



Grand Rapids, Michigan, U.S.A. 49504-5298

USER'S OPERATING AND INSTRUCTION MANUAL

MODEL 1308-C & 1308-N

HEAT SEALER

1308S20000CV1



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REV. 1/26/09



DESCRIPTION/SPECIFICATIONS

Description

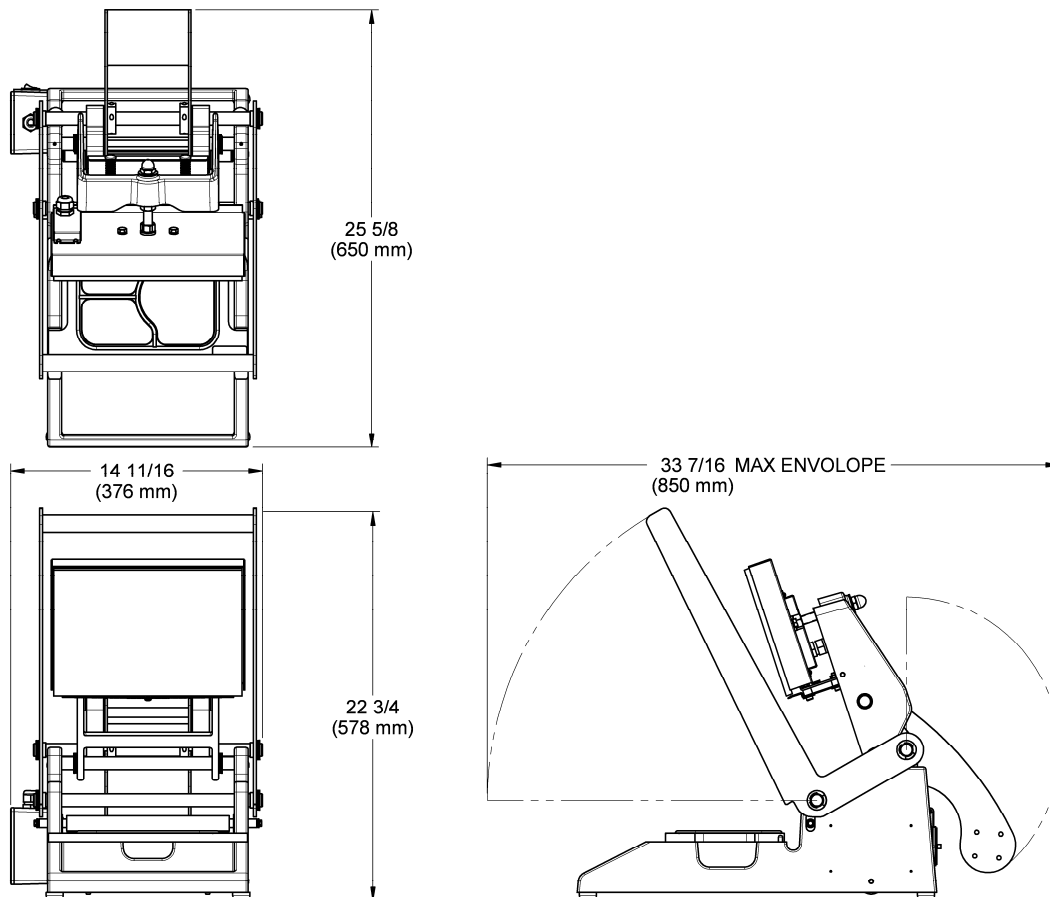
The Oliver Model 1308 Heat Sealer is designed and manufactured to ensure a user friendly operation of producing film lidded trays with a cost effective approach.

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)



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 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

DO NOT USE FOR OTHER THAN ORIGINALLY INTENDED PURPOSE.

LOCKOUT-TAGOUT

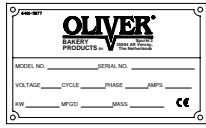





It is very important that the unit should be free of any unexpected energization, or be able to release hazardous energy during service or maintenance activities. Therefore, always switch the machine off before unplugging the power cord from **BOTH** the unit and the wall.



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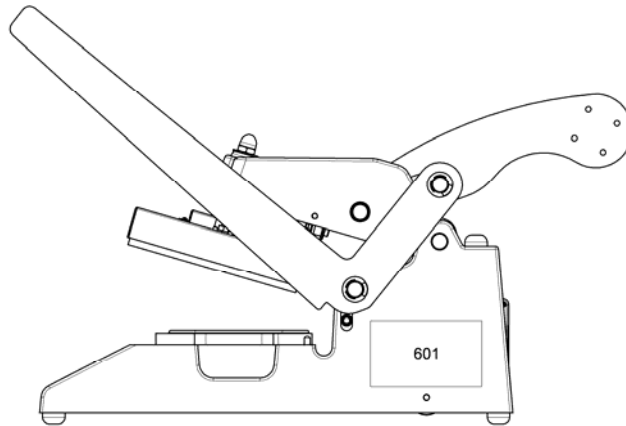
NAMEPLATE/PICTOGRAM PARTS LIST (INTERNATIONAL MODELS ONLY)

ITEM NO	PART DESCRIPTION	PART NUMBER
601	 "OLIVER"	6401-5076
603	 "STAY CLEAR"	6401-9043
604	 "CONSULT OPERATORS....."	6400-3039
605	 "ELECTRICAL SHOCK"	6400-5009
606	 "UNPLUG BEFORE OPENING"	6402-1028
607	 "HOT SURFACE"	6400-8021

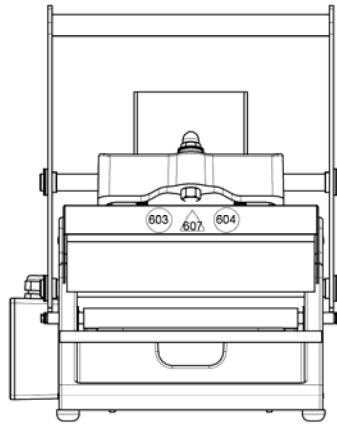
****SEE SHEET 3-2 FOR NAMEPLATE LOCATIONS BY ITEM NUMBER**



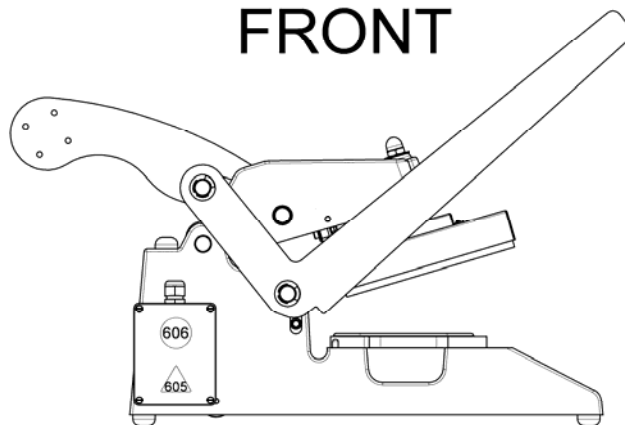
NAMEPLATE/PICTOGRAM LOCATIONS BY ITEM NUMBER



RIGHT



FRONT



LEFT



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1308 SETUP & OPERATION GUIDE



- Shipping carton



- Open carton as shown
- Remove parts and packing material



- Remove the 1308 Unit



- Place the 1308 Unit on a table or cart



- Snip the plastic ties on the electrical cord



- Install Counterweight
- Step One



- Step Two



- Step Three



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- Step Four



- Install the two counterweight holders and plastic knobs



- Install holder
- Step One



- Install Plastic Knob and tighten



- Install holder and knob on other side



- Install Holder
- Step One



- Install Plastic Knob and tighten
- Step Two



- Showing the counterweight installed



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- Hold down on the handle and remove the strap



- Lift Handle



- Handle shown in the upright position



- Install power cord plug as shown



- Plug power cord in 115V wall socket



- With handle in the upright position push in on the rocker switch to the "I" position (POWER ON)
 - Allow 30 minutes for the heater platen to heat up to temperature



- Install tray carrier
- Step One



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



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- 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 slid the film under it as shown



- Place a tray in the tray carrier
- Pull the film forward 1/4" beyond edge of tray



- Using both hands pull the handle down



- Pull the handle down all the way to this position and hold it down for 1/2 to 1 seconds
- The film is cut at this time



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



- Shown in the upright position ready to seal another tray



OPERATING PROCEDURES

1. Plug the power cord into a properly grounded outlet. Avoid the use of extension cords.
2. Pusher rocker switch to “On” position (red light indicates on).

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

3. Place tray carrier in its designated area with the dowel pins facing down
4. Place filled tray in tray carrier. Make sure the food in the tray is not higher than the flange of the tray
5. Grasp the corners of the film and pull it straight across the tray going a ¼ inch past the flange of the tray
6. Pull handle down with both hands until it stops. Hold the handle down for approximately 2 seconds.
7. Lift the handle to its upright position.
8. Remove tray from tray carrier.
9. 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.

Rev 2-24-09



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.

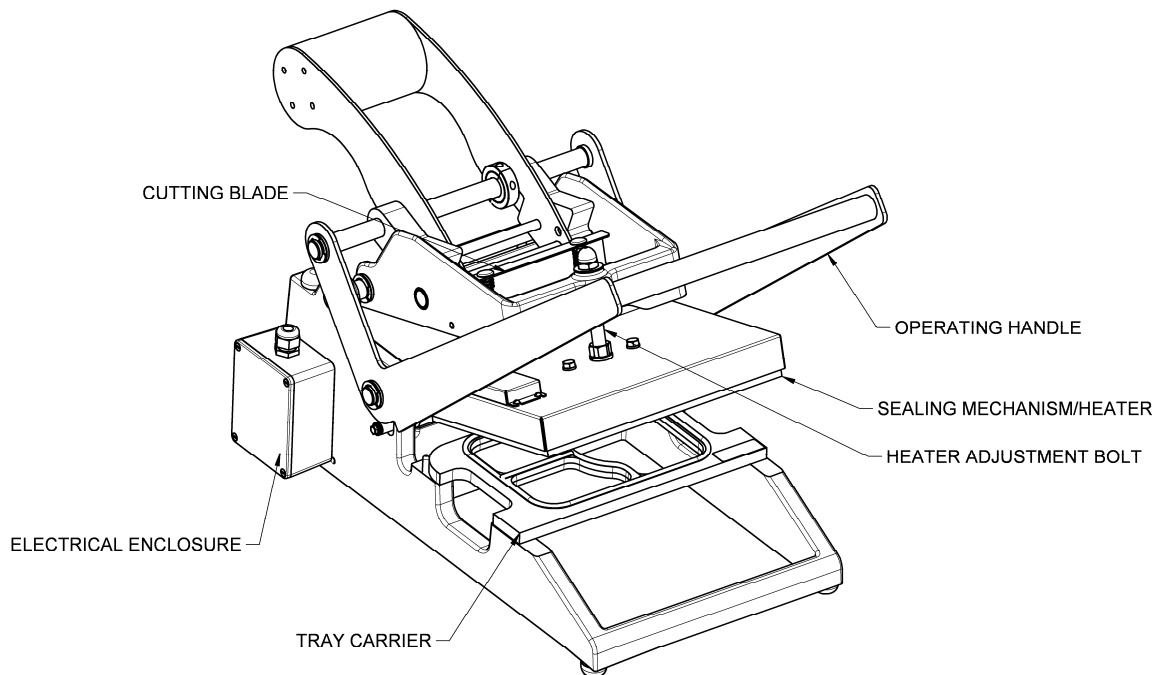
A poor seal will occur if the product in the tray contaminates the tray flange or the pressure generated by the sealing mechanism is less than 15lbs. The pressure can be adjusted by removing the acorn nut atop the center arm and giving a few turns to the nut on the heater adjustment bolt. This will expose 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.



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. Check to make sure the order is complete, and it has not been damaged during shipment.
2. 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.
3. Remove all packaging materials and shipping restraints such as plastic ties and tape.
4. Raise the handle to full extension.
5. Place film roll in designated area towards the rear of the unit.
6. Thread film through the film pinch roller as shown below.



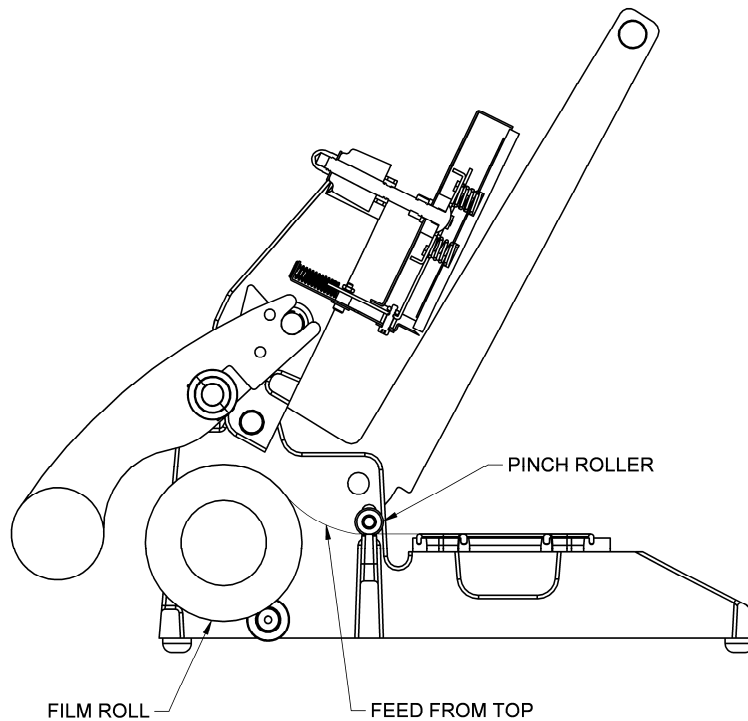
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SET UP CONTIUED

NOTE:

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





CLEANING AND MAINTENANCE

NOTE

- These cleaning recommendations are not meant to replace plant standard manufacturing procedures or regulatory requirements.
- If the machine has been in operation, allow the unit to cool before cleaning.
- Do not submerge unit in water. Do not wash down.
- Tray carrier is NOT recommended for automatic dishwashers

CAUTION

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

WARNING

- Make sure the unit has been unplugged for a minimum one hour before cleaning.
- It is important that the surface of the heater platen is kept clean and smooth. Regularly clean the *OLIVER Model 1308* with a mild cleaner and a damp cloth. If food product comes in contact with the surface of the platen, it tends to burn on and become hard. This results in an irregular surface on the face of the platen which can result in poor seals. If this happens, it will be necessary to remove this contaminate material. When cleaning care must be taken to avoid scratching or gouging the surface of the platen. **DO NOT SCRAPE THE SURFACE OF THE PLATEN WITH SHARP OBJECTS AND AVOID THE USE OF METAL TOOLS.** The use of plastic or soft-metal scouring pads such as SCOTCH BRITE™ or CHORE BOY® provides a safe and effective means of cleaning the platen. Be sure to wipe all surfaces with a sanitizing agent after cleaning.

CAUTION

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.



CLEANING AND MAINTENANCE CONTINUED

CLEANING PROCEDURES

1. Unplug the unit and allow one hour for cooling.
2. Remove tray carrier.
3. Place tray carrier in the dishwasher or wipe down with a standard cleaning solution.
4. Lift operating handle to expose the bottom side of the heater, and then wipe off the heater platen.
5. Use a sanitizing solution to spray and wipe down the rest of the unit.
6. Replace tray carrier

NOTE

THE DELRIN LINKS LOCATED ATOP THE UNIT SHOULD BE LUBRICATED WITH A FOOD GRADE MATERIAL ONCE A MONTH TO PREVENT WEARING.

CLEANING THE CUTTER BLADE

1. Lift handle up to its resting position.
2. 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.



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.

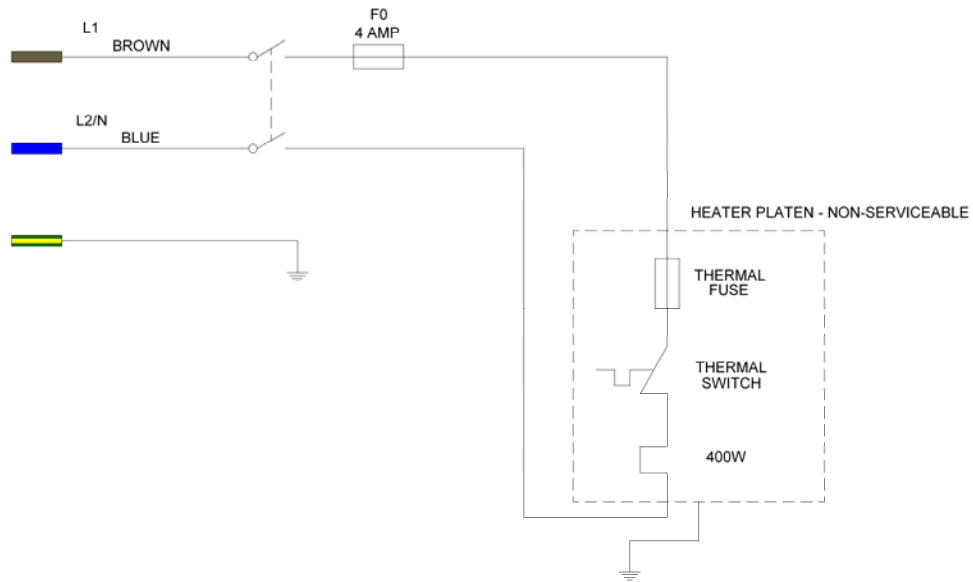
DISPOSAL PROCEDURE

When considering disposing of your unit, please contact local authorities for any special instructions.



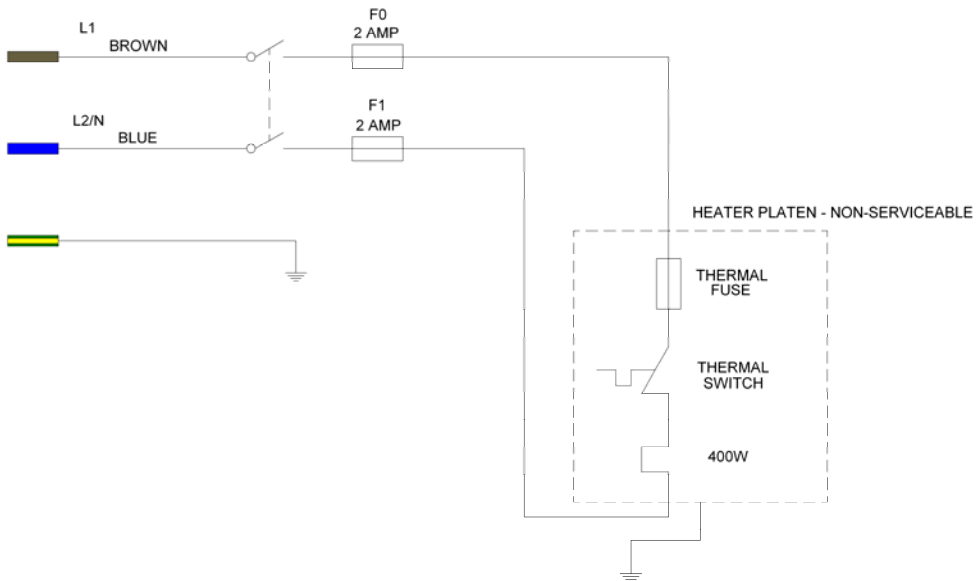
WIRING DIAGRAM

1-60-120V



REF. W/D 1308C12002

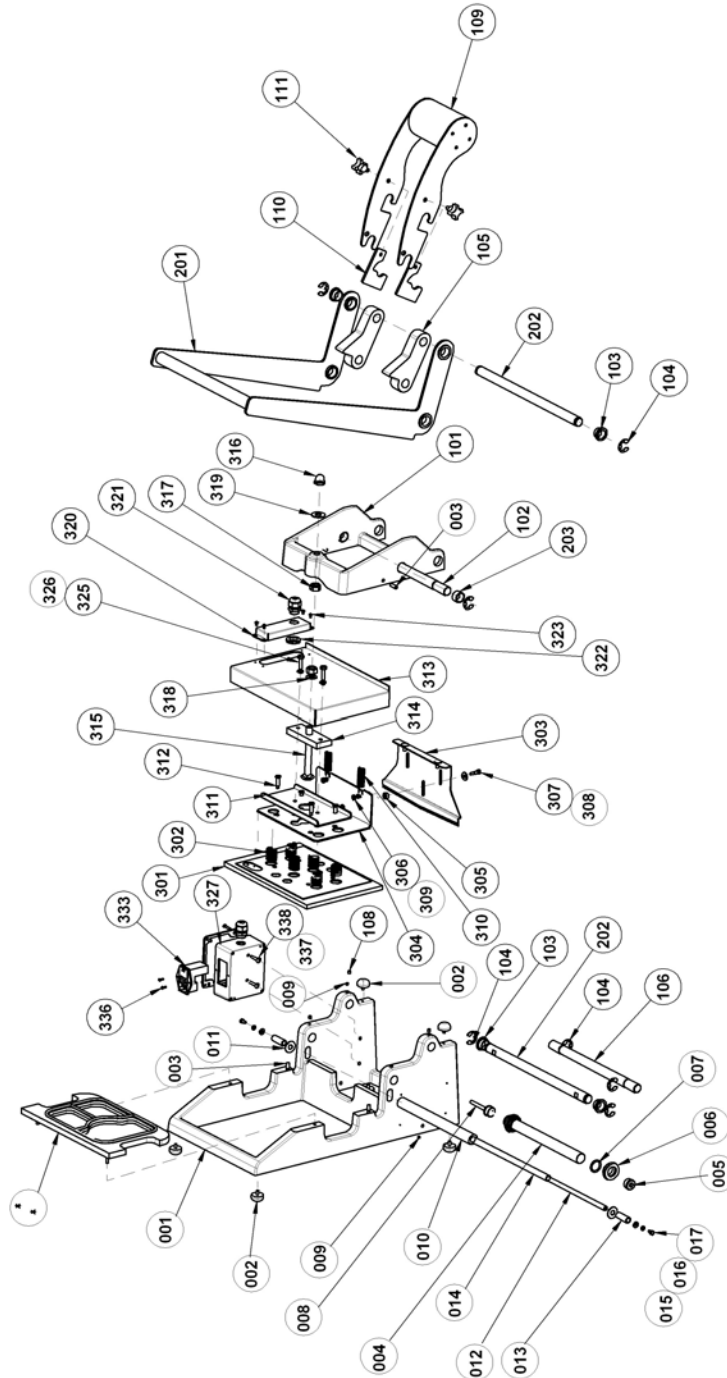
1-60-230V



REF. W/D 1308C12000



MODEL 1308 HEAT SEALER



Rev 8-15-09



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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" STST	5835-6475	2
004	Tube-Aluminum 7/8" O.D.	4639-1414-1116	1
005	Bearing-Roll End	5252-3002	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	5842-6120	4
010	Tube-Film Shaft	1308-0016	1
011	WASHER-FLAT	5851-9306	2
012	Roller-Pinch	1308-0048-1	1
013	Spacer-Pinch Roller	1308-0049-1	2
014	WASHER-FLAT	1308-0050	1
015	WASHER-#10 FLAT	5851-9302	2
016	WASHER-LOCK	5851-9394	2
017	SCREW-HEX HD 10-24	5843-1231	2
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	1308-0002-001	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	1
203	BEARING SINT BRZ SLV	5254-0306	2
301	Platen-120V Heater	1308-0062	1
301	Platen-230V Heater	1308-0061-002	1
302	Spring-Compression	7015-2200	6
303	Blade-Cutting	1308-0011-1	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 1/4-28 x 3/4	4560-0908-1201	4
313	Cover-Heater	1308-0058	1

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PARTS LIST CONTINUED

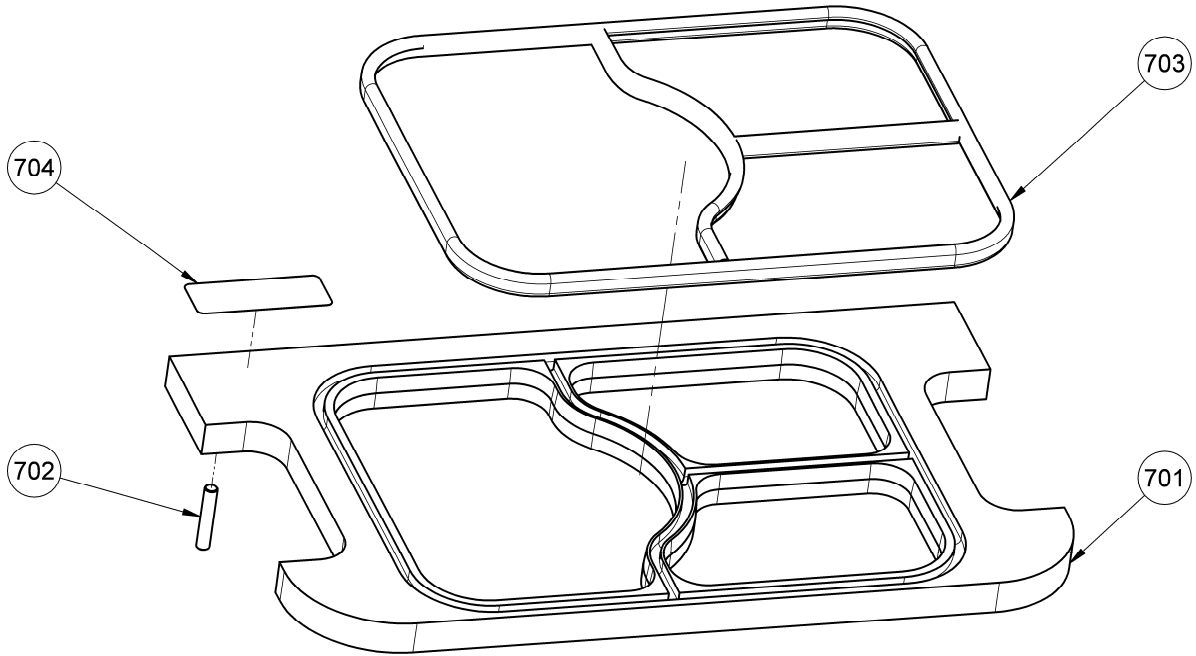
ITEM NO	PART DESCRIPTION	PART NUMBER	QTY
314	Bar-Pusher	1308-0057	1
315	Bolt-Carriage 1/2-13 x 4-1/2"	5804-1722	1
316	NUT-ACORN STD 1/2"-13	5831-8100	1
317	NUT-HEX FULL 1/2-13	5832-0524	2
318	WASHER-1/2" SPRING LOCK	5851-9011	1
319	WASHER-7/16" FLAT	5851-9307	1
320	Box-Relief	1308-0059	1
321	Bushing-Strain Relief	5765-1110	2
322	Nut-Hex Head Lock (PG-11)	5766-7786	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
327	Enclosure-Electrical	1308-0060-2	1
329	Brace-Ground	1308-0062	1
333	INLET-POWER-1 POLE W/SWITCH	5746-7902	1
333	Inlet-Fused Power w/ Switch (2 pole)	5746-7901	1
334*	Fuse-5 x 20 mm (4Amp)	5725-9571	1
334*	Fuse-5 x 20 mm 230V	5725-9500	1
336	SCREW-ROUND HD 4-40	5843-5190	2
337	NUT-HEX MACHINE #10-24	5832-0578	2
338	SCREW-SLTD TRSHD MACH 10-24	5843-5389	2

* Item Not Shown **Bold items are required for 120V North American sale**

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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	**
704	Nameplate-"US Patent 5,791,120"	6402-1014	1

* 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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