

Induction Cap Sealing Machine

MODEL
SBCS-2000 / 3000

Advantages of Induction Cap Sealing

- ▶ Tamper Proof : It is not possible, from production to the Consumer that the content of the product be manipulated without being clearly noticed.
- ▶ Product Freshness: The taste and aroma of the product remains intact due to the hermetic seal.
- ▶ Protection against Leakage : There is no spillage or loss of contents of the product.
- ▶ Sales Promotion: The foil on the inside can be used for advertising or promotional purposes.
- ▶ Maximum Filling Speeds: The sealing takes place without any direct contact which allows full potential of the filling plant to be utilised.

- ▶ Minimum Effort: The wad is put in the cap by the manufacturers. Thus the filling line requires only the Induction Cap Sealing equipment to be installed.
- ▶ Indirect Heating: Induction heating allows heat sensitive products such as creams, petroleum product , pesticides etc. to be sealed faster and safely than direct heating which would normally spoil or catch fire.



Technical Specification :

Induction Sealer Control Panel

Electrical Input Requirements	230VAC Single Phase 50 Hertz 10Amperes.
MOC	Stainless Steel Grade 304
Sealing Speeds: SBSC-2000	2000-4000 Bottles per hour - depend on cap size
Sealing Speeds: SBSC-3000	4000-8000 Bottles per hour - depend on cap size
Neck/Cap Diameters	25mm – 70mm.
Type Of Sealing Head	Tunnel Type Induction Head
Adjustable Height	0 – 300mm.

Water Recirculation System.

Water Tank Capacity	5 litres of DM Water
MOC	Stainless Steel 304
Interlocks	Water Flow Switch