ScottPec® S

BS Verpackung

Translation of the Original Operating Instructions

(Retain for future applications)

Dated: 2014

Manufacturer:

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1.0. EC Declaration of Conformity (Translation of the original)

in accordance with Appendix II A of the EC Machine Directives (2006/42/EC, MachD)

Machine type: Sealing machines - Versions VA 1, VA 1-2 and VA 3

This confirms that the aforementioned machines, and therefore the machine type specified further down on this declaration pages, are in compliance with the general health and safety requirements of the following EC Directives:

- **2004/108/EC** Directive of the European Parliament and of the Council of 15 December 2004 on the approximation of the laws of the Member States relating to electromagnetic compatibility and repealing Directive 89/336/EEC
- **2006/42/EC** Directive of the European Parliament and of the Council of 17 May 2006 on machinery, and amending Directive 95/16/EC (recast)
- **2006/95/EC** Directive of the European Parliament and of the Council of 12 December 2006 for harmonizing the laws of the Member States relating to electrical equipment for use within specific voltage limits
- **DIN EN 415-1** Safety of packaging machines; Part 1: Terminology and classification of packaging machines and associated equipment; German version EN 415-1:2000 + A1:2009
- **DIN EN 415-2** Safety of packaging machines; Part 2: Pre-formed rigid container packaging machines; German version EN 415-2:1999
- **DIN EN 614-1** Safety of machinery; Ergonomic design principles; Part 1: Terminology and general principles; German version EN 614-1:2006 + A1:2009
- **DIN EN 1005-4** Safety of machinery – Human physical performance - Part 4: Evaluation of working postures and movements in relation to machinery; German version EN 1005-4:2005 + A1:2008
- **DIN EN ISO 12100** Safety of machinery – General principles for design – Risk assessment and risk reduction; German version EN ISO 12100:2010 + Corrigendum 12100: 2011-03
- **DIN EN ISO 13732-1** Ergonomics of the thermal environment – Methods for the assessment of human responses to contact with surfaces; Part 1: Hot surfaces; German version EN ISO 13732-1:2008
- **DIN EN ISO 14159** Safety of machinery – Hygiene requirements for the design of machinery; German version EN ISO 14159:2008-07 (Amendment 1: 2009-01)
- **DIN EN ISO 14738** Safety of machinery – Anthropometric requirements for the design of workstations at machinery; German version EN ISO 14738:2008
- **DIN EN 60204-1** Safety of machinery; Electrical equipment of machines; Part 1: General requirements; German version EN 60204-1:2006 / AC:2010

- **DIN EN 61000-3-2** electromagnetic compatibility (EMC) – Part 3-2: Limits - Limits for harmonic current emissions (equipment input current ≤ 16 A per phase); German version EN 61000-3-2:2006 + A1:2009 + A2:2009 + Corrigendum: 2010-03
- **DIN EN 61000-3-3** electromagnetic compatibility (EMC) – Part 3-3: Limits - Limitation of voltage changes, voltage fluctuations and flicker in public low-voltage supply systems, for equipment with rated ≤ 16 A per phase and not subject to conditional connection;
  German version EN 61000-3-3:2008
- **DIN EN 61310-2** Safety of machinery; Indication, marking and actuation; Part 2: Requirements for marking;
  German version EN 61310-2:2008-09

Bad Homburg, 11.01.2014

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for:
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Machine version:	
Electric connection:	1-phase / 110Volt / 60 Hz
Ampere:	5.0
KW:	

2.0. Safety

It is essential to comply with all the instructions in this chapter.

The machines are intended solely for the sealing of bowls (as described in the section "Intended use of the machine"), in order to prevent personal injury (e.g. bruises, burns or cuts), damage to the machine and/or damage to the product being packed.
Any other use is expressly prohibited.

The machines must only be operated by fully trained and authorized persons.

2.1. Intended use of the machine

By using the sealing machines VA 1, VA 1-2 and VA 3 it is possible to seal prefabricated bowls and trays with a compound foil made from coated aluminum or plastic material. The results are reliably closed, watertight packages.

The coated aluminum foil is available either in the form of prefabricated, shaped foil cuts or as foil roll.
Seal foil made from plastic material is only available as foil roll.

It is possible to use foil cuts in all of the three machine versions.
Working with a foil roll is only possible with versions VA 1-2 and VA 3 because these machines are equipped with a cut-off device. By this device the piece of foil which has been pulled from the roll over the bowl is cut off.

A suitable sealing frame is needed for each type of bowl. This frame brings the bowl into the right height for the sealing process and, apart from that, supports the bowl during the sealing process and prevents it from being crushed.

The sealing of the bowl with its cover foil is reached by the interplay of heat and pressure.

Use of the machine according to its intended purpose requires compliance with all the instructions pertaining to safety, operation and maintenance as described in these operating instructions.

2.2. Safety instructions

It is essential to ensure that these operating instructions are carefully read and understood before erecting the machine.

To prevent health risks and damage to the product or machine, it is important to comply with a number of instructions.

To simplify matters, we have broken these instructions down into different sections (e.g. Erection of the machine).

Should you have any further queries, please do not hesitate to contact us.

2.2.1. Safety instructions for the erection of the machine

The machine must be securely placed on an even, nonskid, stable surface (e.g. table or mobile undercarriage with locking devices on the wheels) so that there is no way it can fall off.

Parts of the machine (e.g. the foil roll holder / dispenser) mustn't jut out. Otherwise the machine could slant, fall down and cause injuries or the machine could be damaged.

The machine must be placed in a well-aired and dry room.

The machine is supplied already fitted with a plug.

Ensure that the supply lines cannot be damaged (e.g. by getting trapped between objects or being run over with heavy transport trucks).

The supply line must not be winded up around the machine. It must be avoided that the supply line is burned by the heating plate or (at versions VA 1-2 and VA 3) is damaged by the cut-off device

Damaged supply lines = danger of electric shock!!!

2.2.2. Safety instructions for commissioning the machine post-delivery or post-relocation

Carry out an initial check to ensure that the machine has not incurred any damage during transit or while being moved.

- Check the supply lines and connectors of the machine.

The machine should only be connected by a fully qualified technician.

The machine is supplied already fitted with a plug.

The machine needs alternating current for operation (1-phase, 230 V, 50 Hz).

The electrical protection of the machine through the power source fuse system must be in accordance with the machine rating.
It is therefore essential to refer to the specifications on the rating plate of the machine.

Machine versions VA 1 and VA 1-2 have a power of 850 W.
Machine version VA 3 has a power of 1.000 W.

Warning!
The power source of the machine must be protected over a residual-current circuit-breaker (RCCB) with a 30 mA tripping current.
Failure to comply with these instructions means there is a serious risk of injury from electrical shock if a machine is defective.

2.2.3. Safety instructions for working with the machine

The machines must only be operated by fully trained and authorized persons.

Do not touch the heating plate – risk of burning !
Take into account that the machine cools down just slowly after being switched off.

Let the upper part (hood) of the machine always open during heating, cooling and between the sealing cycles.
Otherwise, the sealing frame or parts of the machine will heat up and you risk burns.

Always take the sealed packages immediately out of the machine.
If you forget to take it out of the closed machine or if the usual sealing time (normally 1 to 10 seconds) is exceeded considerably, the hot contents of the package may heat up so much that a lot of steam develops.
It is possible that the package bursts because of that steam and you could catch burns.

Before sealing the bowl make sure that it is placed correctly in the suitable sealing frame. Otherwise the pressure which develops during sealing the bowl may crush it.
You could catch burns from the hot contents; the packed product wouldn’t be usable any longer.

Versions VA 1-2 and VA 3 are designed for working with foil rolls and, therefore, are equipped with a cut-off device.
While inserting the cover foil see to it that you don’t touch the knives of the cut-off device.
Danger of cuts!

2.2.4. Safety instructions for servicing and cleaning the machine

Always remove the mains power plug before carrying out any service or cleaning tasks.

Let the machine cool down.
Risk of burning !

Clean the machine only dry or with a damp cloth.

Versions VA 1-2 and VA 3 are equipped with a cut-off device.
While cleaning the machine see to it that you don't touch the knives.
Danger of cuts!

2.2.5. Safety instructions for maintenance

Maintenance tasks should only be carried out by fully qualified maintenance engineers.

Always disconnect the machine from the mains before carrying out maintenance tasks.

Wait until the machine has cooled down thoroughly.

Versions VA 1-2 and VA 3 are equipped with a cut-off device.
While carrying out maintenance tasks see to it that you don't touch the knives.
Danger of cuts!

2.2.6. Safety instructions for faults and repairs

Repair tasks should only be carried out by fully qualified engineers. Please contact us directly or one of our agencies.

Always disconnect the machine from the mains before carrying out repair tasks.

Wait until the machine has cooled down thoroughly.

Versions VA 1-2 and VA 3 are equipped with a cut-off device.
See to it that you don't touch the knives.
Danger of cuts!

2.3. Hazard warning signs

Each sealing machine is fitted with the following hazard warning sign:

This sign is attached to the upper part of your machine to remind you of the fact that the hood heats up strongly.
Risk of burning !

The sealing machine versions VA 1-2 and VA 3 are fitted additionally with the following hazard warning sign:

This sign is attached to the cut-off device of the machine.
Its message is: Attention – Danger spot !
The knives of the cut-off device are very sharp.
There exists the danger of cuts!

If any of the signs is damaged or is missing on the machine, it must be replaced immediately.
Please contact us if you require any replacement signs and we will be happy to provide them.

2.4. Disposal

If the machine is not supplied and erected by one of our agencies but supplied by a forwarding agent, please dispose of the packaging at a local collection point.

When you no longer have any use for your old machine you can return it to us free of charge and we will dispose of it for you.

3.0. Working with sealing machines

Once the machine has been erected and connected in accordance with sections 2.2.1. and 2.2.2., and the operator has familiarized him/herself with the instructions for safe operation of the machine (2.2.3.), you can start working with the sealing machine.

First, this chapter explains how to insert the foil roll into machines which are equipped with a foil roll holder / dispenser (versions VA 1-2 and VA 3). Then, it shows how to work with foil cuts or with foil from a roll respectively. It follows a description of the sequence of operations and the working process of the machine as well as brief operating instructions.

3.1. Inserting the foil roll (Versions: VA 1-2 and VA 3)

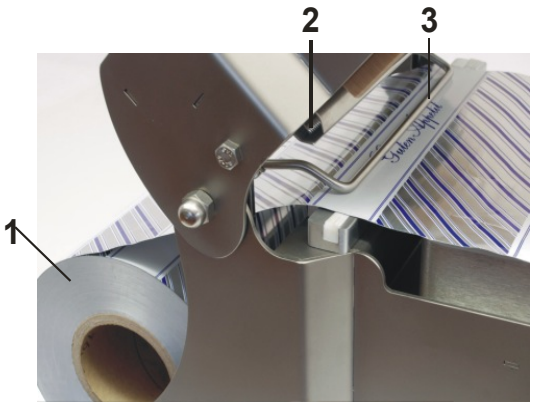
The sealing machines are available in different versions.

With versions VA 1-2 and VA 3 it is possible not only to use prefabricated, shaped aluminium foil cuts but also to work with a foil roll.

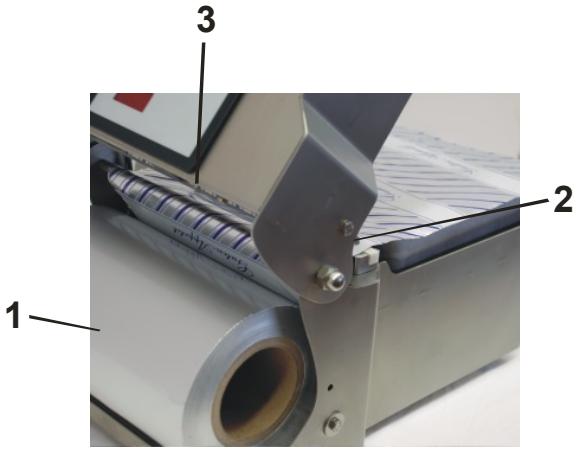
It applies to rather all kinds of foil rolls that the sealable side is inside. If you are not sure about that please make a sealing test before inserting the foil roll. If the foil roll is inserted wrong, the foil doesn't seal onto the bowl.

A foil with the sealable side inside has to be inserted like shown on picture A.

A foil with the sealable side outside has to be inserted like shown on picture B.



Picture A



Picture B

Put the roll (1) into the foil roll holder / dispenser at the side of the machine.

Lead the foil below the knife of the cut-off device (2) and further through the foil holder (3).

Don't touch the knife! Danger of serious cuts!

3.2. Sealing of foamed isolating bowls with aluminium foil cuts

With the sealing machines VA 1, VA 1-2 and VA 3 it is possible to seal BS-ISO-bowls with aluminium foil cuts.
The suitable cuts are available for all BS-ISO-bowls.
To seal the bowl one single sheet is put onto the bowl.
It has to be observed that the sealable side of the foil cut is touching the bowl.

3.3. Sealing of bowls with foil from a roll **(Versions: VA 1-2 and VA 3)**

With the sealing machines VA 1-2 and VA 3 you can work with a foil roll instead of using foil cuts.

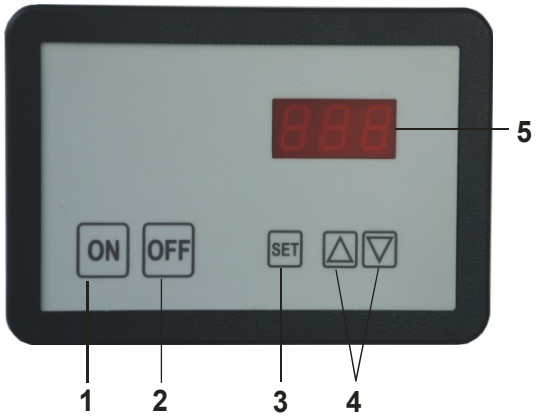
See to it that the sealable side of the foil is touching the bowl.

The foil roll holder / dispenser is fixed at the left side of the machine.
The foil roll must be inserted into the foil roll holder in such a way that the beginning of the foil is at the top and shows to the right.

Now this beginning of the foil roll must be lead through the two metal guidance rolls which are located at the foil roll holder on the top right.

It is very easy to pull off the foil because the foil roll lies on two turning metal axles. On one of the axles there are two plastic rings which are fixed by screws.
These plastic rings serve as lateral guidance for the foil roll, and it is possible to adjust them to the particular width of the foil roll.

3.4. Sequence of operations



- Switch the machine on by pressing the ON pushbutton (1).
- Press the SET pushbutton (3) and keep it pressed.
- Use pushbuttons (4) to set the necessary temperature, e.g. 130 °C.
- The set temperature is shown on display (5).
  Let go the pushbuttons and you can observe on the display how the temperature is escalating until the set value is reached.

Temperature guide numbers:

For foamed isolating plastic bowls: approx. 130 °C
For heat-resistant, regenerating bowls: approx. 160 – 180 °C
For sterilizable bowls: approx. 180 – 200 °C

The sealing plate in the upper part of the machine heats up now until the set temperature is reached.

It takes about 10 – 15 minutes until the operational temperature is reached.

Attention!
Let the upper part (hood) of the machine always open during heating, cooling and between the sealing cycles.

As soon as the machine has reached the operational temperature, you can start sealing the bowls.

The bowl is placed into the corresponding sealing frame, filled with the products and than put together with the frame into the machine.

(With the machine version VA 3 it is possible to seal bowls with a depth of more than 58 mm. For that it is necessary to take out the insertion plate which is placed in the bottom part of the machine.)

Then, you must put one sheet of the aluminium foil cuts onto the bowl or - as far as versions VA 1-2 and VA 3 are concerned - pull the cover foil from the foil roll over the bowl.

Now use the closing lever to pull the upper part of the machine down, press the lever forward until it click into the opening in the bottom part of the machine.

If you work with a sealing machine version VA 1-2 or VA 3 the sealing foil is cut off automatically behind the bowl when you close the upper part of the machine.

After the closing lever has clicked into the opening the sealing process starts. If you seal foamed isolating plastic bowls, the sealing process needs approx. 2 seconds; for sturdy plastic bowls and trays the sealing process needs between 5 and 10 seconds.

After the bowl is sealed, you must open the machine again.

The sealed bowl may now be taken out and you can put in the next one.

If you stop working, you must switch off the machine at the OFF pushbutton.

Attention!
The machine cools down only slowly.
Do not touch the sealing plate!

3.5. Brief operating instructions

These brief operating instructions shall simplify the daily work with the BS sealing system.

But please read before starting work with the sealing machine the long, detailed operating instructions thoroughly.

- Plug in the machine.
- Switch the machine on by pressing the ON pushbutton.
- Adjust the sealing temperature
  (e.g. 130 °C for foamed isolating bowls).
- Wait until the sealing plate has heated up (approx. 15 minutes).
- Put the sealing frame together with the filled bowl into the machine.
- Put the cover foil - with its sealable side downwards – onto the bowl.
- Close the machine by using the closing lever.
- Let the hook of the lever engaged for the duration of the sealing (e.g. for 2 seconds if closing foamed isolating bowls).
- Open the machine.
- Take out the sealed bowl.
- After work switch off the machine by pressing the OFF pushbutton.

4.0. Regular cleaning tasks

Observe the safety instructions for servicing and cleaning the machine (chapter 2.2.4.).

In order to prevent nucleation, we recommend cleaning the machine daily.
For this purpose, use warm water with a commercially available cleaning agent and wipe the machine with a damp - not wet ! - cloth.

4.1. Regular maintenance tasks

Observe the safety instructions for maintenance work (chapter 2.2.5.).

The machine is extremely low-maintenance.
However, certain maintenance tasks should be carried out at regular intervals to extend the service life of the machine.

You should oil the moving parts of the machine once a week.
We recommend for this work lubrications which are suitable for the field of food packaging (e.g. LMS 220 of the Würth Company).

Please check the Teflon cover of the sealing plate from time to time.
If it is damaged or showing signs of wear, it must be replaced.

You can order the Teflon cover directly from us.

<u>Replacement of the Teflon cover:</u>

- Disconnect the machine from the mains and let it cool down.
- Unscrew the cover hood above the sealing plate.
- The Teflon cover is just stretched around the sealing plate.
  Unhook the tension springs.
- Take off the Teflon cover from the sealing plate.
  The Teflon cover has two cuffs (at its left and at its right side) in which there are a metal rod each.
- Take off the old Teflon cover from the rods and then put these into the new Teflon cover.
- To build in the new Teflon cover, carry out all actions in the reverse order.

5.0. Faults and troubleshooting

Repair tasks should only be carried out by fully qualified engineers. Please contact us directly or one of our agencies.

If faults occur you can check the following yourself:

Problem: The machine doesn't heat up.

- Is the machine plugged in ?
- Does the house fuse work correctly ?

Problem: The bowls are not sealed correctly.

- Has the machine reached the necessary sealing temperature ?
- Has the sealing time been long enough ?
- Has the rim of the bowl been clean ?