

AVAMORE L SERIES

SEALERS for centre folded film

AVAMORE L sealers are ideal for the preparation rooms, general food stores, bakeries, supermarkets and delicatessen shops.

Quick and Easy to use

These hand operated L sealers can seal all food quality polypropylene half folded films. The model L420 can seal up to 330 x 360mm wide products and up to 230mm high in one movement.

Sealing

With the assistance of a counter balance cylinder, they will cut the film and seal two film edges in one simple operation. The tray has five height positions making it very versatile and offering sealing solutions for almost any food product such as confectionery, large loaves, multi packs, cakes. It will also seal perforated film suitable for loaves. The two Teflon coated rotating guards minimise any fumes and hot wires are easily changed.

Temperature Control

The thermostat at the rear of the machine sets the infinitely variable temperature control.

Hygienic Construction

On the standard machines the main body outer components are manufactured in steel with an epoxy coated surfaces with stainless steel wrapping and sealing areas.

Simple to Install

There is no installation, just a suitable hygienic worktop or table top with a 13A socket within 2 metres. There is an optional protected mains supply lead available for connecting to a ceiling socket.

Model

L420 hand operated bench mounted, suitable for centre fold films

Quality Assurance

All our products are CE approved.



model L420

Model	L420
Sealing	
Area	330 x 360mm
Height	Variable, max.230mm
Temperature	Infinitely variable
Electrical Supply	
Voltage	220-240
Phase	1ph
Cycles	50hz
Fuse	3 amp
Watts	90
Size and Weight	
Length	800mm
Width	460mm
Height	150mm
Weight	16kg

In the interest of product development we reserve the right to alter specifications without prior notice.