

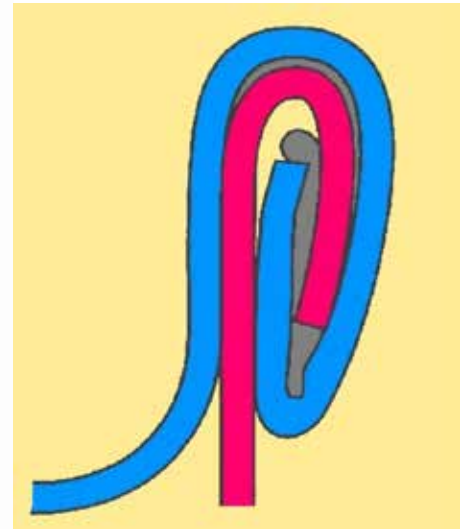


Seamer SR-A and SR-V

High speed clinching and seaming



Vacuum seamer SR-V, clincher



Features

Automatic vacuum or atmospheric seamers for meat, fish, vegetables and ready meals industries. Seaming of round, square or rectangular cans at a speed of 80 to 150 cpm.

- High speed clinching and seaming
- Lid distributor equipped with a scroll separator operating from magazine
- No can, no lid unit
- Clincher with chuck and vertical movement
- Continuous motion conveyor and placing of clinched cans into a transfer starwheel
- Seam profile quality ensured by cam and counter cam
- Seaming head mounted on an articulated arm giving total accessibility
- Compression pad hydraulically assisted and driven by a double track cam
- Robust mechanical parts running in oil bath

Seamer SR-A and SR-V (High speed clinching and seaming)

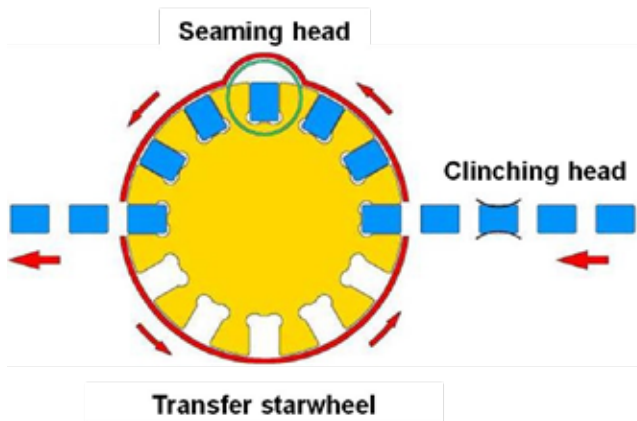
Technical Data

Average speeds	9600 c / h
Power	10 kW / h
Air consumption	0.5 Nm ³ / h
Recommended vacuum pump	300 / 600 m ³ / h

Can Specifications (sizes in mm)

Diameter	Min: 45	Max: 155
Diagonal	Min: 45	Max: 170
Height	Min: 20	Max: 120

Principle



Options

- Special guarding
- Additional seaming head pre-equipped with size change
- Derrick for rapid dismantling of seaming heads
- Tooling for seaming plastic containers
- Pressure seaming version

