

Speedseal® MX 4, 5, 6

Key Features:

- Large volume conveyor available in three lengths
 - MX4 - 16', with approximately 8' of usable infeed
 - MX5 - 20', with approximately 12' of usable infeed
 - MX6 - 25', with approximately 17' of usable infeed
- Standard features on each include:
 - Choose Single or Dual Lane
 - Color Touch Screen User Interface
 - In-Line Film Perforation
- Rotary heat seal technology with dual heat seal stations ensures high quality seals
- Adjustable speed accommodates more complex menu items
 - Up to 80 trays/min. - MX 6 dual lane manual operation, 2 food items
 - Up to 50 trays/min. - MX 5 dual lane manual operation, 2 food items
 - Up to 84 trays/min. - MX 4 dual lane manual operation, 2 food items
 - Factors influencing speed include number of food items, number of production personnel, manual operation
 - Please consult with your Oliver sales representative to determine estimate based on specific parameters
- Option to integrate up to four accessories for system enhancement
 - Rotary Tray Accumulator
 - Tray Denester
 - Food Depositor
 - Check Weigher
 - Metal Detector
 - X-Ray
 - Labeler



Touch Screen (standard)



Depositor (option)



*Film Stand with
Perforation Unit
(standard)*

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Specifications:

Overall machine dimensions: see line drawings

Electrics:

1 PH 208V, 30 AMP, 60 Cycles

Air Supply:

80 PSI (line pressure)

Maximum Tray Dimensions:

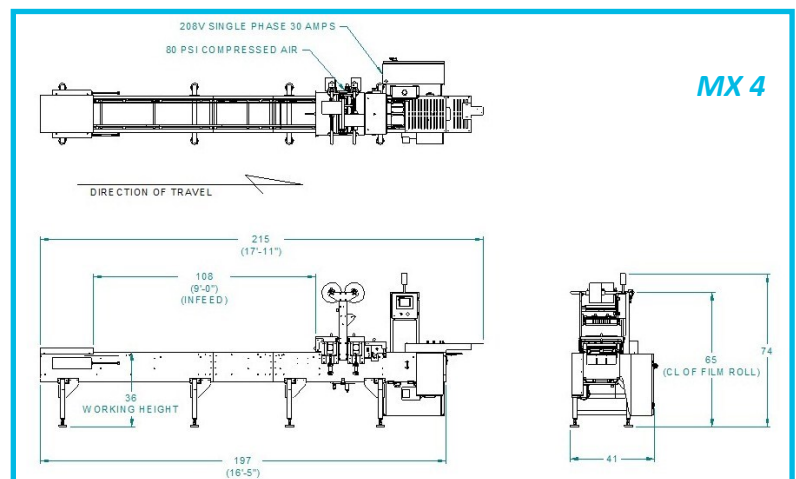
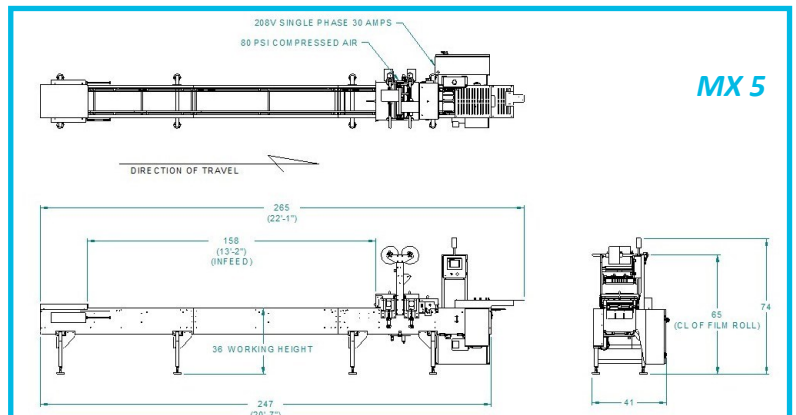
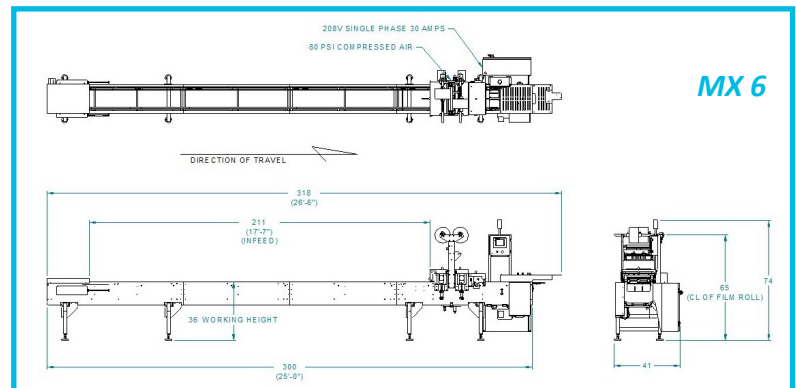
Single Lane: 10.5" W x 12" L x 3" D

Dual Lane: 5" W x 12" L x 3" D

Maximum Film Roll Diameter:

10" Outside diameter

3" Core



Above specifications subject to change without notice.
The information contained herein is correct as of the date hereof.

Manufactured in the U.S.A.