

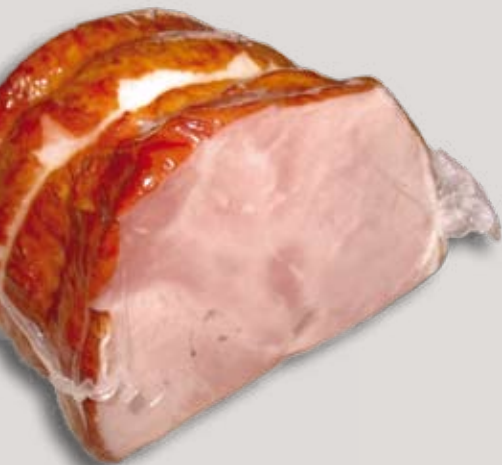
ST 40/60-II

ST 60/80-II

Manual Shrink Tanks

Compact solutions
for perfect shrinking





ST 40/60-II ST 60/80-II

Manual Shrink Tanks

Our manual shrink tanks ST 40/60-II and ST 60/80-II are especially designed for small up to medium-sized production capacities. They process all kinds of shrink bags and are therefore suitable for different food products.

The solid cycle operated tanks are the ideal completion for a manual vacuum chamber machine which is connected ahead. Together with additional components like conveyor belts etc. they build a complete small production line, which can easily be operated solely by one person.





The preset dipping time and the stepless water temperature regulation, which can be individually and variably adapted to the product and the bag material, provide the optimum and constant shrinking quality.

While the ST 40/60-II shrinks all sizes up to 400 x 600 mm with a product weight of 25 kg max., the bigger ST 60/80-II processes packaging sizes up to 600 x 800 mm with a product weight up to 50 kg.

Significant advantage for small enterprises: The platform of the ST 40/60-II moves down by means of an electric motor and does not require any compressed air, so that it is only necessary to supply an electrical connection for its operation. In addition the lockable castors of this version provide mobility and flexibility in the packaging area.

left side: ST 40/60-II



Mode of operation of the shrink tanks: The products packed into bags are placed onto the dipping platform (1) and dipped into the hot water (2). By means of the short dipping process the bag material pulls itself smoothly around the product without wrinkles and the product, however, remains uninfluenced (3).



Hygienic cleaning: The dipping platform of the shrink tanks can be taken out of the tank quickly and easily.



Practical: Instead of the stainless steel platform the optional roller platform is available, which facilitates loading and unloading.

ST 40/60-II ST 60/80-II Manual Shrink Tanks

Technical Data

	ST 40/60-II	ST 60/80-II
execution:	stainless steel, double-walled insulation	stainless steel, double-walled insulation, electrical heating or alternatively with steam heating
cycle capacity:	6 cycles/min.	6 cycles/min.
machine dimensions:	770 x 620 x 850 mm (w x d x h)	1.020 x 800 x 900 mm (w x d x h)
dimensions of the dipping platform:	400 x 600 mm	600 x 800 mm
weight:	approx. 107 kg	approx. 150 kg
max. product weight:	25 kg	50 kg
water contents:	approx. 70 l	approx. 180 l
water connection:	–	1/2"
electrical connection:	400 V, 50 cy, 3 phases, N, PE	400 V, 50 cy, 3 phases, N, PE with steam heating: 400 V, 50 cy, 3 phases, PE, alternatively: 230 V, 50 cy, 1 phase, PE
capacity:	9,3 kW	18 kW
fuse protection:	16 A	35 A; with steam heating: 6 A
compressed air:	–	approx. 14 NI/cycle with 6 bar, max. degree of humidity 7 g/m ³
steam:	–	40 kg/h (saturated steam) with 1-2 bar
construction details:	<ul style="list-style-type: none"> • electrical heating • dipping platform operated by an electric motor • thermostatically regulated water temperature with analogue display • water level control for protection against running dry • PP thermo balls to save energy and to reduce steam • water drain tap 1" • movable castors with stainless steel hub and locking device 	<ul style="list-style-type: none"> • electrical heating or alternatively with steam heating • pneumatically operated dipping platform • thermostatically regulated water temperature with analogue display • water level control for protection against dry running • PP thermo balls to save energy and to reduce steam • water drain tap 1" • height adjustable feet
options:	<ul style="list-style-type: none"> • roller platform • special voltage, special frequency 	<ul style="list-style-type: none"> • equipment with combined electrical and steam heating • flash pasteurisation • roller platform • steam exhaust hood • special voltage, special frequency

Technical modifications reserved.
All WEBOMATIC machines fulfil the valid European regulations according to CE, EMV, DIN-GOST.

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