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Description/Specifications

Description

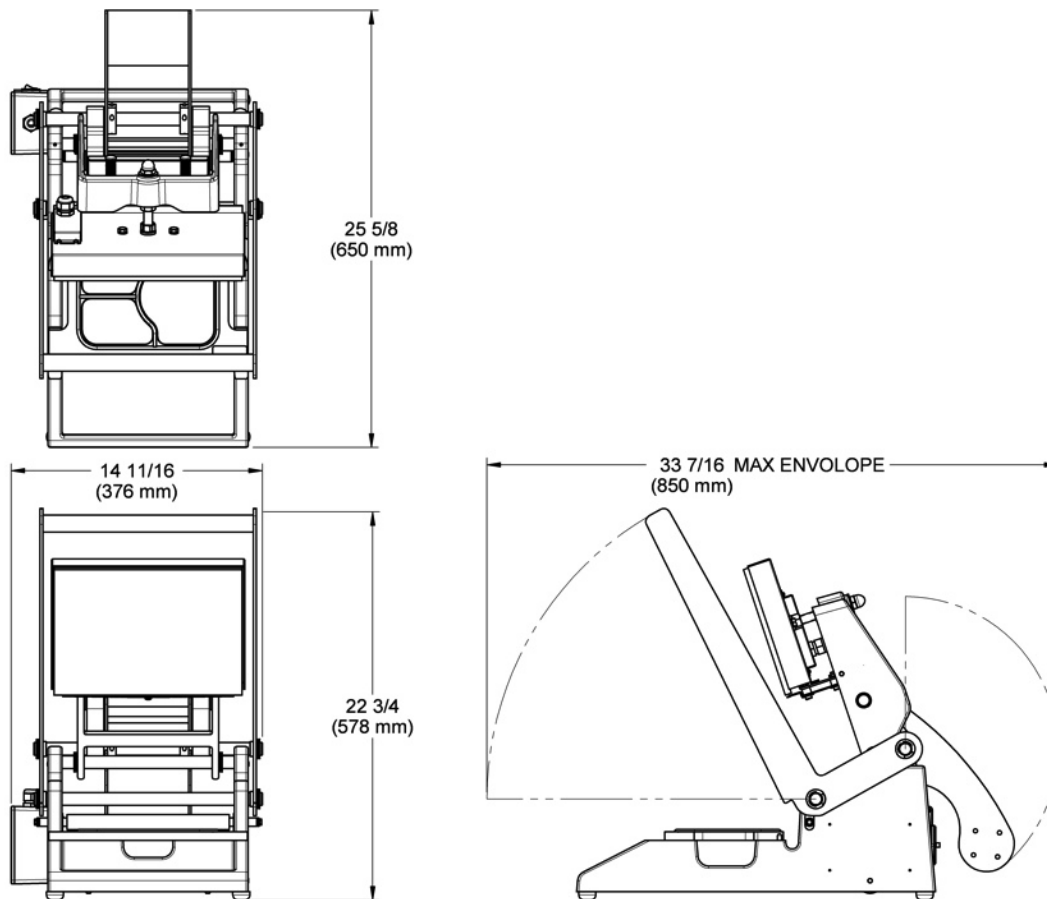
The Oliver Model 1308 Heat Sealer is designed and manufactured to ensure a user friendly operation of producing film lidded trays with a cost effective approach.

The manually operated machine operates with a 120 V.A.C. outlet. The machine was designed to be compact to limit the amount of table space needed to operate.

Specifications

Space Requirements, (Shown with standard options)

Model 1308-C & 1308-N (All dimensions are shown approximate)



Shipping Weight – 65 lbs (30 Kg) (approximate)

Net Weight – 60 lbs (27 Kg) (approximate)

1308S20013

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General safety instructions

WARNING

IT IS ESSENTIAL THAT ALL OPERATORS AND MAINTENANCE PERSONNEL OBSERVE THE FOLLOWING SAFETY PRECAUTIONS. IMPROPER INSTALLATION, MAINTENANCE, OR OPERATION OF THIS EQUIPMENT MAY CAUSE SERIOUS INJURY.

1. Read this manual before attempting to operate your heat sealer. Never allow an untrained person to operate or service this unit.
2. Observe all caution and warning labels affixed to the machine.
3. Always unplug the machine before cleaning or servicing.
4. Do not submerge in water. Do not hose down.
5. Use original replacement parts.
6. Wear proper, personal, protective, safety equipment if necessary.
7. Keep hands away from moving parts of the machine while it is operating.
8. In addition to these general safety instructions, please follow the more specific safety instructions provided throughout the rest of this operating and instruction manual.







WARNING

DO NOT USE FOR OTHER THAN ORIGINALLY INTENDED PURPOSE.

It is very important that the unit should be free of any unexpected energization, or be able to release hazardous energy during service or maintenance activities.

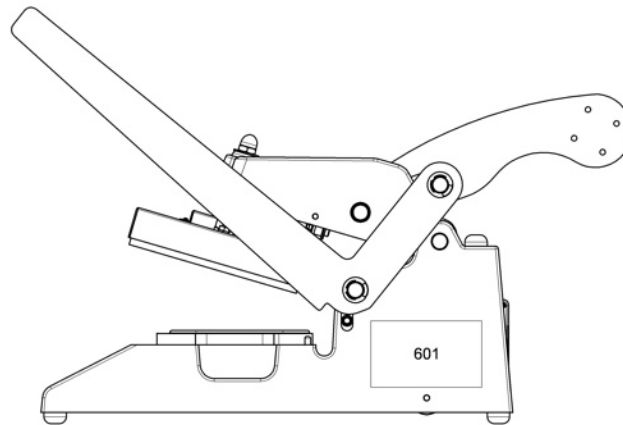
Therefore, always switch the machine off before unplugging the power cord from **BOTH** the unit and the wall.

Nameplate/pictogram part list (international models only)

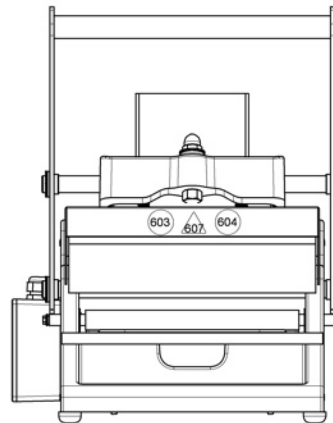
ITEM NO	PART DESCRIPTION	PART NUMBER
601	 <p>"OLIVER"</p>	6401-5076
603	 <p>"STAY CLEAR"</p>	6401-9043
604	 <p>"CONSULT OPERATOR..."</p>	6400-3039
605	 <p>"ELECTRICAL SHOCK"</p>	6400-5009
606	 <p>"UNPLUG BEFORE OPENING"</p>	6402-1028
607	 <p>"HOT SURFACE"</p>	6400-8021

****SEE PAGE 8 FOR NAMEPLATE LOCATIONS BY ITEM NUMBER**

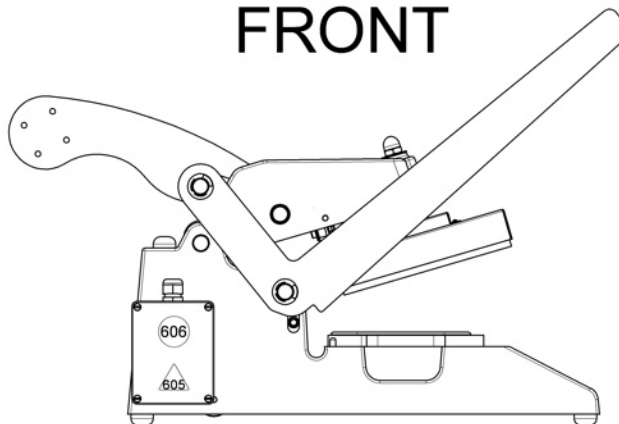
Nameplate/pictogram locations by item number



RIGHT



FRONT



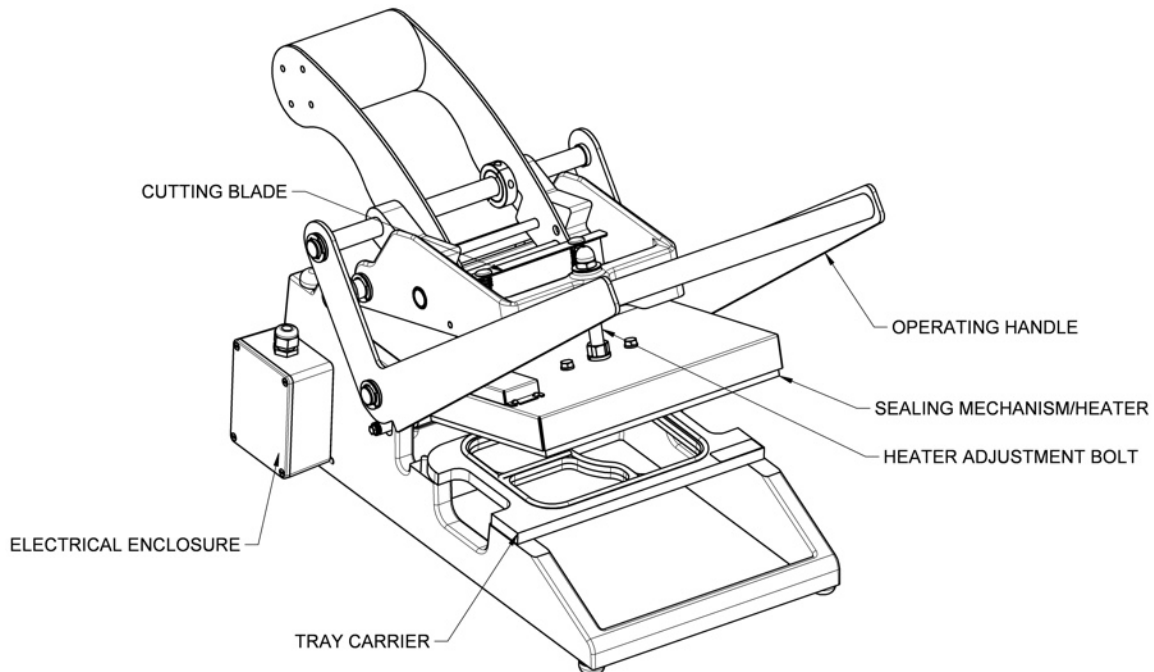
LEFT

1308S20015

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Basic machine components and set up

Before proceeding further, take a moment to familiarize yourself with the identification of the machine components as shown in the illustration below.



SET UP

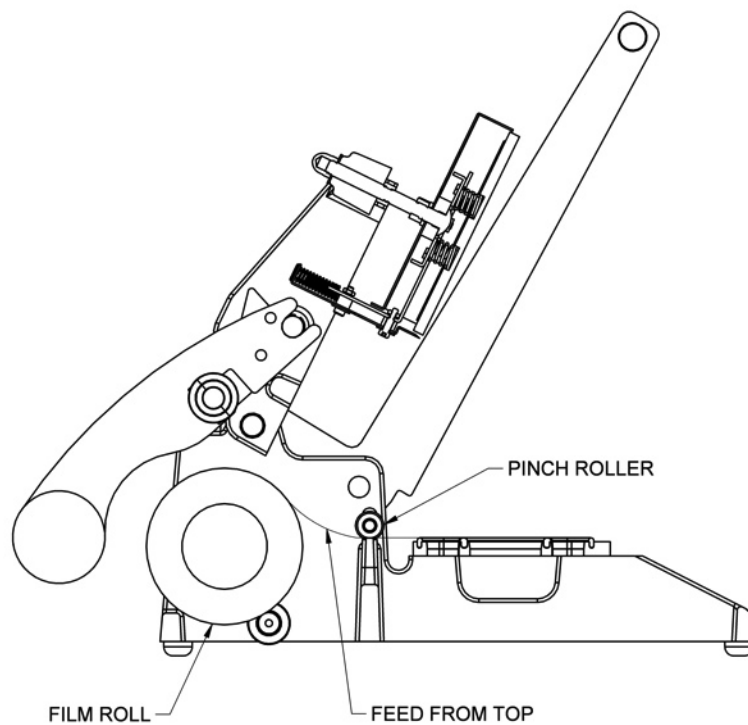
1. Carefully remove the Model 1308 from the box. Check to make sure the order is complete, and it has not been damaged during shipment.
2. Place the unit in a suitable location which provides an adequate working space. The location must be sturdy, level, and capable of holding 60 lbs. per machine.
3. Remove all packaging materials and shipping restraints such as plastic ties and tape.
4. Raise the handle to full extension.
5. Place film roll in designated area towards the rear of the unit.
6. Thread film through the film pinch roller as shown below.

Set up (continued)

NOTE

FILM SUPPLIED BY OLIVER PRODUCTS COMPANY IS WOUND WITH THE ADHESIVE SIDE IN.

FEED FILM FROM THE TOP OF THE ROLL AS SHOWN.



Operating procedures

1. Plug the power cord into a properly grounded outlet. Avoid the use of extension cords.
2. Pusher rocker switch to "On" position (red light indicates on).
NOTE: It should take approximately 15 minutes for the machine to warm up to operating temperature.
3. Place tray carrier in its designated area with the dowel pins facing down
4. Place filled tray in tray carrier. Make sure the food in the tray is not higher than the flange of the tray
5. Grasp the corners of the film and pull it straight across the tray going a 1/4 inch past the flange of the tray
6. Pull handle down with both hands until it stops. Hold the handle down for approximately 2 seconds.
7. Lift the handle to its upright position.
8. Remove tray from tray carrier.
9. Repeat steps 4 thru 8

CAUTION

IT IS NOT RECOMMENDED TO LEAVE THE MACHINE ON WHEN IT WILL BE OUT OF OPERATION FOR AN EXTENDED PERIOD OF TIME.

Adjustment and quality

Your OLIVER Model 1308 was tested at the factory using Oliver trays and film.

NOTE

- THE TEMPERATURE CANNOT BE ADJUSTED BY THE OPERATOR

The heater platen temperature is factory set at approximately 300°F (Approx. 150°C). Contact the Oliver Service Department if you suspect the heated platen temperature is not correct.

It is necessary to periodically check for a proper seal. This can be done by pull the film over an empty tray carrier, sealing it like normal and peeling the film. If there is a proper seal, the pattern on the film should be a complete outline of gasket material provided.

A poor seal will occur if the product in the tray contaminates the tray flange or the pressure generated by the sealing mechanism is less than 15lbs. The pressure can be adjusted by removing the acorn nut atop the center arm and giving a few turns to the nut on the heater adjustment bolt. This will expose more threads between the casting and the sealing mechanism, therefore, generating more pressure.

Under different operating conditions, it may be necessary to increase or decrease the sealing time. This is done by varying the length of time the operating handle is in the down position. Holding the handle down longer makes the seals stronger. Although a stronger seal may cause shredding or tearing of the film when removing film from tray.

Technical specifications

- Temperature Range: Factory preset to approx. 300°F/150°C
- Weight: 60 lbs (27 kg)
- Electrical: 120 volts AC (USA) 4 Amps (3.4A drawn),
60 Hz
- Finish: White Powder Coat / Stainless steel
- Max roll diameter: 5-1/2" COD
- Max roll width: 9"
- Std. seal area: 9" x 6.375"
- Max seal area: 9" x 7.5"
- Std. gaskets: White/60 duro/ approximately 1/8" seal
- Handle pull down: 15lb to 20lb
- Dielectric breakdown: 1250 for one second
- Constructed of: Cast Aluminum/Stainless steel

Cleaning and maintenance

NOTE

- These cleaning recommendations are not meant to replace plant standard manufacturing procedures or regulatory requirements.
- If the machine has been in operation, allow the unit to cool before cleaning.
- Do not submerge unit in water. Do not wash down
- Tray carrier is NOT recommended for automatic dishwashers

CAUTION

- **CAUTION HOT:** The heated platen is **HOT!** Caution must be used to prevent injury from heated platen.

WARNING

- Make sure the unit has been unplugged for a minimum one hour before cleaning.
- It is important that the surface of the heater platen is kept clean and smooth. Regularly clean the *OLIVER Model 1308* with a mild cleaner and a damp cloth. If food product comes in contact with the surface of the platen, it tends to burn on and become hard. This results in an irregular surface on the face of the platen which can result in poor seals. If this happens, it will be necessary to remove this contaminate material. When cleaning care must be taken to avoid scratching or gouging the surface of the platen. **DO NOT SCRAPE THE SURFACE OF THE PLATEN WITH SHARP OBJECTS AND AVOID THE USE OF METAL TOOLS.** The use of plastic or soft-metal scouring pads such as SCOTCH BRITE™ or CHORE BOY® provides a safe and effective means of cleaning the platen. Be sure to wipe all surfaces with a sanitizing agent after cleaning.

CAUTION

- IF CLEANING THE HEATER PLATEN WHILE THE UNIT IS STILL ON, MAKE SURE THAT HAND PROTECTION IS WORN AT ALL TIMES TO PREVENT SKIN CONTACT.

Cleaning and maintenance (continued)

CLEANING PROCEDURES

1. Unplug the unit and allow one hour for cooling.
2. Remove tray carrier.
3. Place tray carrier in the dishwasher or wipe down with a standard cleaning solution.
4. Lift operating handle to expose the bottom side of the heater, and then wipe off the heater platen.
5. Use a sanitizing solution to spray and wipe down the rest of the unit.
6. Replace tray carrier

NOTE

THE DELRIN LINKS LOCATED ATOP THE UNIT SHOULD BE LUBRICATED WITH A FOOD GRADE MATERIAL ONCE A MONTH TO PREVENT WEARING.

CLEANING THE CUTTER BLADE

1. Lift handle up to its resting position.
2. Use a damp cloth with sanitizing solution to wipe off any access food particles located on the back of the cutter blade.

CAUTION

THE CUTTER BLADE IS SHARP. USE A PROTECTIVE GLOVE TO DO THIS CLEANING OPERATION. FAILURE TO DO SO MAY RESULT IN SERIOUS INJURY.

Cleaning and maintenance (continued)

REPLACING AND CHECKING GASKETS

- If there are any gouges, cuts or gaps in the gasket, the gasket will have to be replaced.
- Be sure to replace all the gaskets not just the piece that is damaged.
- When reinstalling gaskets, the gasket must be seated all the way down in the groove.
- Do not stretch gasket when reinstalling.
- After the new gaskets are installed, place the tray carrier up side down on a flat surface and check to see if the newly installed gasket is even.
- If not even, depress or lift gasket to provide an even heat sealing surface.
- It is necessary to periodically check for a proper seal. This can be done by pull the film over the empty tray carrier, sealing it like normal and pulling the film. If there is a proper seal, the pattern on the film should be a complete outline of the edges of the tray.

DISPOSAL PROCEDURE

When considering disposing of your unit, please contact local authorities for any special instructions.

Trouble shooting

SYMPTOM

CORRECTIVE ACTION

Poor seal quality

Verify that the platen is heated and is at the correct temperature (approximately 300°F/150°C)

Check to see if the platen is dirty

Check rubber gasket on tray holder for damaged or missing pieces

Platen does not heat up

Verify that the power cord is plugged into outlet

Verify that the power switch is in the "on " position

Verify that there is power at the outlet

Film sticking to heater

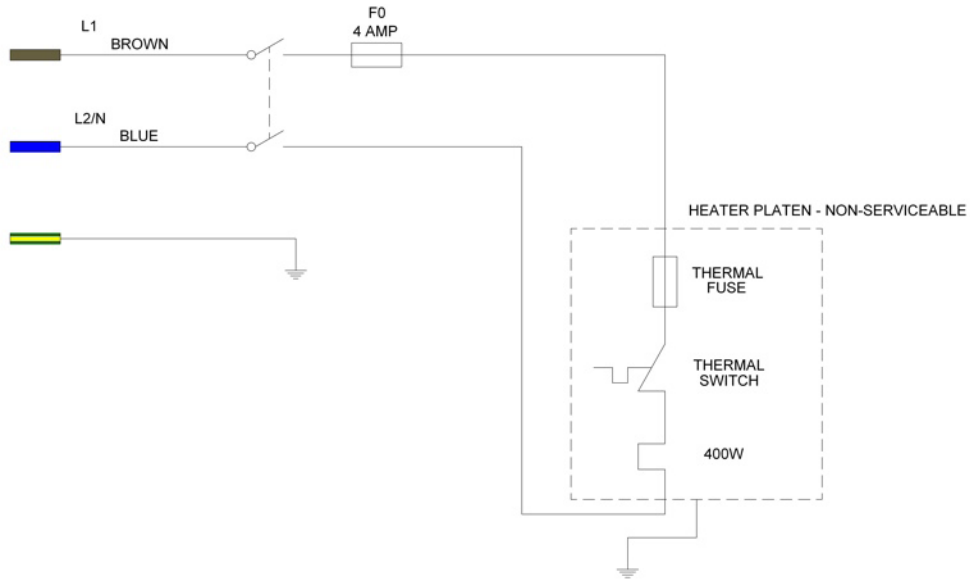
Film is coming off the roll the wrong direction or improper threading (feed from top).

Shredding film

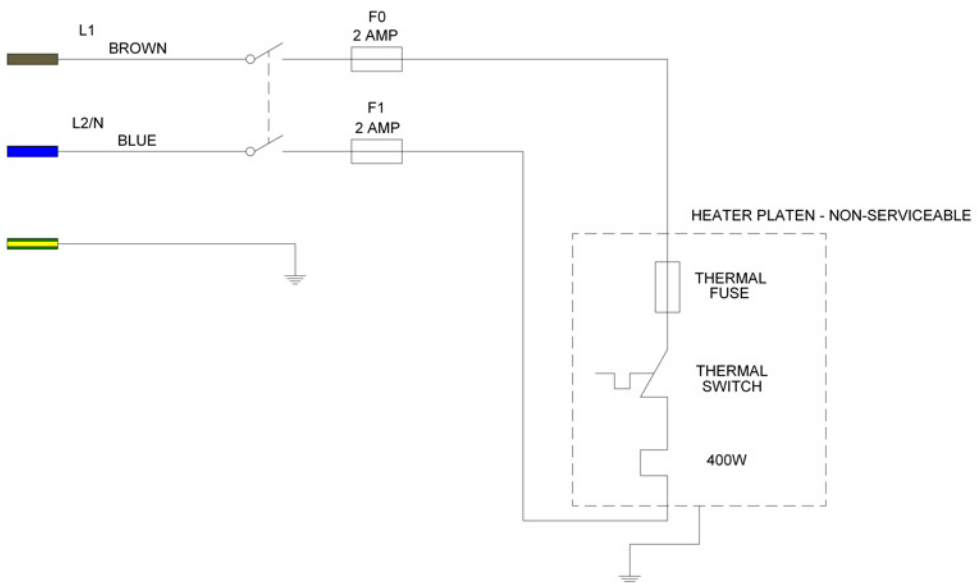
Seal time or pressure needs to be adjusted.

Wiring diagram

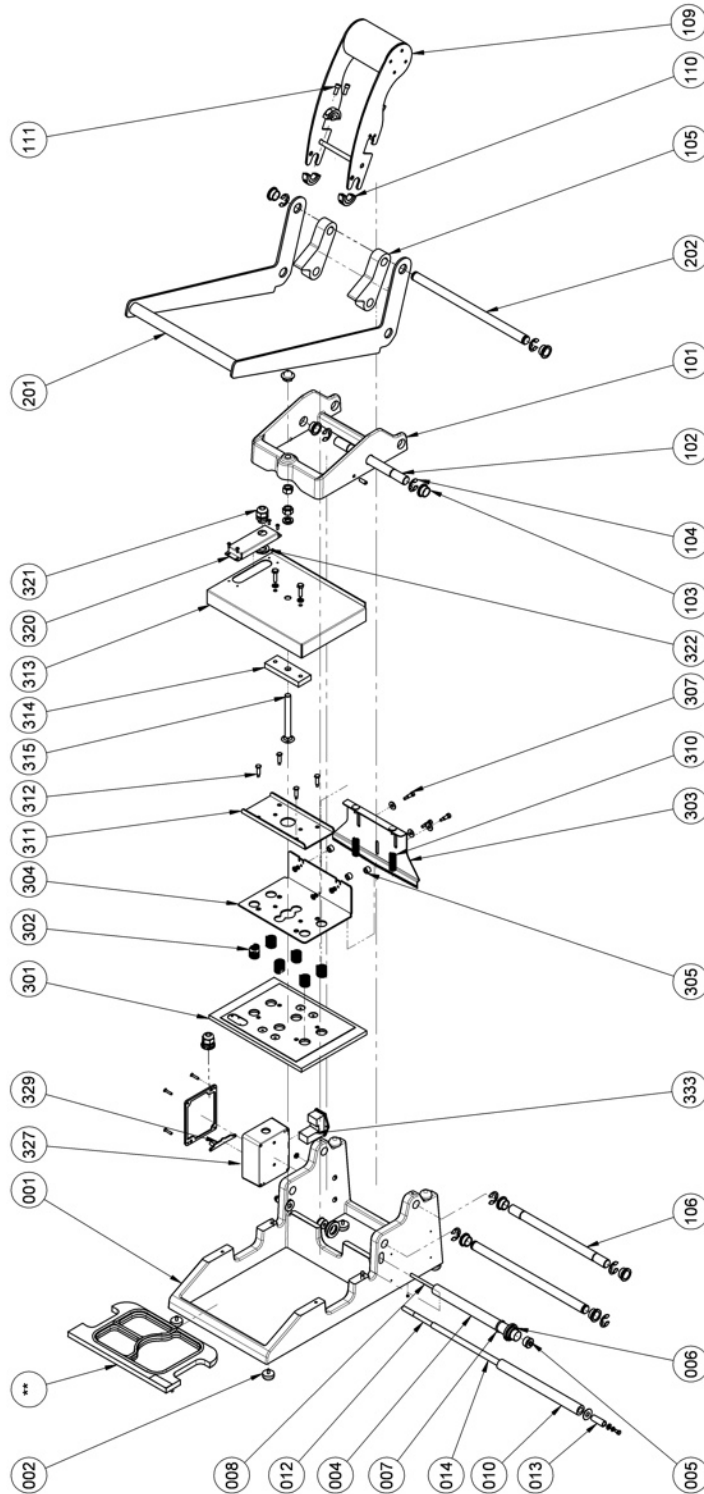
1-60-120V REF. W/D 1308C12002



1-60-230V REF. W/D 1308C12000



Diagram



1308S20022

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Parts list

ITEM NO	PART DESCRIPTION	PART NUMBER
001	Base	1308-0015-301
002	Bumper-Rubber	5902-0035
004	Tube-Aluminum 7/8" O.D.	4639-1414-1116
005	Bearing-Roll End	5252-3002
006	Guide-Roller Film	1908-0041
007	O-ring	6909-3211
008	Rod-Film Dispensing	1308-0018
010	Tube-Film Shaft	1308-0016
012	Roller-Pinch	1308-0048-1
013	Spacer-Pinch Roller	1308-0049-1
101	Arm-Center	1308-0014
102	Shaft-Center Arm Link	1308-0001
103	Bearing-Bronze Shaft	5254-3215
104	Clip-E Style (3/4" Shaft)	5840-2841
105	Link-Center Arm	5502-1900
106	Shaft-Mid Pivott	1308-0002
109	Weight-Counter	1308-0042
110	Collar-White Half	1308-0501
111	Screw-Hex Socket Head 1/4-28 x 5/88	5725-9500
201	Assembly-Handle	1308-0500-1
202	Shaft-Handle Pivot	1308-0007-001

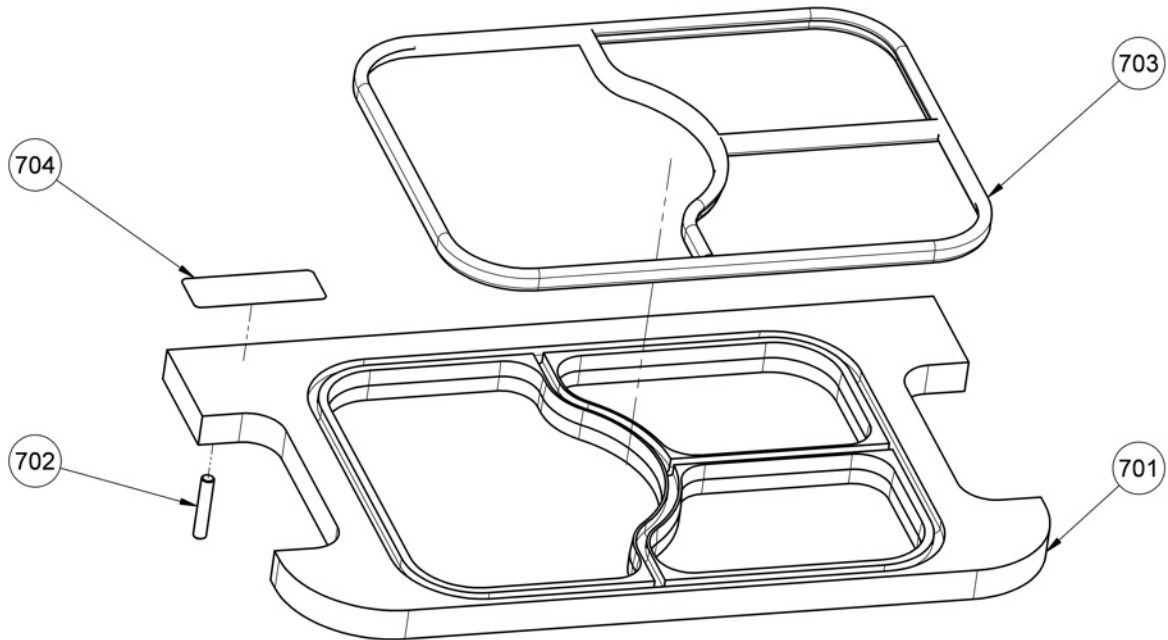
Parts list (continued)

301	Platen-120V Heater	1308-0061
301	Platen-230V Heater	1308-0061-002
302	Spring-Compression	7015-2200
303	Blade-Cutting	1308-0011-1
304	Plate-Cutting Blade Mounting	1308-0056
305	Spacer-Blade Mounting	1308-0024-001
307	Screw-Shoulder 1/4 x 3/8	5842-8997
310	Spring-Compression 2"	7014-4203
311	Channel-Spring Backer	1308-0055
312	Screw-Shoulder 1/4-28 x 3/4	4560-0908-1201
313	Cover-Heater	1308-0058
314	Bar-Pusher	1308-0057
315	Bolt-Carriage 1/2-13 x 4-1/2"	5804-1722
320	Box-Relief	1308-0059
321	Bushing-Strain Relief	5765-1110
322	Nut-Hex Head Lock (PG-11)	5766-7786
327	Enclosure-Electrical	1308-0060-2
329	Brace-Ground	1308-0062
333	Inlet-Fused Power w/ Switch (1 pole)	5746-7910
333	Inlet-Fused Power w/ Switch (2 pole)	5746-7911
334*	Fuse-5 x 20 mm (4Amp)	5725-9571
334*	Fuse-5 x 20 mm (2Amp)	5725-9500
335*	Drawer-Fuse (1 pole)	5746-7950
335*	Drawer-Fuse (2 pole)	5746-7951

* **Item Not Shown**

Bold items are required for 120V North American sale

Model 1308 carrier



MODEL 1308 TRAY CARRIER PARTS LIST

ITEM NO	PART DESCRIPTION	PART NUMBER
701*	Carrier-Tray 3 Compartment	1308-0013-0003
702	Pin-Dowel 3/16" x 1"	5835-6471
703**	Cushion-White Silicone Extruded	6516-0028
704	Nameplate-"US Patent 5,791,120"	6402-1014

*Tray carriers do not come with stock units. They are ordered separate and customized based on the tray that is being used in the sealing operation.

*

** Cushions differ from tray carrier to tray carrier. The cushion that is used is determined by the engineer during the design process.

FOR SERVICE PARTS CALL SOLPAK AT 1-877-476-5725

Warranty

PARTS

Oliver Products Company (Oliver) warrants that if any part of the equipment (other than a part not manufactured by Oliver) proves to be defective (as defined below) within one year after shipment, and if Buyer returns the defective part to Oliver within one year, Freight Prepaid to Oliver's plant in Grand Rapids, MI, then Oliver, shall, at Oliver's option, either repair or replace the defective part, at Oliver's expense.

LABOR

Oliver further warrants that equipment properly installed in accordance with our special instructions, which proves to be defective in material or workmanship under normal use within one (1) year from installation or one (1) year and three (3) months from actual shipment date, whichever date comes first, will be repaired by Oliver or an Oliver Authorized Service Dealer, in accordance with Oliver's published Service Schedule.

For purposes of this warranty, a defective part or defective equipment is a part or equipment which is found by Oliver to have been defective in materials workmanship, if the defect materially impairs the value of the equipment to Buyer. Oliver has no obligation as to parts or components not manufactured by Oliver, but Oliver assigns to Buyer any warranties made to Oliver by the manufacturer thereof.

This warranty **does not** apply to:

1. Damage caused by shipping or accident.
2. Damage resulting from improper installation or alteration.
3. Equipment misused, abused, altered, not maintained on a regular basis, operated carelessly, or used in abnormal conditions.
4. Equipment used in conjunction with products of other manufacturers unless such use is approved by Oliver Products in writing.
5. Periodic maintenance of equipment, including but not limited to lubrication, replacement of wear items, and other adjustments required due to installation, set up, or normal wear.
6. Losses or damage resulting from malfunction.

The foregoing warranty is in lieu of all other warranties expressed or implied AND OLIVER MAKES NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR PURPOSE REGARDING THE EQUIPMENT COVERED BY THIS WARRANTY. Oliver neither assumes nor authorizes any person to assume for it any other obligations or liability in connection with said equipment. OLIVER SHALL NOT BE LIABLE FOR LOSS OF TIME, INCONVENIENCE, COMMERCIAL LOSS, INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Warranty procedure

1. If a problem should occur, call SOLPAK at 1-877-476-5725 ext. 221
2. A Solpak partner will determine if the warranty will apply to this particular problem and inform you of the actions to take (technician, exchange,...).
3. A replacement 1308 can be made available to you in the event your unit has to be repaired in our service centre.

***The Solpak team
thanks you for your trust!***



VOTRE PARTENAIRE DU PRÊT-À-SERVIR
YOUR MEAL-PACKAGING PARTNER

OLIVER TRAY SEALER



Models 1308-C and 1308-N

User's operating and instruction manual