

Upgrade for heatsealers



Sealhead improvement



JBT builds weight fillers for the Dairy and Juice industry. To keep the machines up to date we introduce a continuous improvement plan. This can involve:

- √ Maintenance improvements
- ✓ Accuracy improvement

This leaflet describes an upgrade for the heatsealing heads.

History

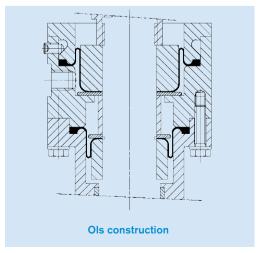
Your filling machine is equipped with moving sealingheads. The heads move down towards the container and up when the set sealtime is finished. The up and down movement is activated with a membrane. In the long run this construction is not too easy to maintain, and care should be taken while transporting the sealinghead. Therefore, JBT has looked into a better maintainable solution.

What's the problem?

Feedback from customers learnt that sometimes the vertical movement is not functioning properly. To keep on producing the air pressure for lifting the sealinghead is then raised. Unfortunately, this also brings additional wear and tear on the sealing head. To cut down on stoppage time of the machine most customers have one or more heads available for exchanging the heads. Storage and transportation must be done with care as it is easy to damage the membrane, used for the vertical movement of the head.



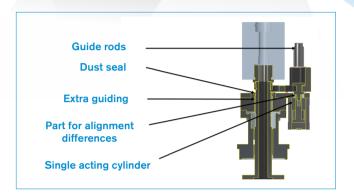




What is the new functionality?

In the new sealingheads we use a standard air cylinder for the vertical movement of the sealing head. As this air cylinder cannot be mounted in the centerline of the head an additional guiding was integrated in the construction.

Besides this it is possible to adapt the present sealing heads to the new situation by exchanging some parts. See the orange parts.



What will be modified?

The present sealing heads need to be converted.

Preferable this will be done on site as this eliminates the need of sending parts back and forward. The modified heads can also be tested directly on the machine.

What's the impact?

We estimate about two hours per head, provided they are on a manageable temperature. If the heads come straight from the machine additional time is needed to cool down.



Figure 2 - New construction

What are the benefits?

The whole construction is less critical during operation as well as easier to maintain. Besides this a standard air cylinder is used which is good in relation to spare parts availability.

With this upgrade the maintenance cost will be significantly reduced by avoiding wear parts as bellows. The new upgrade has a very easy accessibility for maintenance and is insensitive to disturbances. The reliability and sustainability of the seal head movement is significantly improved by this update.

Please contact your JBT customer care manager for more information or a quote.

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