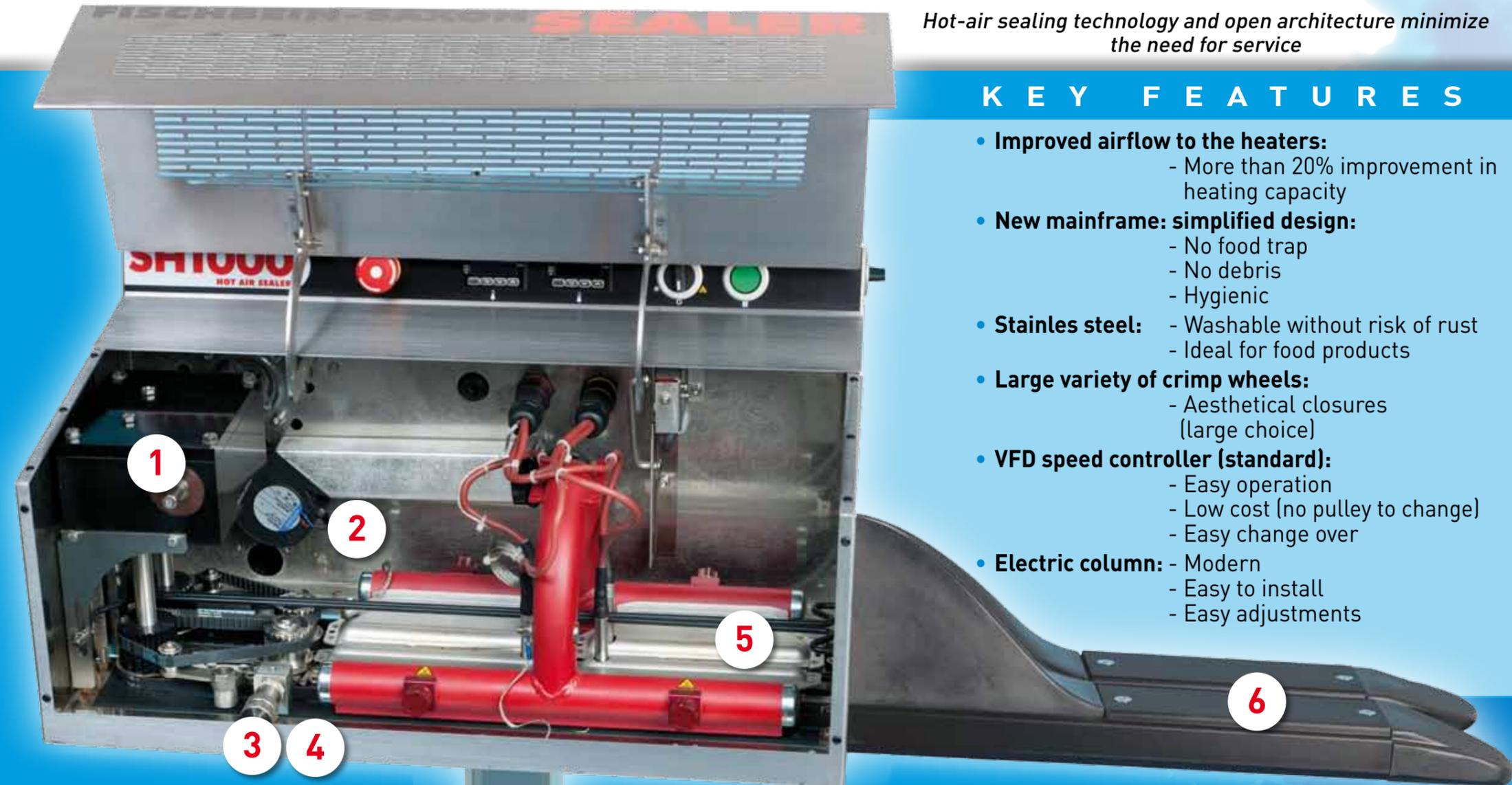
- **Increased capacity**
- **Easy set up**
- **Low maintenance**

The Saxon SH1000 Hot Air Sealer uses the principle of heat transfer by convection. It uses ambient air which is transmitted to specially designed heating capsules where it is then passed over a heating cartridge which heats the air close to the bag mouth. This hot air is then blown onto the bag to promote the sealing process.

Fischbein-Saxon's new generation SH 1000 Hot Air Sealer represents the most advanced bag sealing technology available today. It features the latest in PID temperature-control, innovative direct drive, enhanced airflow design guaranteeing a high efficiency heat transfer system that seals thicker bags of polyethylene, coated, laminated or even complex bags with a polyethylene inner liner.

The state-of-the-art SH 1000 Hot Air Sealer confirms Fischbein-Saxon's supremacy in hot air sealer technology and the payoff is quality and attractive seals, faster changeover, less downtime, increased reliability and greater flexibility. It is a smart solution for your bagging needs.

Options available: left to right operating direction, horizontal position, extended bottom plate (infeed), bag top trimmer, internal bag top guides, coders (imprint



& embossed), airwash (to clean the «mouth» of the bag immediately prior to sealing), airevac (to extract most of the surplus air after the bag is filled and before the complete closure), Atex versions, pressurized cabinet (air purge), compressed air (in replacement of the blower), bag top cooler, extra PIDs, validatable version, air actuation on crimp wheels, extension arm, various types of crimp wheels, various voltages, washdown version, temperature alarm output.

KEY FEATURES

- **Improved airflow to the heaters:**
 - More than 20% improvement in heating capacity
- **New mainframe: simplified design:**
 - No food trap
 - No debris
 - Hygienic
- **Stainless steel:**
 - Washable without risk of rust
 - Ideal for food products
- **Large variety of crimp wheels:**
 - Aesthetical closures (large choice)
- **VFD speed controller (standard):**
 - Easy operation
 - Low cost (no pulley to change)
 - Easy change over
- **Electric column:**
 - Modern
 - Easy to install
 - Easy adjustments



1. *Reliable, low-maintenance direct-drive gearbox uses food-grade lubricant*
2. *Improved heater airflow results in faster operating speeds and increased productivity*
3. *A single pressure-wheel setup adjustment ensures fast product changeover*

4. *Seals widths from 6 to 9 mm let you meet your bagging needs*
5. *High-efficiency heaters let you seal a wider variety of bag types and sizes*
6. *Low profile infeed ensures correct bag presentation*