



# SAXON

## SH1000 'HOT AIR' SEALER

PATENTED 'HOT AIR' CONTINUOUS HEAT SEALER



The SAXON SH1000 'hot air' sealer uses the principle of heat transfer by convection. It uses ambient air which is transmitted to specially designed heating capsules, where it is then passed over heating cartridges and then blown onto the bag to promote the sealing process.



- Improved airflow to heaters
- New mainframe simplified design
- Stainless Steel housing
- Secure seal with crimp pressure wheels
- VFD speed controller (standard)
- Available in right to left and left to right versions
- PID temperature controller



**BUCKLE PACKAGING (PTY) LTD**  
Bag Closing Technology  
Est. 1979

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Fischbein – Saxon's new generation SH1000 Hot Air Sealer represents the most advanced bag sealing technology available today. It features the latest in PID temperature control, innovative direct drive with variable speed as standard. Enhanced airflow design guarantees a high efficiency heat transfer system that seals thicker bags of various material types.

- Improved airflow to the heaters (20% improvement in heating capacity)
- New hygienic mainframe - simplified design (no debris/no food trap)
- Stainless Steel (ideal for poultry & food & fertilizer / less risk of rust)
- Secure crimp wheels (offering a secure bag closure)
- VFD Speed Controller – standard (Easy operation & synchronisation)
- Patented HOT AIR method for reliable sealing
- Available in standard Right to Left feed & special Left to Right feed



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