

Hema Seamer SR-A and SR-V

High speed clinching and seaming

MAIN FEATURE

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 160 cpm.

- ◆ High speed clinching and seaming
- ◆ Lid distributor equipped with a scroll separator operating from a 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 contre-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

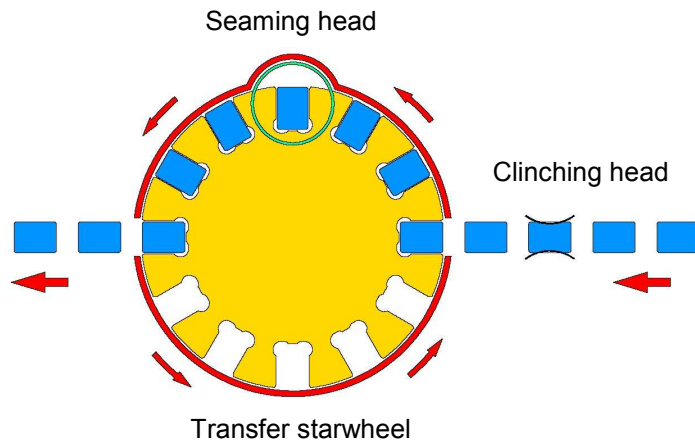
TECHNICAL DATA

Maximum speeds	9 600 cph
Power	11 kW / h
Air consumption	0.5 Nm ³ / h
Recommended vacuum pump	500 / 600 m ³ / h

CANS SPECIFICATION (sizes in mm)

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

PRINCIPLE



OPTIONS

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



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