

FISCHBEIN-SAXON

SMART SOLUTIONS™
TO CLOSE «OPEN MOUTH» BAGS



**Saxon SH 1000
Hot Air Sealer**

NEW



Saxon SH 1000 Hot Air Sealer

- **Increased capacity**
- **Easy set up**
- **Low maintenance**

The Saxon SH 1000 Hot Air Sealer uses the principle of heat transfer by convection. It uses ambient air which is transmitted to specially designed heating capsules where it is then passed over a heating cartridge which heats the air close to the bag mouth. This hot air is then blown onto the bag to promote the sealing process.

Fischbein-Saxon's new generation SH 1000 Hot Air Sealer represents the most advanced bag sealing technology available today. It features the latest in PID temperature-control, innovative direct drive, enhanced airflow design guaranteeing a high efficiency heat transfer system that seals thicker bags of polyethylene, coated, laminated or even complex bags with a polyethylene inner liner.

Key features:

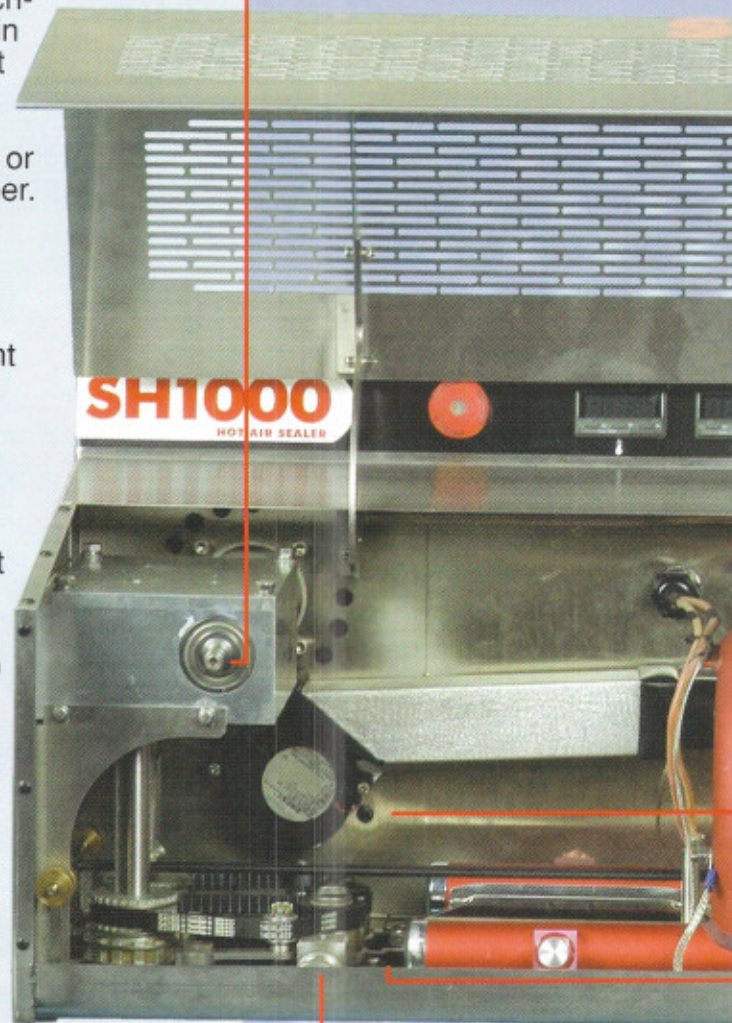
- **Improved airflow to the heaters:**
 - More than 20% improvement in heating capacity
- **New mainframe: simplified design:**
 - No food trap
 - No debris
 - Hygienic
- **Stainless steel:**
 - Washable without risk of rust
 - Ideal for food products
- **Large variety of crimp wheels:**
 - Aesthetical closures (large choice)
- **VFD speed controller (standard):**
 - Easy operation
 - Low cost (no pulley to change)
 - Easy change over
- **Electric column:**
 - Modern
 - Easy to install
 - Easy adjustments

The state-of-the-art SH 1000 Hot Air Sealer confirms Fischbein-Saxon's supremacy in hot air sealer technology and the payoff is quality and attractive seals, faster changeover, less downtime, increased reliability and greater flexibility. It is a smart solution for your bagging needs.

Options available: left to right operating direction, horizontal position, extended bottom plate (infeed), bag top trimmer, internal bag top guides, coders (imprint & embossed), airwash (to clean the "mouth" of the bag immediately prior to sealing), airevac (to extract most of the surplus air after the bag is filled and before the complete closure), Atex versions, pressurized cabinet (air purge), compressed air (in replacement of the blower), bag top cooler, extra PIDs, medical version, air actuation on crimp wheels, extension arm, various types of crimp wheels, various voltages, washdown version

www.fischbein.com

Reliable, low-maintenance direct-drive gearbox uses food-grade lubricant



A single pressure-wheel setup adjustment ensures fast product changeover



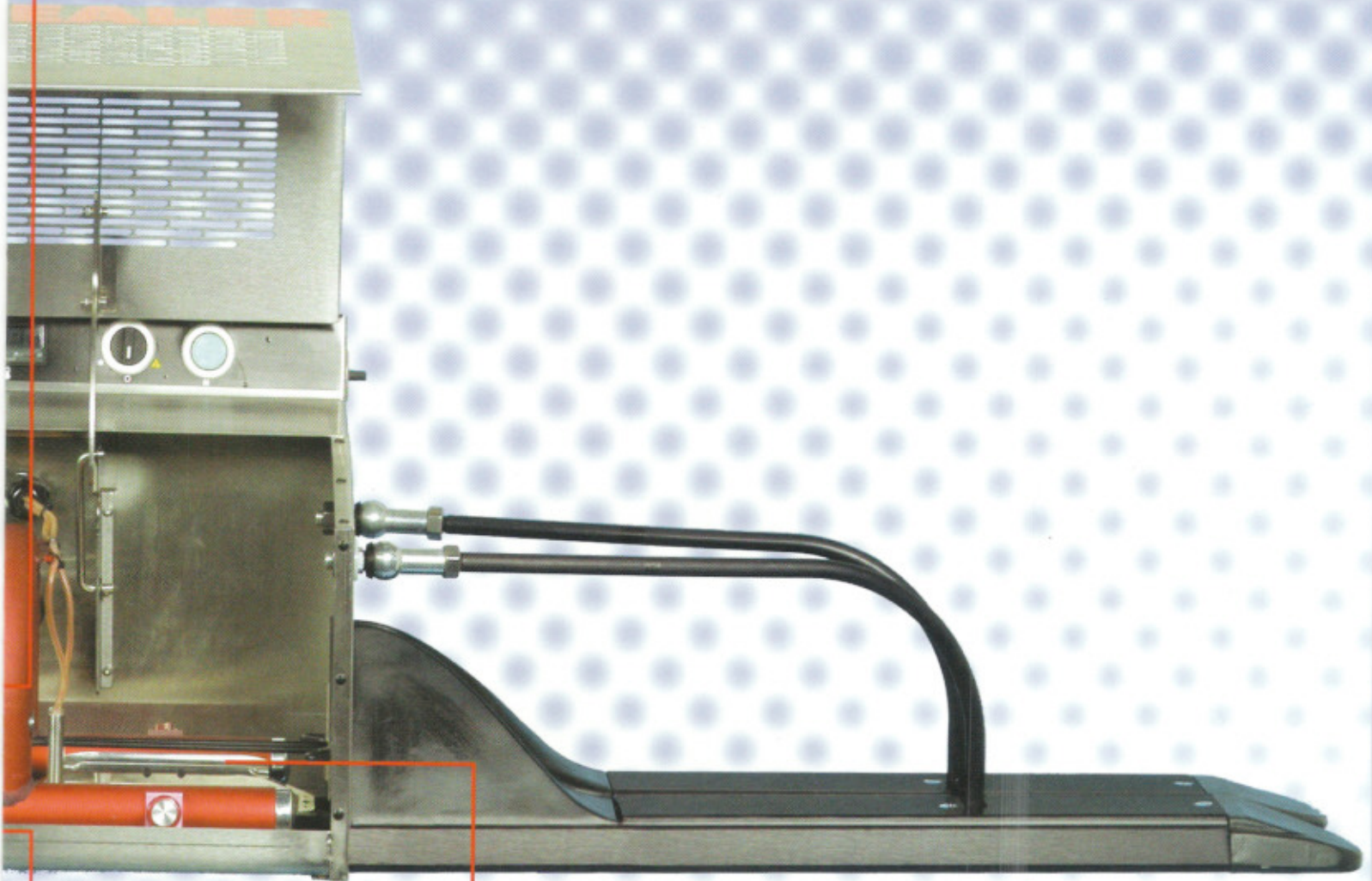
PLAIN



N-SAXON

Improved heater airflow results in faster operating speeds and increased productivity

Hot-air sealing technology and open architecture minimize the need for service



Seal widths from 6 to 9mm let you meet your bagging needs

High-efficiency heaters let you seal a wider variety of bag types and sizes

Low profile infeed ensures correct bag presentation



THREAD FORM



COARSE KNURL

