

Operator's Manual

CiMicro Tray Sealer





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2 General view



Abb. 2-1 General view
The CiMicro Tray Sealer: Closing handle

- | | |
|---------------------|---------------------------------------|
| 1. Closing Handle | 7. Roll unwind |
| 2. Machine base | 8. Sealing frame |
| 3. Top cover | 9. Slot for cutting of film |
| 4. Heater plate | 10. Knife (not visible) |
| 5. Gas close struts | 11. On/off switch with light and fuse |
| 6. Lower hand bar | 12. Film retainer |



2.1 Intended use

The CiMicro Tray Sealer is designed solely for commercial use for sealing:

- Oven proofed CiMa-Pak CPET trays heat resistant from -40°F to 390°F (-40°C to +200°C)
- CiMa-Pak APET trays for salad and other cold food.

The sealing temperature has been adjusted to provide the right temperature for the intended trays and film.



This machine is designed solely for use with CiMa-Pak's meal trays and sealing film. No responsibility is accepted where other products are used.

This machine is only to be used for the purpose described above. Any further use or modification to the machine without written agreement from the manufacturer is unauthorised use and is entirely at the operator's own risk.

Unauthorised use includes failure to adhere to the manufacturer's instructions regarding operation, maintenance and servicing.



2.2 Procedure

Procedure

- The filled food tray is placed into the sealing frame. The tray frame centres the tray in the middle of the base plate and holds it tight.
- Film is then drawn off the roll until it extends just over the front of the food tray. The roll of foil is nestled in between two rollers and is centered by the two white hubs. The film is passed under the film brake to prevent it from rolling back.
- The top cover of the sealer is pulled down completely by the front handle using both hands and held closed using the lower hand bar. Typically, the top cover is held down for the count of 3.

The tray is sealed by:

- the temperature of the sealing plate (factory set)
- the pressure of the sealing plate on the film
- the time which the sealing plate is kept in contact with the sealing edge of the tray

The sealing quality depends on:

- the sealing temperature
- the sealing pressure
- the sealing time

- The film is cut by the knife (not visible) at the same time as the tray is sealed.
- After the tray has been sealed, return the top cover to home position. The machine opens automatically and rests in its home position.
- The sealed food tray can then be removed.

3 Technical specifications

3.1 Dimensions and weight

| | |
|---------|--|
| Length: | 22" (540 mm) |
| Width: | 11" (265 mm) |
| Height: | 19" (500 mm) (Open) 11" (280 mm) (Closed) |
| Weight: | 29 lbs. (13 kg.) |

3.2 Sealing area

| | |
|---------|--------------|
| Length: | 10" (255 mm) |
| Width: | 8" (205 mm) |

3.3 Utilities

| | |
|-----------------------------|------------------|
| Power supply: | 110/120 V, 60 Hz |
| Power: | 800 W |
| Type of connection: | Shock-proof plug |
| Phases: | 1 |
| Protective earth conductor: | PE = Green |
| Initial fuse: | 8 A |

3.4 General specifications

| | |
|----------------------|-----------------------------|
| Ambient temperature: | 32°F – 100°F (0°C - + 40°C) |
| Noise level: | < 70 dB |

3.5 Optional extras

Food trays CiMa-Pak
Sealing film CiMa-Pak.
Additional sealing frames for CiMa-Pak trays



This machine is designed solely for use with CiMa-Pak's food trays and sealing film. No responsibility is accepted where other products are used.

4 Safety

4.1 Notes/Explanations



Warnings

are indicated by a warning triangle.



Special notes

are indicated by a hand.



Danger of electric shock

are indicated by a lightning symbol.

4.1.1 Model

The information in this operating manual only applies to the machine whose model number is specified on the title page

A plate with this model number and serial number is attached in the film unwind area towards the back of the tray sealer.

Whenever consulting us, it is essential that the following details are correctly stated:

- model
- production year
- serial number

Only if this information is correct can we process your query properly and quickly!

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4.2 ETL mark of certified safety



The CiMicro Tray Sealer was built in accordance with the state of the art and complies with the current technical safety requirements pertaining to commercial manual tray sealers

Certificate holder: CiMa-Pak Corporation
50 Ave Lindsay
Dorval, QC
H9P 2T8

4.3 Built-in safety systems

- The machine stands steady on four feet.
- The top cover of the sealer is prevented from falling shut by two gas struts
- When open, the knife is covered by a spring-loaded film holding device. Cutting is only possible when the machine is closed.
- The housing parts are insulated to keep the surface temperature below 140°F (60°C).
- The machine supply current is protected by an 8 A fuse
- The Teflon coated sealing plate is equipped with an overheating protector permanently set on 390°F (200°C).

The machine is equipped with:

- a 120 V power supply cable with current-carrying mid-point conductor and a protective ground conductor system
- a shock-proof plug performing the function of a main switch
- an ON/OFF switch (green illuminated button) that disconnects the power supply to the CiMicro Tray Sealer

Operation and maintenance of the machine is described in this operating manual.

Should you have any questions or be uncertain about anything, please contact CiMa-Pak Corporation



Disconnect the power supply before beginning any maintenance or repair work.

It is strictly forbidden to render any of the safety devices inoperative!

4.4 Safety precaution (to be carried out by the customer)



This operating manual is an integral part of the machine and must always be readily at hand for the operators.

The warnings and other information contained in it are to be heeded accordingly..

The customer must:

- instruct his operating and maintenance personnel in the use of the machine's safety
- train them in safe working methods, and
- ensure that the safety precautions are being adhered to.

The maintenance work described in this manual is explained in such a way that it can be understood by a trained technician (it is recommended that a qualified electrician be called in for repair work). These technicians must be equipped with the proper tools, test materials and equipment.

The customer must obtain any local operating licences required and must observe the provisions contained therein with respect to, for example:

- personnel safety
- disposal of products
- cleaning of the machine in accordance with foodstuffs law
- environmental protection regulations.

Should you have any questions, please do not hesitate to contact CiMa-Pak Corporation



It is strictly forbidden to render inoperative or otherwise tamper with any of the safety devices..

4.5 Safety checks

Carried out by the manufacturer.

1. Airborne sound measure
 - in accordance with the machinery directive, appendix 1
(Pos. 1.7.4/f)

2. Safety checks in accordance with DIN EN 60 204-1
 - complete protective earth conductor system. (Ch. 20.2)
 - Insulation resistance checks (Ch. 20.3)
 - Voltage checks (Ch. 20.4)
 - Protection from residual stress (Ch. 20.5)
 - Electro-magnetic compatibility checks in accordance with the EC-Directive for Industry
 - function checks (Ch. 20.7)
The functioning of all electrical equipment, in particular those relating to safety and protective measures, is tested.

5 Hazards

5.1 Danger zone

The operator must ensure that any required licence is obtained from the relevant national supervisory body.

The safety systems and precautions set out in this manual should always be followed.



*The machine must be placed on a clean, dry, firm surface!
Beware of the danger of burns from the sealing plate!
It is strictly forbidden to render any of the safety devices inoperative!*

5.2 Operating and maintenance personnel

The operating and maintenance personnel are those persons responsible for the transport, assembly, installation, operation, setting up, maintenance and cleaning of the machine as well as for the repair of any faults.

1. The machine may only be operated by trained and authorised personnel.
2. The different responsibilities in the operation of the machine must be clearly defined and observed.
3. Whenever any work (operation, maintenance, repair etc.) is carried out, the shutdown procedure specified in the operating manual is to be followed.
4. Repair and maintenance work should be carried out by a qualified electrician.
5. The operator may not apply any working methods that impair the safety of the machine.
6. The operator is co-responsible for ensuring that no unauthorised persons work on the machine.
7. The operator must immediately report any changes in the machine that impair its safety to the responsible executive.
8. The machine may only be operated when it is in perfect working order.

5.3 Fitting of spare and wearing parts

Spare parts and accessories that have not been supplied by us have also not been tested and approved by us. The fitting and/or use of such products could therefore negatively affect the design characteristics of your sealing press.

The manufacturer accepts no liability for damages arising from the use of non-original parts and accessories.



The machine must be switched off before any maintenance or repair work is carried out. Pull out the main power plug.

Do not use water near this sealer. There is a danger to life!



6 Installation

6.1 Transport and packing

The complete CiMicro Tray Sealer is packed in a strong cardboard box. It is carefully inspected and packed before being shipped. Nevertheless, it is still possible that it might become damaged during transit.

Receiving inspection:

- Check the shipment against the bill of delivery to ensure that it is complete!

If the packing is damaged,

then check the machine itself for damage (visual inspection)!

If the machine was damaged during transit:

- contact the last carrier immediately!
- keep the packing material (in case the carrier wants to inspect it or the machine has to be shipped back to us)!

Packing for return shipment

As far as possible use the original packing and original packing material. If both are no longer available, pack the machine in a strong cardboard box in such a way that it is protected against shocks.

Storage conditions

Store the machine in a closed, dry room.

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6.2 Setting up the machine

- Unpack the machine
- Place it on a firm surface capable of bearing its weight.
Do not push the machine around when changing its position. Lift it up.
- Position the film roll, centered using the white plastic hubs, in the rollers at the rear.
- Pass the film under the drag/brake plate.



Ensure that the sealable side of the film is against the tray.

- Plug the plug into the shock-proof socket.
- Switch on the machine with the ON/OFF switch (at the back left corner of the top cover).
- The machine reaches the required temperature after 10 minutes and then is ready for use.

7 Operation

- Switch on the tray sealer with the ON/OFF switch.
- Place the right sealing frame over the two locating pins. This will guarantee that the food trays that are to be sealed always lie in the middle of the base plate.
- Place the filled food tray in the sealing frame.
- Pull the film over the tray until it extends just beyond the front of the tray.
- Close the top cover and seal the food tray as described in Chapter 2.2 under "Procedure".
- Remove the sealed tray.



Ensure that you do not come into contact with the hot Teflon sealing plate as you could suffer burns because the plate becomes hotter than 140°F (60°C). A corresponding warning is attached at the front of the flap.

8 Cleaning



Disconnect the power supply before cleaning.

Daily (several times a day depending on how dirty the machine is)

- Wipe food residue from the hot plate (Teflon coated) carefully with a moist cloth and a mild biodegradable cleaning agent.
- Remove film and food which may fall on and around the CiMicro Tray sealer on a regular basis.
- Remove the sealing frame and clean it on a regular basis.

Weekly

- Clean the outside of the entire machine with a moist cloth.



Do not splash water on to the machine because the heating plate can oxidise and become rough.

Do not use water near this sealer. There is a danger to life!

9 Maintenance



Disconnect the power supply before beginning any maintenance work.

- the Teflon coated sealing plate
- the silicone backing strip in the Sealing frame



The maintenance section is intended to be read by suitably qualified persons servicing, cleaning and repairs should only be carried out by qualified persons.

To ensure trouble-free operation, the machine should be regularly cleaned and serviced.

10 Troubleshooting



Always pull out the main power plug before carrying out maintenance, repair and cleaning work.

If the specified measures do not lead to success, please contact CiMa-Pak Corporation

| Fault | Cause | Correction |
|---|---|---|
| Film is not cut or not cut properly | Film and residual food is blocking the knife slot | Clean knife block |
| | Pressure plate silicone is missing | Replace silicone |
| Teflon Sealing plate does not attain the required sealing temperature | Overheating protector tripped through jolting | Unplug power cord, remove top cover, depress white button on overheating protector. |
| | Thermostat faulty | Replace thermostat |
| Top cover of sealer does not close | A mechanical blockage | Check for pieces out of place |
| | Slotted block has become dislodged | Re-align slotted block |
| Film does not seal to tray | Roll of film has been placed with the sealing side up | Insert roll of film correctly |



11 Warranty

Certificate of Guarantee

The Guarantee runs for 6 months after the date of the invoice and under the conditions set forth in the instruction manual.

Guarantee conditions

The guarantee runs for 6 months and goes into force on the date of the invoice of the machine. The guarantee covers free replacement or repair of any parts due to defects arising from faulty material. The repairs or replacement are usually carried out at the manufacturers, with transport or workmanship at buyer's charge. If the repair or replacement is carried out at the buyer's place, he shall bear the travelling, transfer and workmanship charges. Work under guarantee can be carried out exclusively by the manufacturer or by an authorized dealer. In order to be entitled to repairs under the guarantee, the faulty part must be sent for repair or replacement to the manufacturer or his authorized dealer. The return of such repaired or replaced part will be considered to be the performance of the guarantee.

The guarantee is voided:

1. in case of inappropriate installation, power supply, misuse and mishandling by unauthorized persons;
2. in case of changes made to the machine without prior agreement in writing by the manufacturers;
3. if the machine is no longer the property of the first buyer.

CiMa-Pak Corporation is legally entitled to decline any responsibility for damage to persons or things in case of inappropriate installation or connection to the power mains or omission of connection to earth or in case of any mishandling of the machine. The manufacturers undertake to carry out any variations and changes made necessary by technical and operating requirements.

Such guarantee does not apply to wearable or disposable items such as but not limited to heating elements, cutting knives, bearings and other such items.

LIMITATION: In no event shall the MANUFACTURER have any liability for direct damages in excess of the contract price of the goods in respect of which claim is made, and further in no event shall the MANUFACTURER Have any liability for loss of use, loss of profits or for any indirect, incidental or consequential damages of any kind.

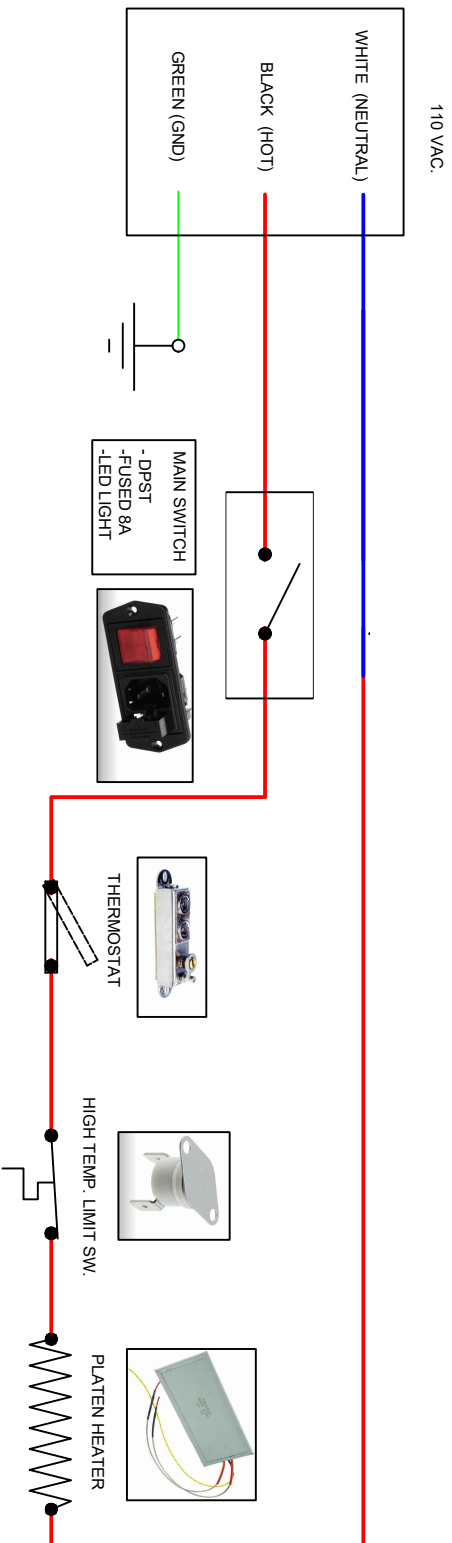


12 Emergencies

Pull out the main power plug.

13 Disposal of the machine

The machine is primarily made of stainless steel and cast aluminium (except for the electrical equipment) and is to be disposed of in accordance with your local environmental protection regulations.



CIMA-PAK CORP.

CIMICRO II ELECTRICAL SCHEMATIC

CONTRACT:

LOCATION:

| | | | | | |
|-------------|---|------|-----------|-------------|---------|
| REV. | 0 | DATE | 21/8/2019 | NAME | CHANGES |
| USER DATA 1 | | | | USER DATA 2 | |