



## Tray Sealers & Denesters

Fast and reliable solutions for the highest standard of pack appearance



**SF Engineering are partnered with world-leading tray sealing experts, Ishida, delivering the highest standards of pack appearance, convenience, shelf-life, safety and hygiene.**



The QX series of Ishida tray sealers is capable of modified atmosphere packaging (MAP) and vacuum packaging (Skin packaging), giving you longer shelf life and greater seal integrity than ever before. The sealing unit, designed in-house by Ishida, can handle trays of multiple formats and sizes, ensuring they are all neatly packaged and ready for sale.



## Tray Sealer Range

### QX-300 Flex

**This compact tray sealer has a semi-automatic system, making it the optimal model for large-mix, small-quantity production.**

The QX-300 Flex is an entry-level tray sealer model which combines excellent seal integrity and pack presentation with flexibility, quick changeovers and user-friendly operation in a compact and hygienic design.

Offering a wide range of tray and seal options, you can achieve production speeds of up to eight cycles per minute, with up to six trays per cycle.

#### Benefits

- Ergonomic design, ideal for lines that require multiple changeovers, or for back room operations in retail
- Operating speeds of up to 48 packs per minute
- A user-friendly sealing unit that can be replaced in just 5 minutes
- Option of castor wheels if the machine needs to be convenient to move
- The same wide choice of tray-type, seal-type and atmosphere as our fully-automatic models
- Simple set-up and operation, easy tool-swapping for rapid changeovers
- Robust, hygienic design, offering impressive availability and overall efficiency



### QX-775 Flex

**The QX-775-Flex Tray Sealer is an advanced, automatic single-lane tray sealer for medium scale production.**

The QX-775 Flex is a versatile single-lane tray sealer for moderate-to-high throughput. Many of the QX-775's in operation are serving companies that have a wide range of fresh products, each with different pack and atmosphere requirements.

Using a combination of a smart interfaces, the latest servo technology and clever mechanical design, the QX-775 system can be optimised to suit all product and tray types, trays and film materials.

#### Benefits

- High-speed automatic tray sealing, delivering up to 105 trays per minute
- Can run both skinpack and standard MAP sealing in just one tool change
- Ideal for sustainable packaging solutions, working with tray materials such as cardboard and mono plastics
- Unique option to allow you to isolate a faulty tray impression and continue production, maximising uptime
- Can handle MAP, high oxygen, seal only, skinpack, Mirabella and shrink film applications
- Easy, operator-friendly tool changes using automated loading and motorised lifting trolley



## Tray Sealer Range

### QX-1100 Flex

**Three high-throughput solutions to exactly match your production approach.**

QX-1100 Single Lane for high production throughput, especially suitable for larger tray sizes.

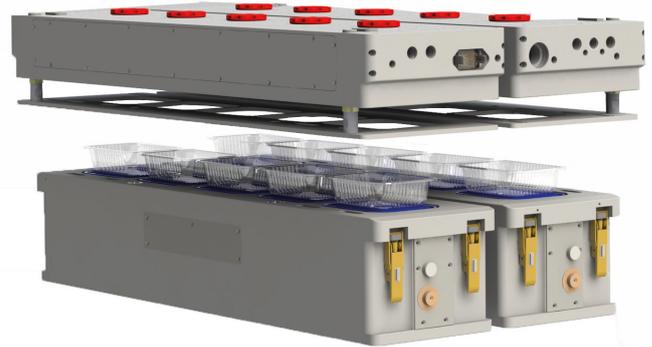
QX-1100 Twin Lane for the fastest tray sealing speeds available, delivering maximum capacity.

QX-1100 SDL (Split Dual Lane) for extraordinary versatility and speed for complex or varying product ranges.

The QX-1100 Tray Sealer range has been recognised as a major step forward in smart tray sealer design, with its use of advanced servo-technology, its intuitive interface and its open, accessible design.

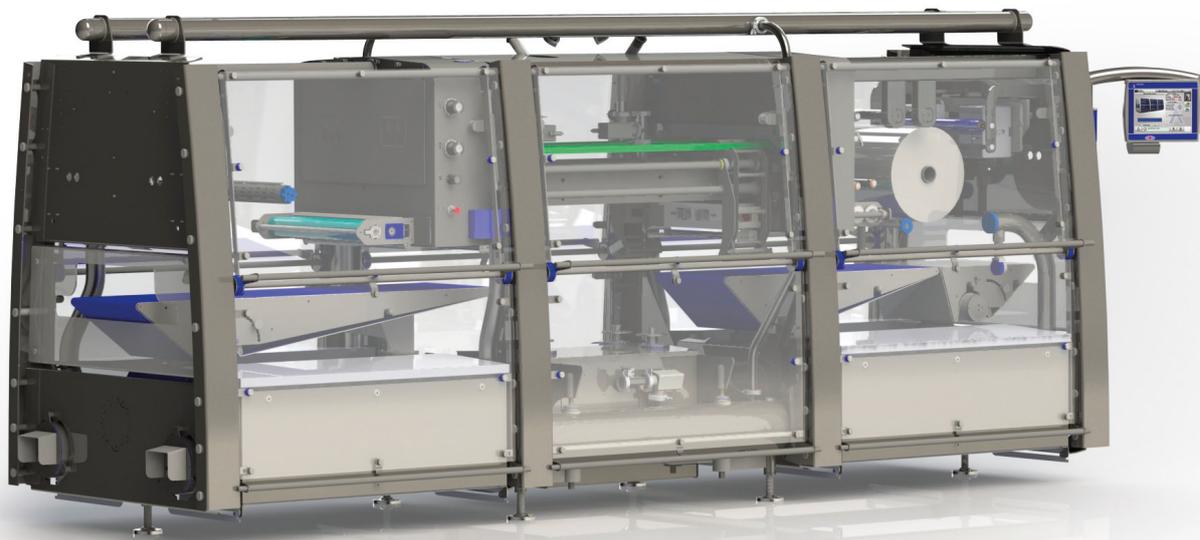
### How Dual Lanes Work

The tool lanes of the QX-1100-Flex are independently controlled. One lane can maintain production speed while you perform cleaning or maintenance on another lane.



### Features & Benefits

- Delivering up to 210 trays per minute with a twin lane configuration
- Integrated gas mixing, analysing and coding Integrated systems produce exactly the specified gas mixture, then rigorously monitor it.
- Head redundancy option allows an impression to be isolated during production in the event of a damaged knife or heater for example. The machine can then continue to run to the end of the shift where repairs can then be made.
- Operators of all skill levels find the QX-1100 easy to set up and operate
- Rapid changeovers and washdown with automatic and quick-release features plus self-draining design ensure rapid cleaning and changeovers.
- The QX-1100 can be optimised to suit all product types, trays and film materials. Can handle MAP, high oxygen, skinpack, Mirabella and shrink film applications.



## Denesters



### The Single Tray Denester Rack

The single tray denester rack rapidly and reliably de-nests trays precisely where you want them.

Integraed into any line and capable of responding to signals from upstream or downstream, the single tray denester rack can meet your exact speed and de-nesting requirements.

- Operating at up to 120 trays per minute
- Its compact size makes it easy to integrate into your line

### The Denester with Automatic Side Buffer

The denester with automatic side buffer ensures a precise stream of trays with less need for manual intervention.

It works by consistently feeding the Tray Denester from a buffer of full height tray stacks. The total buffer length can be tailored to suit your precise needs.

- The optional alarm signals on no-tray/low-tray detection
- With fewer moving parts it is a low maintenance piece of equipment

### Portion to Pack

The AnyTray Portion-2-Pack system is designed for high volume production of batches of minced products.

The AnyTray Portion-2-Pack 135 is an automatic tray-filling system that forwards portions/product from your portioning system, fills the portions/product into trays, and delivers it to your tray sealer at a speed up to 135 trays per minute.

The system is able to handle trays of different sizes and shapes and includes a tray denester and an automatic tray buffer.

The AnyTray Portion-2-Pack is designed to avoid the need for manual product handling, boasts an integrated alarm to notify operators of any missing trays or portions and is easy to clean, thus requiring little maintenance.





## Customer Partnership Support

SF are here to help you through every stage of your new project. This can often start in the consultancy stage where we offer feasibility studies that can help to increase product throughput or yield, an assessment to reduce product recalls or evaluating a greenfield site for a food processing facility.

Once all our assessments are carried out, our planning, design and project management experts take over to co-ordinate the project right through manufacture, installation and commissioning. All teams are very familiar with the demanding conditions that arise across the food processing industry and have gained a vast knowledge of solving complex industry challenges on a daily basis.

- **Consultancy**
- **Planning**
- **Design**
- **Project Management**
- **Manufacture**
- **Installation & Commissioning**

## Service & Spare Parts Support

Our Service Team are here to support you through the life-time of your equipment. Yet, we still prefer to prevent problems before they happen. We highly recommend carrying out regular calibration, verification and preventative maintenance checks as well as staff training to ensure you can get the best from your investment. Should any unexpected technical issues occur, we offer a range of Service Level Agreements including, remote assistance and diagnostics as well as on-site support.

Keeping your production lines running smoothly is our main priority. Our Spare Parts Team supply only the highest standards of genuine parts, including, belts, motors, sprockets, bearings, electrical components and pneumatics from industry leading manufacturers. Offering a quick and reliable service when you need it the most.

- **On-site Service Support**
- **Spare Parts**
- **Preventative Maintenance**
- **Remote Support**
- **Training**
- **Calibration & Verification**

---

**SF offer expert support and guidance through the entire planning process and for the life-time of your equipment**

---





SF Engineering - Ireland  
Grange, Co. Sligo  
Ireland, F91 YY46

Tel: +353 (0) 71 9163334  
Email: [info@sfengineering.ie](mailto:info@sfengineering.ie)

SF Engineering - UK  
Ormond House, Nuffield Rd, St Ives  
Cambridgeshire, PE27 3LX, UK

Tel: +44 (0) 1487 740131  
Email: [info@sfengineering.co.uk](mailto:info@sfengineering.co.uk)

[www.sfengineering.ie](http://www.sfengineering.ie)