

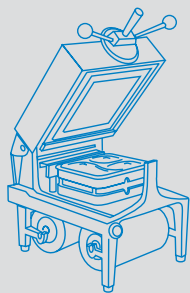


ALX[®] sealing machines

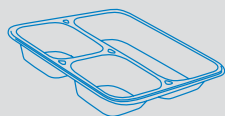
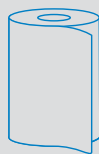
The perfect take-away system

- Simple and fast to operate
- Sealing and cutting in one movement
- Low maintenance design and patented sealing technique
- Unique: two or three film rolls integrated in one machine
- Superb for Home-Meal-Replacement (HMR) and Cook&Chill
- Excellent sealing of EPS, APET, CPET, PP and PLA trays with film and foil
- Certificate of safety according to GS and CE
- Safe investment: 5 year guarantee
- Helping to increase take-out sales

The ALX[®] tray sealers



The ALX[®] System



ALX[®] tray sealer
The Original

ALX[®] sealing-film
Transparent · Aluminium

ALX[®] menu tray
EPS · APET · CPET · PP · PLA

In general

The ALX[®] system is particularly suited for take-out sales of hot, cold, chilled and frozen dishes, e.g. in:

- Catering businesses, quick service concepts, butcher's and deli shops, canteens, home-delivery services, fast-food outlets, restaurants, convenience stores, supermarkets etc.

The ALX[®] sealing presses are designed for use with:

- Heat insulating ALX[®] isothermal sealing trays, made out of expanded polystyrene (EPS)
- Heat resistant microwave and oven proof ALX[®] trays in CPET
- Microwaveable ALX[®] trays in PP
- ALX[®] sandwich and deli trays in clear PP
- Glossy ALX[®] trays in APET and PLA.

Sealable with ALX[®] aluminium foil or transparent lidding film.

The wide range of sealing machines offers a perfect model for every application: whether Classic, Comfort or Compact range, you will find one to meet your needs.

Our dual- and triple roll tray sealers are unique and feature ultimate flexibility.

How the ALX[®] Classic and Compact models work

- Sealing and cutting in one movement.
- The patented excenter creates sealing pressure of up to one tonne and guarantees a strong seal.
- Ultra quick and manual sealing operation
- The strength of the seal is depending on the sealing temperature, pressure and sealing time.
- Sealing temperature is continuously adjustable.
- An adjustable tension spring opens the top returning it to the starting position.
- Up to 10 cycles per minute.

The function and handling of **Classic** and **Compact** models are similar. Main differences between the models are their size, height of work space and the number of rolls.

Advantage of the **Compact** models:

- The film rolls can be fixed under the tray-sealer so less work surface is taken up.

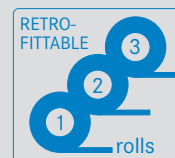
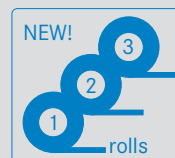
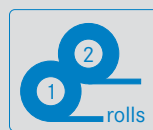
Advantages of the **Small** sealing machines:

- The Small versions are especially designed to pack small dishes. They take up very little worktop and are therefore ideal at limited space and for narrow counters.

Advantages of the **Gastro** tray sealers:

- New: now available for gastronorm trays (1/2, 1/3 und 1/4 GN)
- applicable for extra deep trays

The unique ALX[®] dual- and triple-roll machines



ALX[®] innovation

Watch these icons for extra flexibility.

Multi-roll concept

The Compact models 2 and 3 offer highest flexibility. For the first time, two or three rolls have been integrated into one tray sealer, designed particularly with those catering businesses in mind which offer both hot and cold/chilled dishes to take away. Two- and three-roll retrofit kits available for Classic machines.

Advantages of the new ALX[®] **Compact model 2 and 3:**

- Different film width and material can be sealed in one machine.
- Both aluminium foil and transparent film can be used side-by-side.
- No time-consuming change-over of rolls.
- It simplifies the operation and increases its potential output.
- The needs of the customer can be met flexibly, quickly and effortlessly.
- Complete collection of ALX[®] trays can be packed.

The ALX[®] Comfort sealing machines

With Comfort, ALX[®] has developed a new line of tray sealers. These semi-automatic models are outstanding convenient to use.

The innovation:

- An electronic control system takes care of the sealing time for you.

The advantages:

- Fast and easy operation: simply draw the film over the filled tray and close the top... done!
- No need to seal manually.
- Constant sealing quality: the menu trays are sealed perfectly every time keeping taste and aroma for longer.
- Adjustable sealing time for EPS, APET, CPET and PP trays.



Profile cutting "Tray-Cut"
(optional)

The ALX® System

- One-stop supply: ALX® offers a complete food packaging system
- Perfect for Take-Away, Home-Meal Replacement (HMR) and Cook & Chill
- Professional and attractive presentation in the fridge cabinet
- Extensive range of tray sealers for every application
- Best price-performance ratio
- Saves time with efficient sealing
- No leaking, spilling or dripping - keeping taste for longer
- High customer satisfaction
- Greater success in take-out sales

Technical highlights at a glance

- Sealing and film cutting in one movement
- ALX® sealing presses are simple to operate
- Fast and reliable sealing: up to 400 trays presses per hour
- Integration of 2 and 3 rolls
- Patented excentric mechanism
- Robust, powerful and effective
- Heats up quickly
- Easy to clean, hygienic
- All machines are protected against overheating
- Long-life, low maintenance and compact construction
- 5 years guarantee (excl. wear and tear)
- Life cycle of over 10 years - safe investment

Combinable and versatile packaging

- Large range of menu trays available in a variety of sizes, shapes and materials
- Economical and professional packaging
- Isothermal EPS trays keep food hot for 30 minutes
- Both hot and cold food can be packaged in EPS
- Ovenable CPET and microwaveable PP trays for chilled and frozen food
- Glossy APET and PLA trays for delicatessen products and salads
- Clear PP sandwich and deli packs
- EPS, APET, CPET, PP and PLA trays can be sealed in one frame
- Great variety of single and multi compartment trays
- ALX sealing film is perfectly adapted to the vast tray assortment
- The aroma tight-chamber sealing prevents different flavours from mingling

ALX® quality

ALX® tray sealers are build in compact and functional style by highly qualified technicians using only the best materials to ensure years of use. The sealing presses leave our factory in excellent condition only after having passed strict quality controls.

The sealing machines are a high-quality product reflecting state-of-the-art technology, come with a 5 year guarantee (excl. wear and tear), are patented under no. 3744403 and are made in Germany.



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Ask for more information about

Tray-Cut Sealing	MAP Tray sealer
Trays for the oven (CPET)	MAP Thermoformer
Trays for the microwave (PP)	
Isothermal sealing trays (EPS)	
Trays for delicatessen products (APET)	
Packaging for sandwiches (PP)	
Bio-packaging (PLA)	



The ALX® tray-sealers at a glance

	Modell	max. sealable tray dimensions*2	max. film width	sealing technique	no. of rolls	weight	work space	height of work surface	max. roll diameter	total height*5	technical data
		mm	mm			kg	mm	mm	mm	mm	V - Hz - W
Classic range	1 small classic	210/245/107	200	manual	1*3	18	475 x 280	145	160	683	230/110 50/60 600
	2 classic	280/245/89	245	manual	1*3	23	600 x 380	145	160	790	230/110 50/60 800
	3 gastro classic	330/270/135	270	manual	1*4	31	610 x 380	200	160	830	230/110 50/60 1250
Compact range	4 small compact	236/185/107	190	manual	1	19,5	390 x 300	310	160	745	230/110 50/60 600
	small compact Modell 2*1	200/245/114	200	manual	2	20,5	475 x 280	340	160	725	230/110 50/60 600
	5 mini compact	210/245/89	245	manual	1	27	380 x 380	310	160	745	230 50 800
	6 compact	280/245/89	245	manual	1	25	450 x 380	310	160	830	230/110 50/60 800
	7 compact Modell 2	280/245/89	245	manual	2	27	450 x 380	310	160	830	230/110 50/60 800
	8 gastro compact Modell 2	333/270/135	270	manual	2	35	610 x 370	490	160	1010	230/110 50/60 1250
	9 gastro compact Modell 3	333/270/135	270	manual	3	35	610 x 370	490	160	1010	230/110 50/60 1250
	10 comfort classic	280/245/89	245	semi-automatic	1	27	600 x 380	145	160	775	230/110 50/60 800
	11 comfort compact Modell 2	280/245/89	245	semi-automatic	2	28	450 x 380	310	160	820	230/110 50/60 800
comfort gastro classic*1	333/270/130	270	semi-automatic	1	38	610 x 380	490	160	1010	230/110 50/60 1250	
comfort gastro compact Modell 2*1	333/270/130	270	semi-automatic	2	38	610 x 380	490	160	1010	230/110 50/60 1250	
comfort gastro compact Modell 3*1	333/270/130	270	semi-automatic	3	38	610 x 380	490	160	1010	230/110 50/60 1250	

*1 no illustration

*2 width/length/depth

*3 retrofittable up to 2 rolls

*4 retrofittable up to 3 rolls

*5 open top

The ALX® tray sealers

1 **small classic** **Classic range**



RETROFITTABLE
2
1 rolls

film width: up to 200 mm work space: 475 x 280 mm
menu trays: max. 210 x 245 x 107 mm sealing technique: manual

4 **small compact** **Compact range**



film width: up to 190 mm work space: 390 x 300 mm
menu trays: max. 236 x 185 x 107 mm sealing technique: manual

2 **classic** **Classic range**



RETROFITTABLE
2
1 rolls

film width: up to 245 mm work space: 600 x 380 mm
menu trays: max. 280 x 245 x 89 mm sealing technique: manual

5 **mini compact** **Compact range**



film width: up to 245 mm work space: 380 x 380 mm
menu trays: max. 210 x 245 x 89 mm sealing technique: manual

3 **gastro classic** **Classic range**



RETROFITTABLE
3
2
1 rolls

film width: up to 270 mm work space: 667 x 380 mm
menu trays: max. 330 x 270 x 135 mm sealing technique: manual

6 **compact** **Compact range**

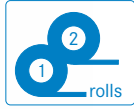


film width: up to 245 mm work space: 450 x 380 mm
menu trays: max. 280 x 245 x 89 mm sealing technique: manual

7

compact Modell 2

Compact range



film width: up to 245 mm
menu trays: max 280 x 245 x 89 mm

work space: 450 x 380 mm
sealing technique: manual

10

comfort classic

Comfort range



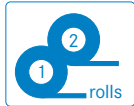
film width: up to 245 mm
menu trays: max. 280 x 245 x 89 mm

work space: 600 x 380 mm
sealing technique: semi-automatic

8

gastro compact Modell 2

Compact range



film width: up to 270 mm
menu trays: max. 333 x 270 x 135 mm

work space: 610 x 370 mm
sealing technique: manual

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comfort compact Modell 2

Comfort range



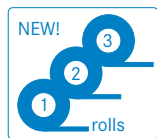
film width: up to 245 mm
menu trays: max. 280 x 245 x 89 mm

work space: 450 x 380 mm
sealing technique: semi-automatic

9

gastro compact Modell 3

Compact range



film width: up to 270 mm
menu trays: max. 333 x 270 x 135 mm

work space: 610 x 370 mm
sealing technique: manual

Optional equipment

· Digital temperature control



· Variety of different sealing frames:

- customized/modified sealing frames obtainable
- with/without silicon seal



· Profile cutting "Tray-Cut" available (patented)

· Energy-saving heat insulation cover plate (no illustration)

· Energy-saving silicon heating unit (no illustration)

