Walker, Michigan, U.S.A. 49534-7564

USER'S OPERATING AND INSTRUCTION MANUAL

MODEL 1308-N & 1308-C

MANUAL FOOD TRAY SEALER

1308S20000CV1

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DESCRIPTION/SPECIFICATIONS

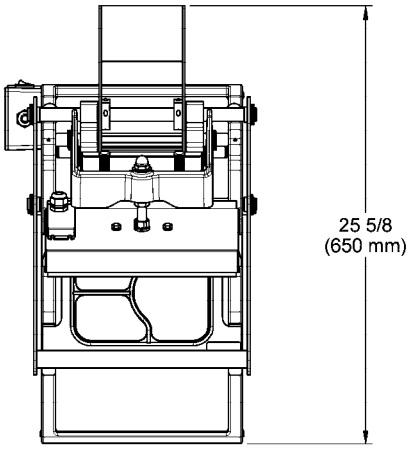
Description

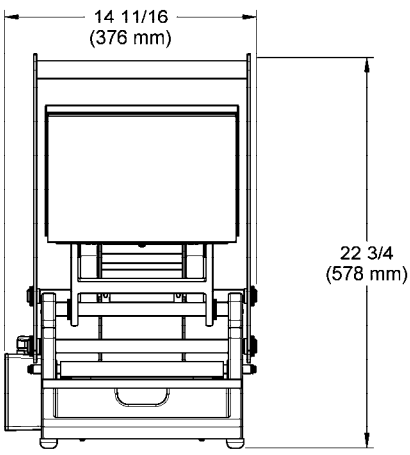
The Oliver Model 1308 Food Tray Sealer is designed and manufactured to ensure a user friendly operation of producing film lidded trays with a cost effective approach.

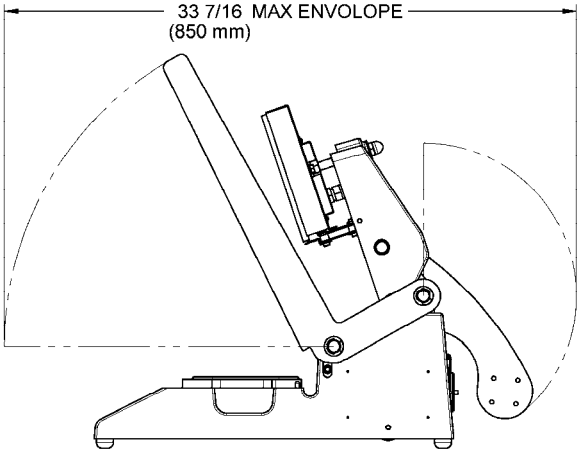
The manually operated machine operates with either a 120 or 230 V.A.C. outlet. The machine was designed to be compact to limit the amount of table space needed to operate.

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)

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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 food 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

TO PROVIDE CONTINUED PROTECTION FROM ELECTRICAL SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY.

LOCKOUT-TAGOUT

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, for models with on/off switch present, always switch the machine off before unplugging the power cord from **BOTH** the unit and the wall. For models without a switch, be sure to unplug power cord from wall outlet before servicing.

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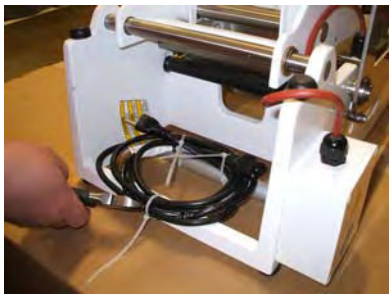
1308 SETUP AND OPERATION GUIDE

- Shipping carton

- Open carton as shown
- Remove parts and packing material

- Remove the 1308 Unit. **TWO PERSON LIFT REQUIRED.**



- Place the 1308 Unit on a table or cart. Snip the plastic ties on the electrical cord.

- Install counterweight *Step 1* Position counter weight as shown.

- Install counterweight *Step 2* Place bottom slots of counterweight over pivot shaft as shown.

- Install counterweight *Step 3* Place upper slots of counterweight over upper handle shaft as shown.

- Install counterweight *Step 4* Counterweight should look like this.

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- Locate the two counterweight holder brackets and plastic knobs

- Install counterweight holder bracket

- Install plastic knob and tighten

- Install counterweight holder bracket on the other side.

- Install plastic knob and tighten

- Installed counterweight shown

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- Remove zip-ties securing handle to base and lift handle

- Handle shown in the upright position

- **For models with a switch**, install power cord plug as shown

- Plug power cord into appropriate voltage wall socket
- At this time, models without a switch have a red light on the electrical box that will illuminate, indicating the machine is powered on

- **For models with on/off switch**, press the red light on the switch to power on the machine. The red light will illuminate, indicating the machine is powered on
- Allow 15 minutes for the heater platen to heat up to temperature

- Install tray carrier using the locating pins in the tray carrier and holes in the frame as shown

- Install film roll in back of unit
- Pull the film from the top of the roll towards the front of the unit
- Placing it between the two white guide rollers

- Pull the film from the top of the roll
- Lift up the black film pinch roller and slide the film under it as shown

- Place a tray in the tray carrier
- Pull the film forward ¼" beyond edge of tray

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- Using both hands pull the handle down

- Pull the handle down all the way to this position and hold down for 1 to 1.5 seconds
- The film is cut at this time

- Lift handle to the upright position
- Remove the sealed tray

- 1308 shown in the upright position ready to seal another tray

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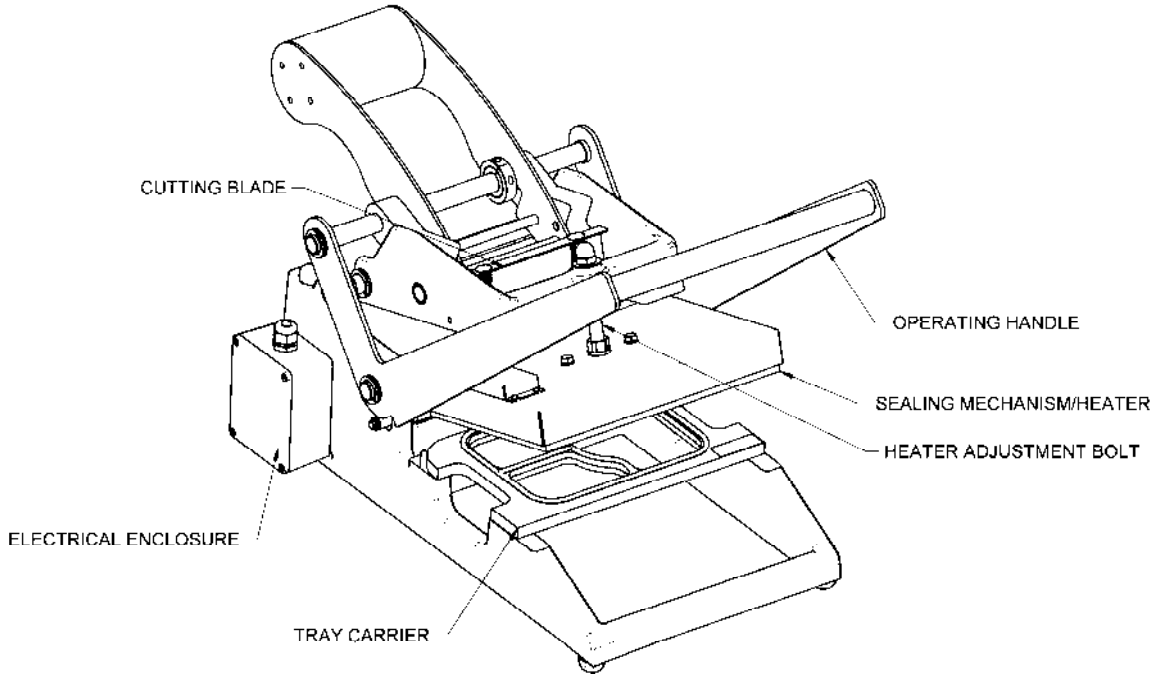
BASIC MACHINE COMPONENTS AND SET UP

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. ****TWO PERSON LIFT REQUIRED****

2. Check to make sure the order is complete, and it has not been damaged during shipment.

3. Place the unit in a suitable location which provides an adequate working space. The location must be sturdy, level, and capable of holding 60lbs. per machine.

4. Remove all packaging materials and shipping restraints such as plastic ties and tape.

5. Install counterweight per instructions on pages 4-1 and 4-2.

6. Raise the handle to full extension.

7. Place film roll in designated area towards the rear of the unit.

8. Thread film through the film pinch roller as shown below.

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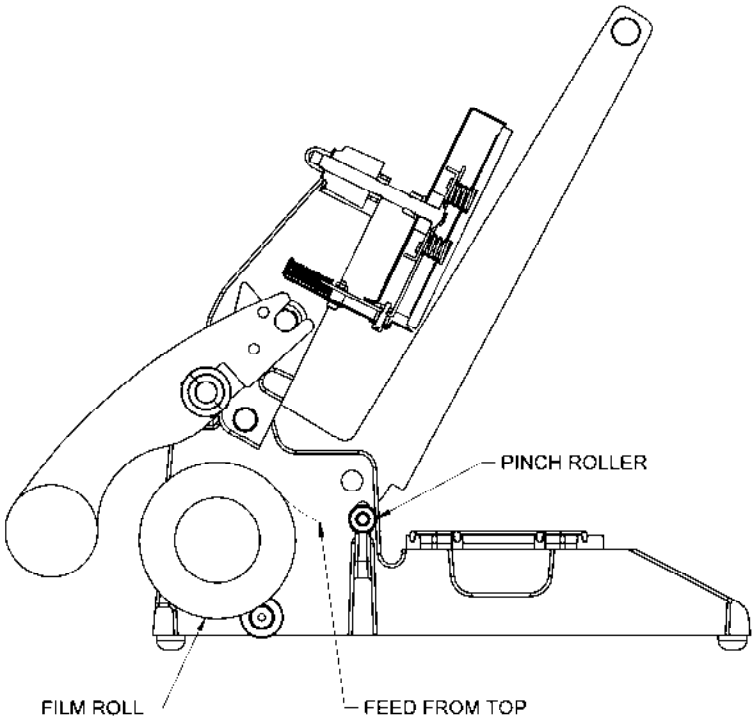
SET UP CONTIUED

NOTE:

FILM SUPPLIED BY OLIVER PRODUCTS COMPANY IS WOUND WITH THE ADHEASIVE SIDE IN. FEED FILM FROM THE TOP OF THE ROLL AS SHOWN.



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OPERATING PROCEDURES

1. CAUTION – To provide continued protection against risk of electric shock, connect only to properly grounded outlets only. Avoid the use of extension cords.

   NOTE: It should take approximately 15 minutes for the machine to warm up to operating temperature.

2. Place tray carrier in its designated area with the dowel pins facing down

3. Place filled tray in tray carrier. Make sure the food in the tray is not higher than the flange of the tray

4. Grasp the corners of the film and pull it straight across the tray going a ¼ inch past the flange of the tray

5. Pull handle down with both hands until it stops. Hold the handle down for 1 to 1.5 seconds.

6. Lift the handle to its upright position.

7. Remove tray from tray carrier.

8. 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.

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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 if it takes less than 18 lbs. force to fully lower operating handle. 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.

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CLEANING AND MAINTENANCE

NOTE

- These cleaning recommendations are not meant to replace plant standard manufacturing procedures or regulatory requirements.
- Do not submerge unit in water. Do not wash down.
- Tray carrier is NOT recommended for automatic dishwashers.

WARNING

- Make sure the unit has been unplugged for a minimum one hour before cleaning machine base, frame or cutter blade. USING CAUTION, the heater platen may be cleaned when it is hot.
- It is important that the surface of the heater platen is kept clean and smooth. Refer to page 7-2 for proper heater platen cleaning procedures.

CAUTION

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

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CLEANING AND MAINTENANCE CONTINUED

CLEANING PROCEDURE - MACHINE FRAME AND BASE

NOTE: SEE HEATER PLATEN AND FILM CUTTER CLEANING SECTIONS FOR SPECIFIC GUIDANCE ON THEIR CLEANING PROCEDURES

1. Unplug the unit and allow one hour for cooling.
2. Remove tray carrier.
3. Wipe down tray carrier with a standard cleaning solution.
4. Use a sanitizing solution to spray and wipe down the rest of the unit.
5. Replace tray carrier.

CLEANING PROCEDURE - HEATER PLATEN

1. For ease of cleaning, machine may be left on when cleaning heater platen. **USE HAND PROTECTION AND CAUTION AS PLATEN WILL BE HOT.**
2. With ONLY water, use a balled up damp cloth to wipe down the surface of platen to remove any food residue or debris.
3. **DO NOT SCRAPE THE SURFACE OF THE PLATEN WITH SHARP OBJECTS AND AVOID THE USE OF METAL TOOLS.**
4. The use of plastic or soft-metal scouring pads such as SCOTCH BRITE™ or CHORE BOY® may be used as a safe and effective means of cleaning the platen. Be sure to wipe all surfaces with a sanitizing agent after cleaning.

CLEANING PROCEDURE - FILM CUTTER BLADE

1. Unplug the unit and allow one hour for cooling.
2. Lift handle up to its resting position.
3. 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.

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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.

ADDITIONAL MAINTENANCE

- The Delrin links located atop the unit should be lubricated with a food grade lubricant once a month to prevent wearing.

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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 there is power at the outlet For models with a switch, verify the switch is in the "on" position with the red light on the switch illuminated
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.

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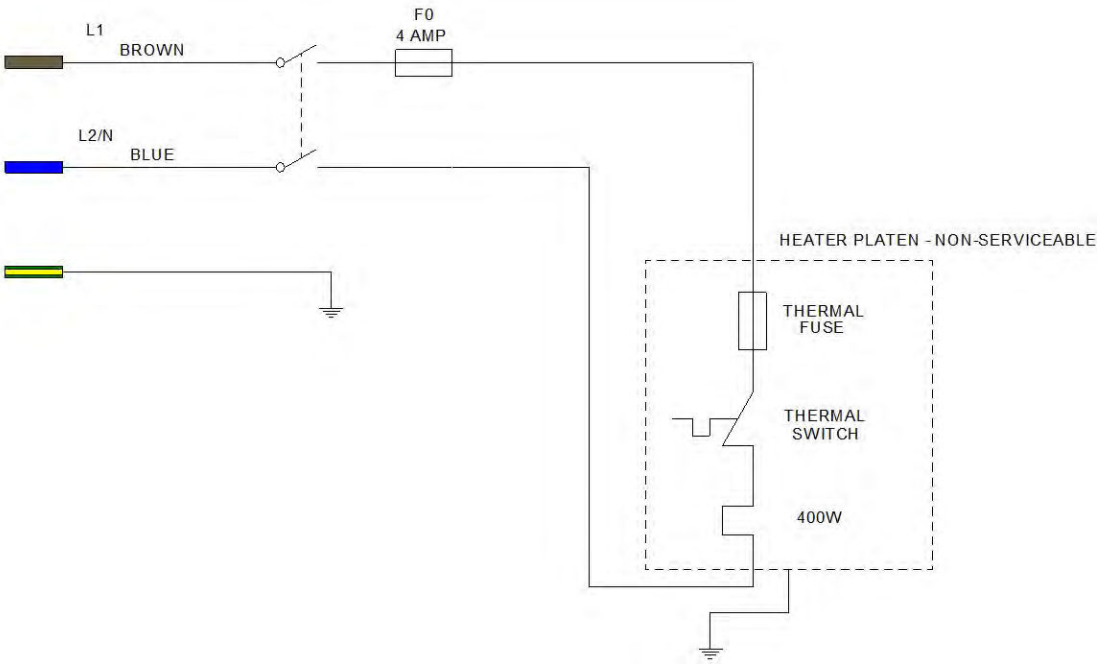
WIRING DIAGRAM

1-60-120V



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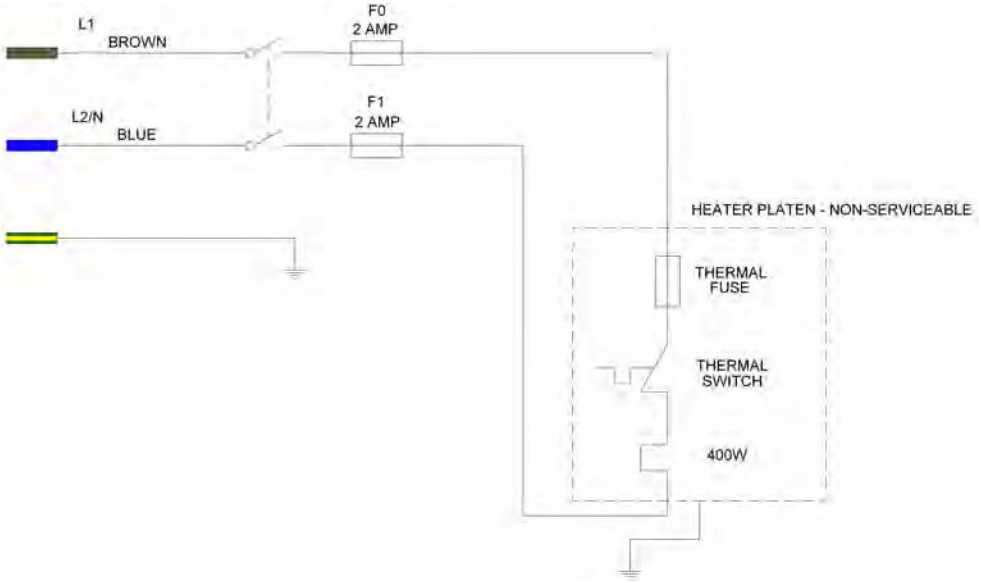
1-60-230V



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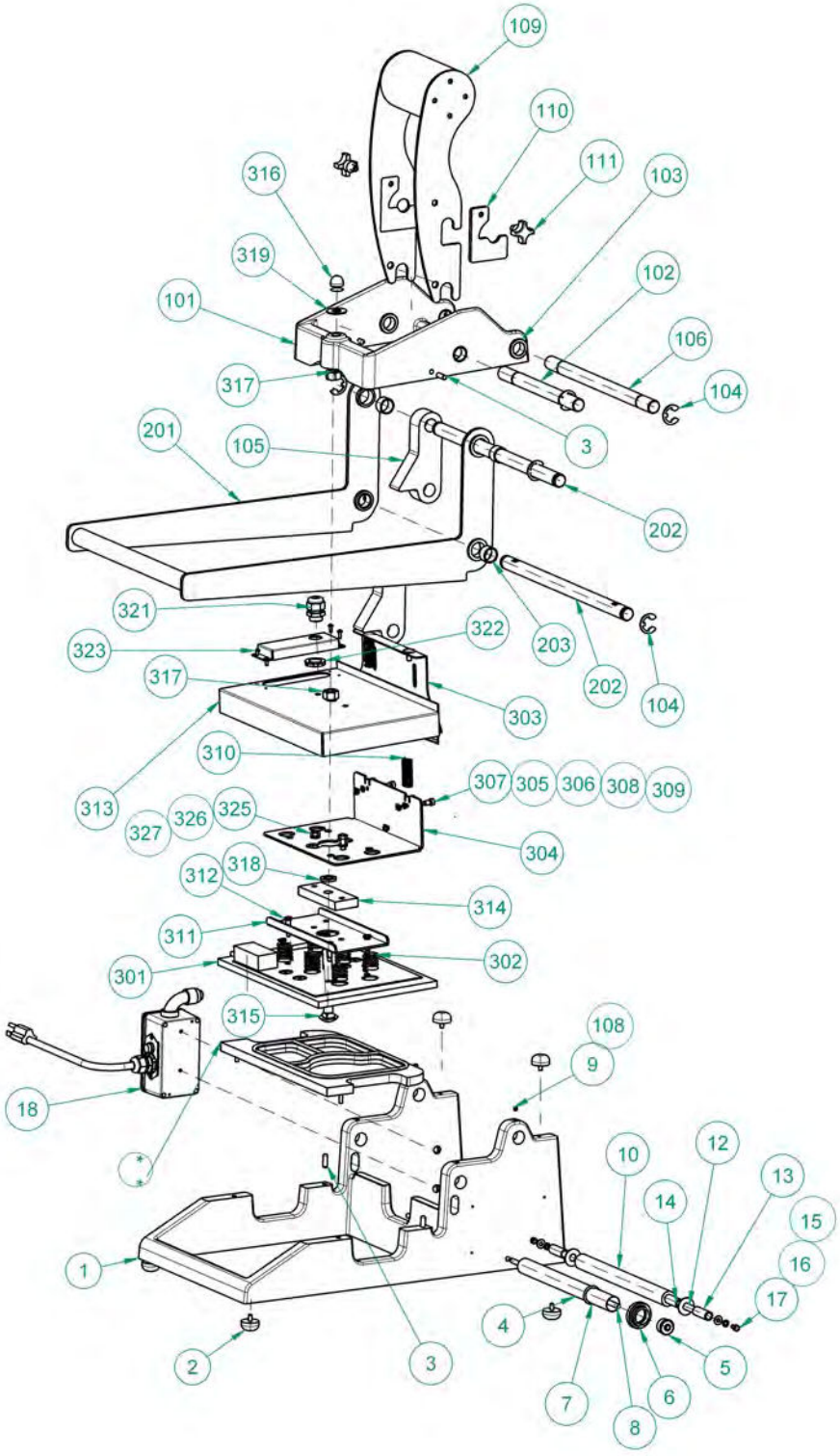
MODEL 1308 HEAT SEALER



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MODEL 1308 HEAT SEALER PARTS LISTS

ITEM NO	PART DESCRIPTION	PART NUMBER	QTY
001	Base	1308-0015-301	1
002	Bumper-Rubber	5902-0035	6
003	PIN-DOWEL 1/4X3/4"	5835-6475	4
004	STST Tube-Aluminum 7/8”	4639-1414-111	1
005	O.D. Bearing-Roll End	71991	2
006	Guide-Roller Film	1908-0041	2
007	O-ring	6909-3211	2
008	Rod-Film Dispensing	1308-0018	1
009	SCREW-SOCSET CUPPT	5842-6121	4
010	Tube-Film Shaft	1308-0016	1
011	Rod Pinch Roller	1308-0072	1
012	Washer flat	5851-9306	2
013	Spacer-Pinch Roller	1308-0073	2
015	WASHER-#10 FLAT	5851-9302	2
016	WASHER-LOCK	5851-9394	2
017	SCREW-HEX HD 10-24	5843-1231	2
018	(See Third Assembly)	----------	
101	Arm-Center	1308-0014	1
102	Shaft-Center Arm Link	1308-0001	1
103	BEARING-SINT BRZ FLNG	5254-3215	4
104	Clip-E Style (3/4” Shaft)	5840-2841	8
105	Link-Center Arm	5502-1900	2

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PARTS LIST CONTINUED

ITEM NO	PART DESCRIPTION	PART NUMBER	QTY
106	Shaft-Mid Pivot	1308-0002	1
108	PLUG-HOLE DOME WHITE 3/16"	5769-3000	4
109	Weight-Counter	1308-0042-1	1
110	Counter Weight	1308-0065	2
111	COVER-CLAMP	1908-0262	2
201	Assembly-Handle	1308-0500-1	1
202	Shaft-Handle Pivot	1308-0007-001	2
203	BEARING SINT BRZ SLV	5254-0306	2
301	Platen-120V Heater	1308-0061-1	1
301	Platen-230V Heater	1308-0061-002	1
302	Spring-Compression	7015-2200	6
303	Blade-Cutting	1308-0098	1
304	Plate-Cutting Blade Mounting	1308-0056	1
305	Spacer-Blade Mounting	1308-0024-001	3
306	NUT-HEX MACHINE #10-24	5832-0578	3
307	Screw-Shoulder 1/4 x 3/8	5842-8997	3
308	WASHER-NATURAL NYLON FLAT	5851-8120	3
309	WASHER-LOCK	5851-9355	3
310	Spring-Compression 2”	7014-4203	2
311	Channel-Spring Backer	1308-0055	1
312	Screw-Shoulder ¼-28 x 3/4	4560-0908-1201	4
313	Cover-Heater	1308-0058	1

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PARTS LIST CONTINUED

ITEM NO	PART DESCRIPTION	PART NUMBER	QTY
314	Bar-Pusher	1308-0057	1
315	Bolt-Carriage ½-13 x 4-1/2”	5804-1722	1
316	NUT-ACORN STD 1/2"-13	5831-8100	1
317	NUT-HEX FULL 1/2-13	5832-0524	2
318	WASHER-1/2" SPRING LOCK	5851-9011	1
319	WASHER-7/16" FLAT	5851-9307	1
320	Box-Relief	1308-0059-1	1
321	Bushing-Strain Relief	5765-1110	2
323	SCREW-ROUND HD 6-32	5843-5210	4
325	SCREW-HEX HD 1/4-20	5843-1005	2
326	WASHER-LOCK 1/4"	5851-9357	2

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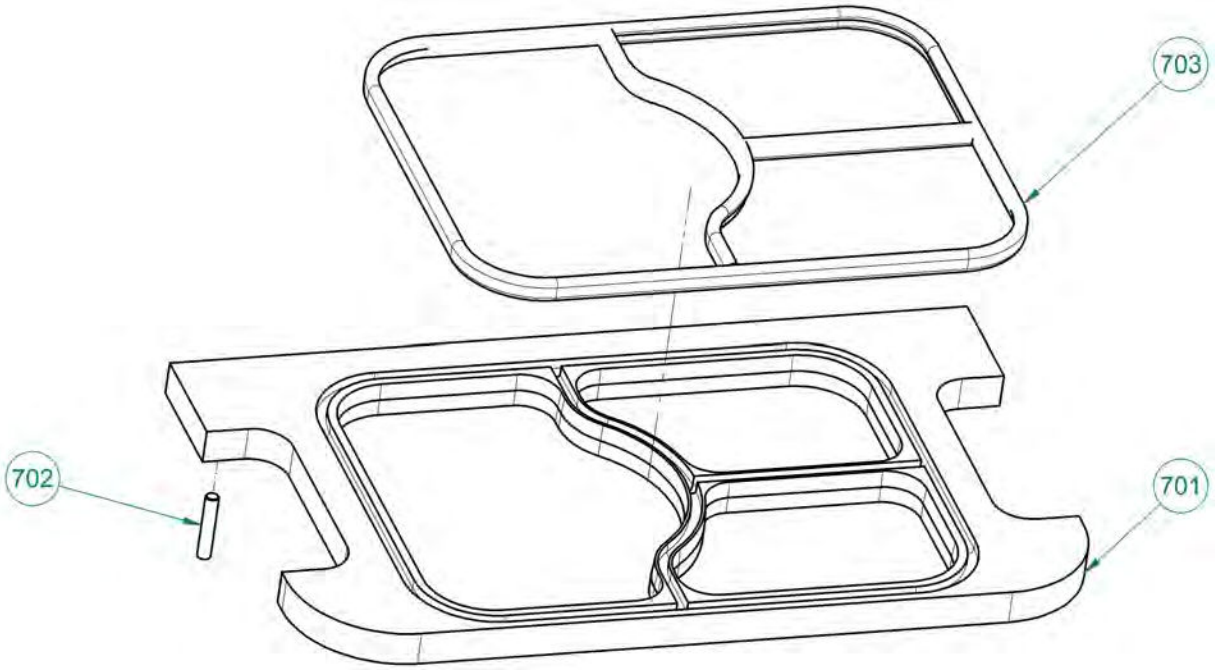
MODEL 1308 CARRIER



MODEL 1308 TRAY CARRIER PARTS LISTS

ITEM NO	PART DESCRIPTION	PART NUMBER	QTY
701*	Carrier-Tray 3 Compartment	1308-0013-0003	1
702	Pin-Dowel 3/16” x 1”	5835-6471	2
703**	Cushion-White Silicone Extruded	6516-0028	**

* 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 OLIVER PRODUCTS @ 800-253-3893

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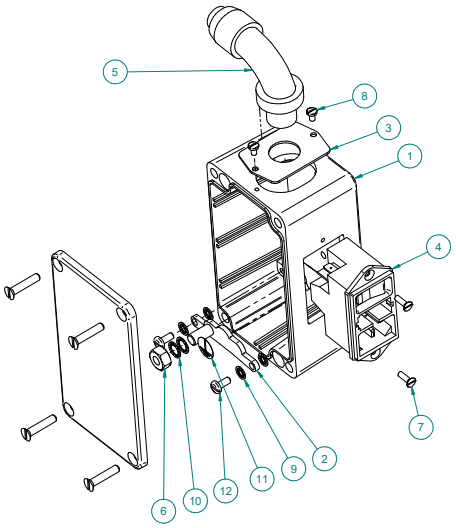

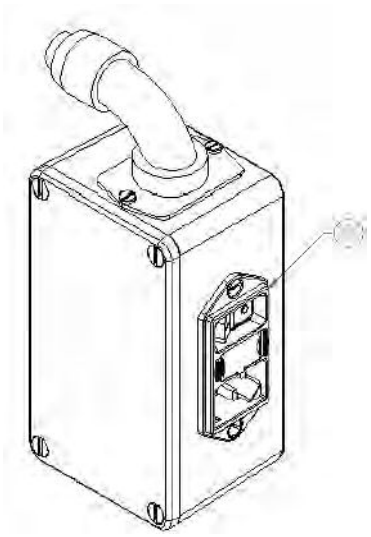

MODEL 1308-N ELECTRICAL BOX **MODEL 1308-C ELECTRICAL BOX**

ITEM NO	PART DESCRIPTION	PART NUMBER	QTY
1	Enclosure-Electrical (1308-CE) small	1308-0060-2	1
2	Brace-Ground	1308-0062	1
3	Plate-Elbow	1308-0071	1
4	Inlet-Entry 1 Pole W/Light	5746-7910	1
5	Connector-90 PVC Elbow	5765-6312	1
6	Nut-Hex 1/4-20 STST	5832-0520	1
7	Screw-Flat Head 4-40	5843-5022	2
8	Screw-Pan Head 4-40	5843-5520	2
Not Shown	Cord-U.S./Canada 10A Cord	5765-8374	1
Not Shown	Fuse- Fuse-5 X 20 Mm 250V 4A	5725-9571	1
Not Shown	Fuse Drawer W/Shorting Bar	5746-7950	1
***** Parts below only used on 1308-C (230V UK/AU Models)***			
13	Inlet-Entry 2 Pole W/Light	5746-7911	1
Not Shown	Fuse-5 X 20 Mm 250V 2A	5725-9500	2
Not Shown	Fuse Drawer – 2 Fuses	5746-7951	1

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WARRANTY

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

LABOR
Oliver Packaging & Equipment 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 Packaging & Equipment or an Oliver Packaging & Equipment Authorized Service Dealer, in accordance with Oliver Packaging & Equipment'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 Packaging & Equipment to have been defective in materials workmanship, if the defect materially impairs the value of the equipment to Buyer. Oliver Packaging & Equipment has no obligation as to parts or components not manufactured by Oliver Packaging & Equipment, but Oliver Packaging & Equipment assigns to Buyer any warranties made to Oliver Packaging & Equipment 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 Packaging & Equipment 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 PACKAGING & EQUIPMENT MAKES NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR PURPOSE REGARDING THE EQUIPMENT COVERED BY THIS WARRANTY. Oliver Packaging & Equipment neither assumes nor authorizes any person to assume for it any other obligations or liability in connection with said equipment. OLIVER PACKAGING & EQUIPMENT SHALL NOT BE LIABLE FOR LOSS OF TIME, INCONVENIENCE, COMMERCIAL LOSS, INCIDENTAL OR CONSEQUENTIAL DAMAGES.

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WARRANTY PROCEDURE

1. If a problem should occur, either the dealer or the end user must contact the Customer Service Department and explain the problem.

2. The Customer Service Manager will determine if the warranty will apply to this particular problem.

3. If the Customer Service Manager approves, a Work Authorization Number will be generated, and the appropriate service agency will perform the service.

4. The service dealer will then complete an invoice and send it to the Customer Service Department at Oliver Packaging & Equipment Company.

5. The Customer Service Manager of Oliver Packaging & Equipment Company will review the invoice and returned parts, if applicable, and approve for payment.

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RETURNED PARTS POLICY

This policy applies to all parts returned to the factory whether for warranted credit, replacement, repair or re-stocking.

Oliver Packaging & Equipment Company requires that the customer obtain a Return Material Authorization (RMA) number before returning any part. This number should appear on the shipping label and inside the shipping carton as well. All parts are to be returned prepaid**.** Following this procedure will insure prompt handling of all returned parts.

To obtain an RMA number contact the Repair Parts Deptartment toll free at (800) 253-3893.

Parts returned for re-stocking are subject to a **RE-STOCKING CHARGE**.

Thank you for your cooperation,

Repair Parts Manager
Oliver Packaging & Equipment Company