



Lettuce Wrapping Machine

Excellent Performance - Simple Operation

AUTO PACK

NV-652 ■ NV-852



NV-652 model
Hour ability = 650 pieces

It touches the lettuce kindly.
And it is easy for a person.



NV-852 model
Hour ability = 850 pieces

Heat seal type

It do not generate the smoke and the unpleasant smell. Because it operates by low temperature seal (150°C).

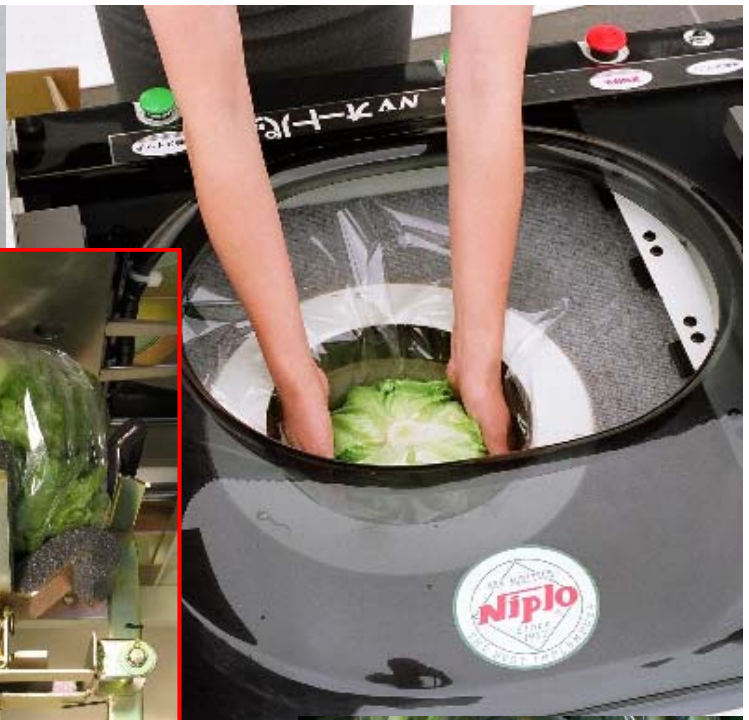
Microcomputer control

You can perform safe and certain work by simple

Automatic operating

Simply place a piece of Lettuce into the loading arm. As soon as the operator removes their hands, the machine activates and wraps and seals the lettuce. The tightness of the plastic wrap can be easily adjusted by the simple turn of one dial.





The wrapping of various vegetables which did round form is possible.

Lettuce • Cabbage • Broccoli • Cauliflower • etc.



Specifications		
Model	NV-652	NV-852
Overall Length	1270mm (50inches)	1270mm (50inches)
Width	820mm (32.28inches)	820mm (32.28inches)
Height	910mm (35.82inches)	910mm (35.82inches)
Weight	170kg (374pounds)	170kg (374pounds)
Power Source	A. C. 100V	A. C. 100V
Power Consumption	450w	450w
Wrapping Capacity	650 pieces per hour	850 pieces per hour
Types of Produce	Lettuce • Cabbage • Broccoli • Cauliflower • etc.	
Wrapping Dimensions	Less than 220mm(width) × 190mm(height) = 9 × 8 inches	
Seal Method	Heat Seal	Heat Seal
Film Material	OPP(polypropylene) • OPS(polystyrene)	
Film Thickness	0.015mm (0.0006inches)	0.015mm (0.0006inches)
Film Shape	Rolled Film (1000 m ≒ 1094 yards rolled)	
Film Width	530~630mm(20.8~24.8inches)	530~650mm(20.8~25.6inches)
Film Cut Length	470mm ~ 630mm (18.5 ~ 24.8inches) Adjustable	
Extra Need Equipment	Air Compressor (More than 1.5kw output power, and 13 gallons tank capacity.) Common use air pressure = 0.6Mpa	

Agency shop

Distributed in Japan

Kyodo Service Co., Ltd.

3122-2 Shiokawa Ueda-city Nagano Japan
 Tel : +81-268-36-2327 Fax : +81-268-35-0282
<http://www.kyodo-service.co.jp>

Manufactured by

Matsuyama Co., Ltd.

5155 Shiokawa Ueda-city Nagano Japan
 Tel : +81-268-42-7500 Fax : +81-268-42-7520