

HEATED CLING FILM TABLE UNIT FOR FOOD WRAPPING  
2 ROLLS

S 32



INSTRUCTIONS FOR USE

<b>Instructions for use</b>		<b>REV.:</b>	<b>A</b>
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## INTRODUCTION



### WARNING

In the event of any difficulties with commissioning, operation or servicing:  
 → Contact our after-sales service on **+33 (0)4 72 23 23 98**.

This manual will enable you to optimise the use and maintenance of your appliance.  
**The instructions given must be followed strictly.**

The specifications and information provided in this manual may be subject to modifications without notice.

Although all precautions are taken to ensure that the information provided in this document is accurate, **L2G-BM Productions** cannot be held liable for any errors or omissions in the images or text.

The references mentioned in the text relate to spare parts.

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## **GENERAL**

Equipment for packaging trays of food by wrapping in cling film.  
Numerous applications: fruit and vegetables, cheese, meat, delicatessen, poultry, catered foods, fish, etc.

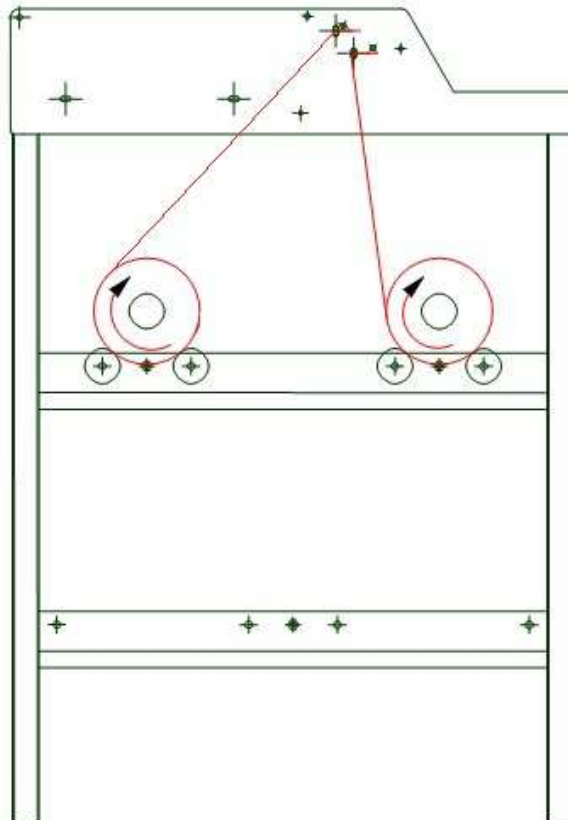
## **SPECIFICATIONS**

- Type of machine: S 32 heated cling film table unit, 2 rolls
- Food-grade stainless steel version
- Table unit dimensions excluding accessories: L 690 x D 650 x H 950 mm
- Maximum width of film: 600 mm
- Trays to be used: expanded polystyrene.
- Power supply and use voltage: 230 V + earth - 50/60 Hz
- Power rating: 360 W
- Temperature of heated areas:
  - approx. 140°C to seal
  - approx. 190°C to cut
- Noiseless operation
- COMPLIANT WITH CE STANDARDS
- Weight: 24 kg

**S 32 HEATED TABLE UNIT****PREPARATION****WARNING**

**Goods are shipped at the customer's risk.** It is the customer's responsibility to check the condition of the goods and to submit any reservations to the shipping company.

- Unpack your **S 32** table unit.
- Remove the protective plastic film from the stainless steel.
- Extend the wrapping rack from its slot.
- Position the **S 32** table unit and ensure that it is level by adjusting the feet (item 6, page 8).
- Position the roll of film as shown in the diagram below.
- Feed the film under the pressure rollers (as shown below).



**S 32 HEATED TABLE UNIT****CONNECTIONS****WARNING**

The heated plate reaches a temperature in excess of 100°C.  
Any prolonged contact with the plate may result in burns.

- The power supply voltage is 230 V, single-phase.
- The power output is 360 W.
- Plug the power cable into a standardised 16 A socket with earth connection.
- Press the I/O button to switch on the machine.
- Allow the machine to heat up for 15 minutes before carrying out tests.
- The electrical circuit is protected with a fuse (item 2, page 7).



NOTE: The fuse holder (item 3, page 7) must be moderately tight and tightened by hand.

**USE**

- Switch on the appliance.
- Wait for the heating plate to heat up (approximately 15 minutes).
- Firstly, position the tray to be packaged on the removable plate, up against the limit stop on the user side.
- Take hold of the cling film on each side of the tray, the film having been positioned under the pressure roller (see diagram).
- Pull out the necessary amount of film to wrap the tray.
- Lift the tray and pull the film, keeping it slightly taut.
- Cut the film by allowing it to touch the heated ridge and place the tray on the wrapping rack.
- Pull on the film at each side and fold the excess under the tray.
- Position the tray on the heated plate to seal the film.

**ADVANTAGES**

- Made from food-grade stainless steel
- Non-stick cutting and sealing part (patented system)
- Compliant with health and safety regulations (no chlorine fumes)
- Removable wrapping rack
- Roll brake system

**S 32 HEATED TABLE UNIT****SERVICING****WARNING**

The Teflon-coated heated plate must never be cleaned using a sharp object or an abrasive material, in order to avoid damage to the Teflon coating. A dry cloth is sufficient.

- Take care to avoid spilling liquid on the heating element, switch and fuse holder during cleaning.

**WARNING**

**TO AVOID ELECTRIC SHOCKS, ALL CLEANING, MAINTENANCE AND SERVICING MUST BE CARRIED OUT WITH THE MACHINE SWITCHED OFF AND UNPLUGGED FROM THE POWER SUPPLY.**

## TROUBLESHOOTING

### The machine no longer works

- Check that the "START/STOP" switch is lit.
- Check the condition of the fuse and replace it if necessary.

### The plate no longer heats

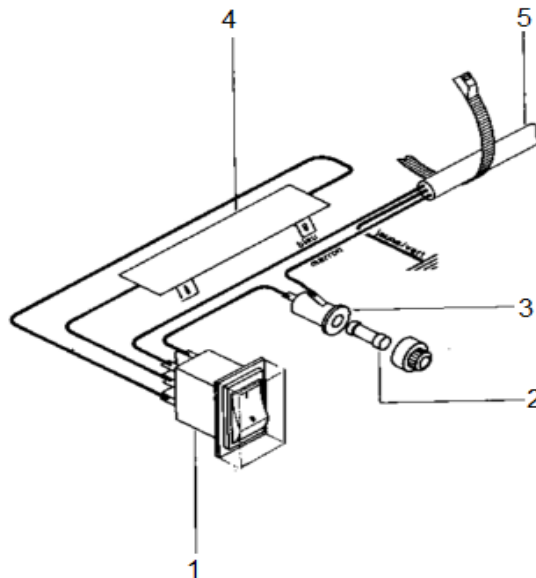
- Check the power supply to the element.
- Check to see if the element has short-circuited.



### The machine does not cut properly

Re-tighten the thumbscrew (item 5, page 8) for the roller brake plate (see diagram) so as to keep the film taut during cutting.

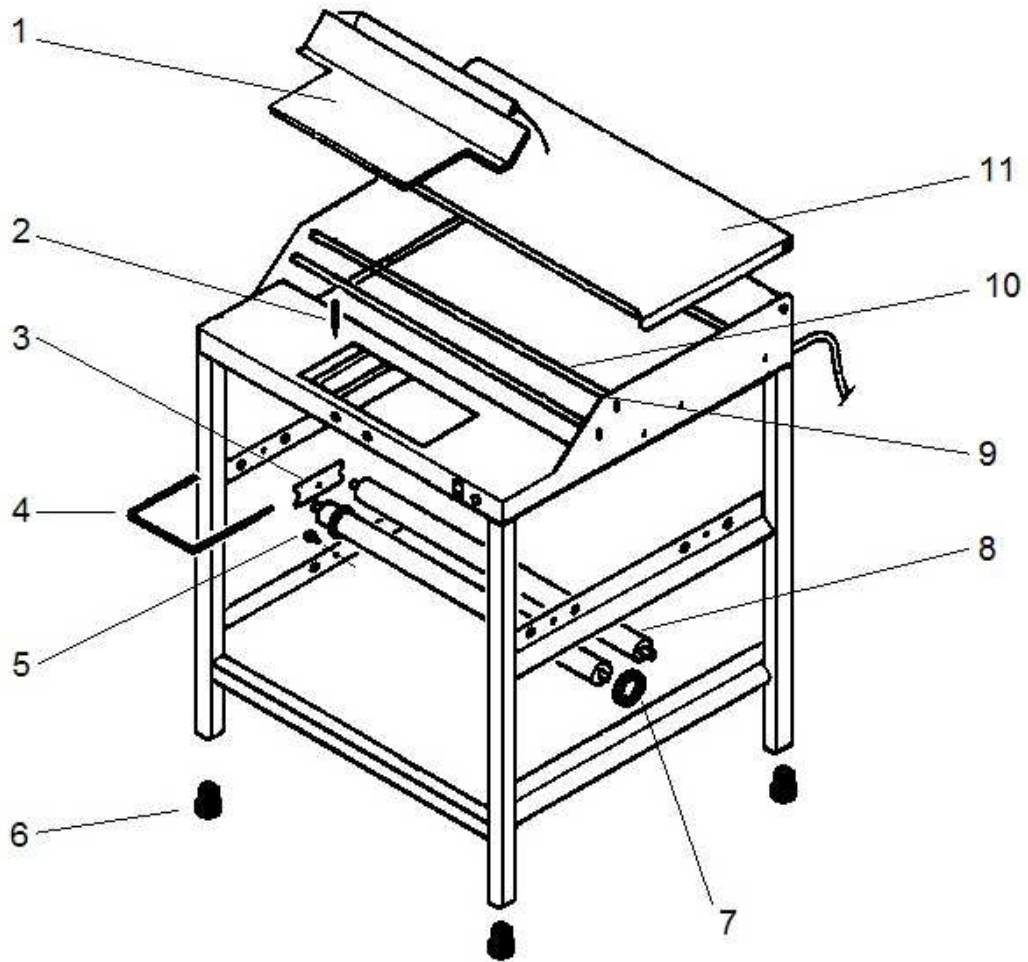
## DIAGRAM AND REFERENCES OF ELECTRICAL COMPONENTS



ITEM	REFERENCE	DESCRIPTION	QUANTITY
1	20302015	Switch with light	1
2	20310001	2 A delayed fuse, 5 x 20 mm	1
3	20303001	Fuse holder, 5 x 20 mm	1
4	20409001	360 W element, 460 x 40 x 4 mm	1
5	20301002	Grey power cable	1

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## SPARE PART ITEM CODES





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### LIST OF SPARE PARTS

<b>ITEM</b>	<b>REFERENCE</b>	<b>DESCRIPTION</b>	<b>QUANTITY</b>
1	66	HEATED PLATE, 600 MM	1
2	20507001	M4x50 SPACER	4
3	3261	ROLLER BRAKE PLATE, 40 MM	2
4	4061	FILM WRAPPING RACK	1
5	20502001	PLASTIC THUMBSCREW, M6x17	2
6	20509005	ADJUSTABLE PLASTIC FOOT, 30 x 30 MM	4
7	2084	ADJUSTMENT RING, DIAM. 40 MM	4
8	20528002	PVC ROLLER, 40 x 620 MM	4
9	4047	FILM PRESSURE SHAFT	2
10	3258	FILM HOLDING SHAFT	3
11	4257	REMOVABLE PLATE, L. 33 MM	1