

WM-Nano

User's Manual



IMPORTANT

- Read this manual thoroughly, and do not perform installation, operation, maintenance, or inspection unless you fully understand all of the contents.
- Keep this manual in a safe place where you can refer to it easily while installing, operating, and carrying out maintenance or inspections.

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NOTICES

Important Notice

Those who handle the machine must be aware of the hazards involved. These dangers may not be obvious, so it is imperative to follow the instructions detailed in this manual when installing, operating, inspecting, or servicing the machine. Therefore, we recommend that you thoroughly read and understand this manual before installing, operating, inspecting, or servicing the machine.

ISHIDA is not liable for any damage, loss or injury that results from incorrect operation, insufficient caution, unauthorized modifications to the machine, or failure to follow the instructions contained in this manual.

Limitations of Liability

ISHIDA assumes no responsibility for special, indirect, or consequential damages, loss of profits or commercial loss in any way connected with the machine, whether such claim is based on contract, warranty, negligence, or strict liability.

ISHIDA assumes no responsibility for the user's programming of this machine, or any consequence thereof.

In no event shall ISHIDA be responsible for warranty, repair, or other claims regarding the machine unless ISHIDA's analysis confirms that the machines were properly handled, stored, installed, and maintained and not subject to contamination, abuse, misuse, or inappropriate modification or repair.

Change in Specifications

Machine specifications and accessories may be changed at any time due to improvements or other reasons. Consult with your ISHIDA representative at any time to confirm the actual specifications of the purchased machine.

Errors and Omissions

The information in this manual has been carefully checked and is believed to be accurate; however, no responsibility is assumed for clerical, typographical or proofreading errors, or omissions.

Precaution Symbols

The following precaution symbols are used in this manual.

This machine is manufactured for use according to proper procedures by a qualified person and only for the purposes described in this manual. The following conventions are used to indicate and classify precautions depending on the level of danger, or seriousness of potential injury. Always heed the information provided in this manual. Failure to heed precautions can result in personal injury or property damage.

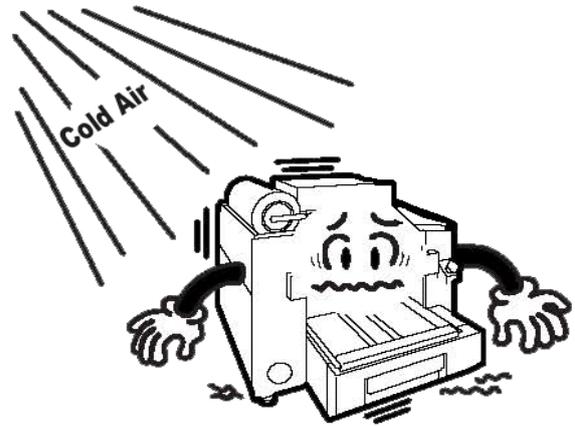
 WARNING	Indicates a potentially hazardous situation which, if not avoided, may result in serious injury or death. Additionally, there may be significant property damage.
 CAUTION	Indicates a potentially hazardous situation where, if not avoided, may result in minor or moderate injury or in property damage.
 INFOR	Indicates reference information for operation.
 REFER	Indicates the referred page for operation.

Precautions for machine Installation

Do not install the machine in the following types of places

WARNING

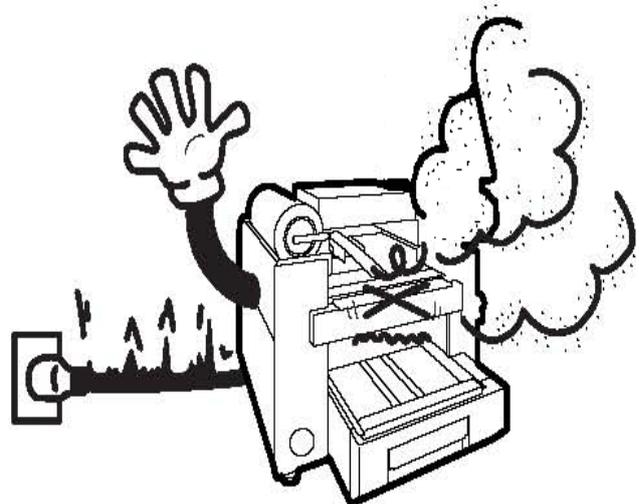
- 1) Places subject to excessive vibration or unstable foundations
- 2) Places exposed to direct cold air from air conditioners or refrigerators
- 3) Places where the floor or foundation is unstable



- 1) Places subject to high temperatures or high humidity
- 2) Places exposed to direct sunlight
- 3) Places where water or other liquids are easily spilled on the machine



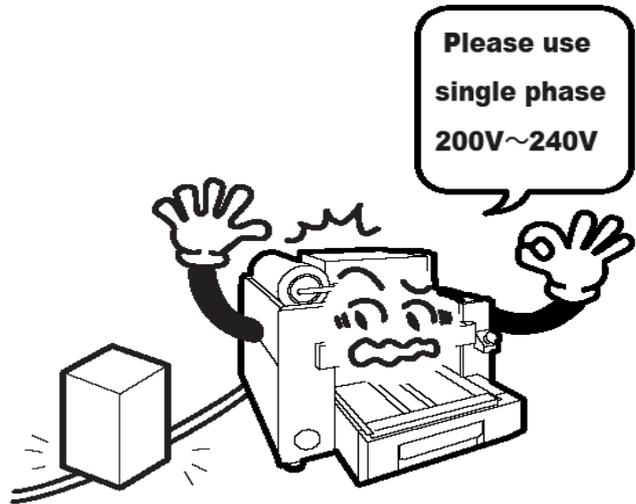
- 1) Places subject to a lot of dust or dirt
- 2) Places with large voltage fluctuations



POWER SUPPLY

WARNING

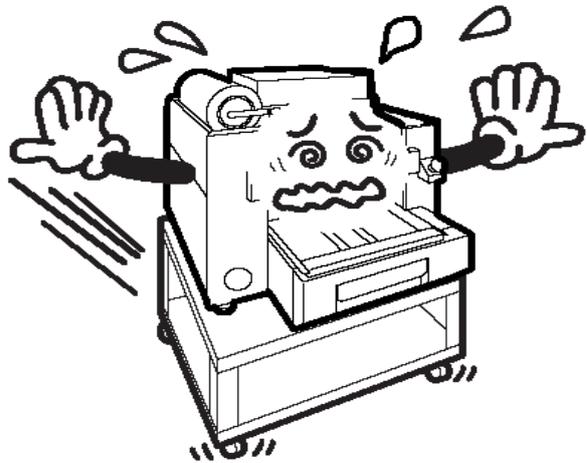
- Please use single phase 200V to 240V
- Please connect to a proper circuit that matches the specific plug with the earth ground for this machine.
A power supply with fluctuating voltages can damage the machine or cause operation problems.
- Please do not step on the power cable or put heavy things on it. It can damage the cable and cause accidents or trouble.



Jacks for fixing the machine location

WARNING

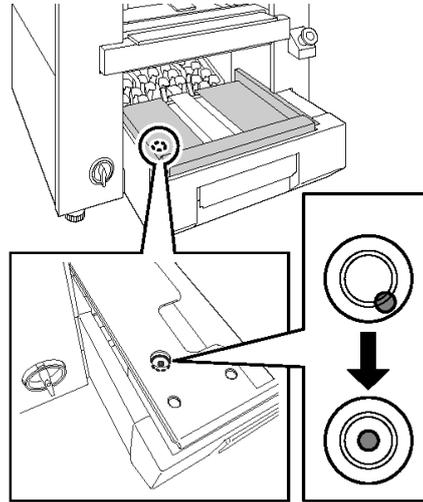
- Once you install and place the machine, please do not remove the jacks. Since there are casters on the stand, it may move during operation. In addition, if the jacks are not fixed the wrapping performance is reduced.



LEVEL GAUGE

WARNING

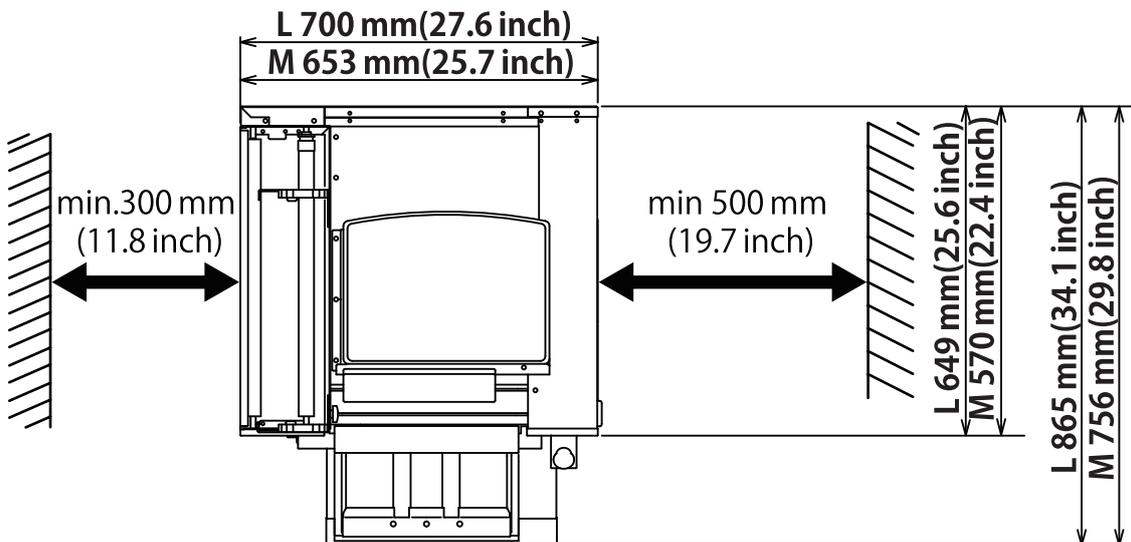
- Please level the machine horizontally.
- If the machine is not level it may cause incorrect weight readings and poor wrapping.
- When the machine is not level, please adjust the jacks (four legs) referring to the level bubble.
- Ensure all machine and stand jacks make firm contact and the weight is evenly distributed. Uneven contact will allow movement that slows operation of the wrapper.



Please keep free space

WARNING

Please allow enough space to access and operate the machine.



Precautions for safe use

Warning stickers are attached to the machine to inform the risks to operators. The meanings of warning stickers and attentions for handling are explained as follows.

WARNING

Please always keep these stickers clean. Please do not remove the stickers or damage the lettering.

Meanings of Warning Stickers

	WARNING CRUSHING HAZARD Do not put hand into machine.	ADVERTENCIA PELIGRO DE APLASTAMIENTO No ponga las mano dentro de la máquina.		WARNING HIGH TEMPERATURE, BURN HAZARD Do not touch heater roller. Raise the guard when the machine is not in use. Lay down the guard when the machine is in use.	ADVERTENCIA ALTA TEMPERATURA, RIESGO DE QUEMADURAS No toque el rodillo calentador. LEVANTE la chapa protectora del rodillo calentador cuando la máquina NO esté en uso BAJE la chapa protectora del rodillo calentador cuando la máquina está en uso		
0	5	10	15	20	25	30	35

The seal heater roller continues to be hot during operation or even for awhile after you turn off the machine, so please keep your hands away from it.



In case you have to put your hand in the machine during operation or in case you hear strange noises from the machine, or when there is a possibility that can cause a dangerous situation if you leave the machine on, please press the EMERGENCY SWITCH, and then continue the maintenance operation.

When you take out items left inside the machine or when you touch the machine except for key operation, please press the EMERGENCY SWITCH on.



These are attached at every place that is dangerous for operators' hands or fingers to be pinched. Please follow this manual for proper operation.



Tray feeder move automatically when product is placed on scale.
La bandeja de alimentación se mueve de forma automática cuando el producto es colocado en la báscula.

This is attached at the infeed unit. During the weighing operation, as the infeed table moves, please keep your hands away from the infeed table. It may pinch your fingers or hands.



This is attached at the film cutter unit. When you touch the film cutter part, it will cut your finger, please do not touch it.



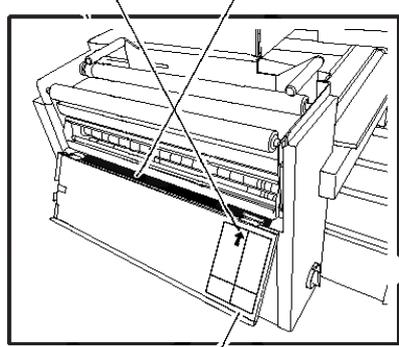
This is attached at the right side of the machine. As there is a risk you may get electric shock, please do not open the cover.



These are attached at every place that is dangerous for operators' hands or fingers to be pinched. Please follow this manual for proper operation.

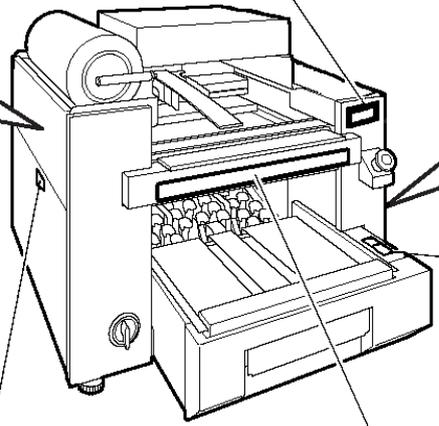
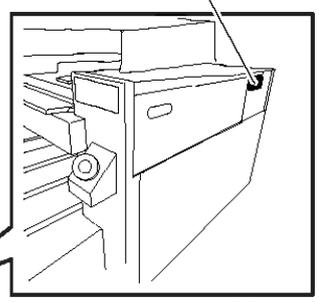
Positions of each Warning Sticker and Points to be aware of when handling the machine

WARNING ADVERTENCIA
 KNIFE BLADE INSIDE Keep hands away
 CUCHILLA EN EL INTERIOR Mantenga las manos alejadas



PRESS PRESIONE
 EMERGENCY SWITCH
 INTERRUPTOR DE EMERGENCIA
 BEFORE PUTTING HANDS INTO MACHINE
 ANTES DE PONER LAS MANOS DENTRO DE LA MAQUINA.

CAUTION ATENCION
 Keep hands away from moving parts.
 Mantenga las manos alejadas de las partes móviles.



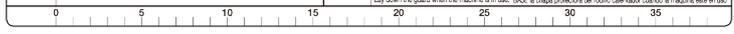
WARNING ADVERTENCIA
 HAZARDOUS MOVING PARTS
 Keep hands away from moving parts.
 PARTES MÓVILES PELIGROSAS
 Mantenga las manos alejadas de las partes móviles.
 Tray feeder move automatically when product is placed on scale.
 La bandeja de alimentación se mueve de forma automática cuando el producto es colocado en la báscula.

WARNING ADVERTENCIA
 Keep hands away from moving parts.
 Mantenga las manos alejadas de las partes móviles

CAUTION ATENCION
 Disconnect from main power before opening.
 PELIGRO DE ELECTRICIDAD. Desconectar la energía eléctrica principal antes de abrir.

WARNING ADVERTENCIA
 CRUSHING HAZARD
 Do not put hand into machine.
 PELIGRO DE APLASTAMIENTO
 No ponga las mano dentro de la máquina.

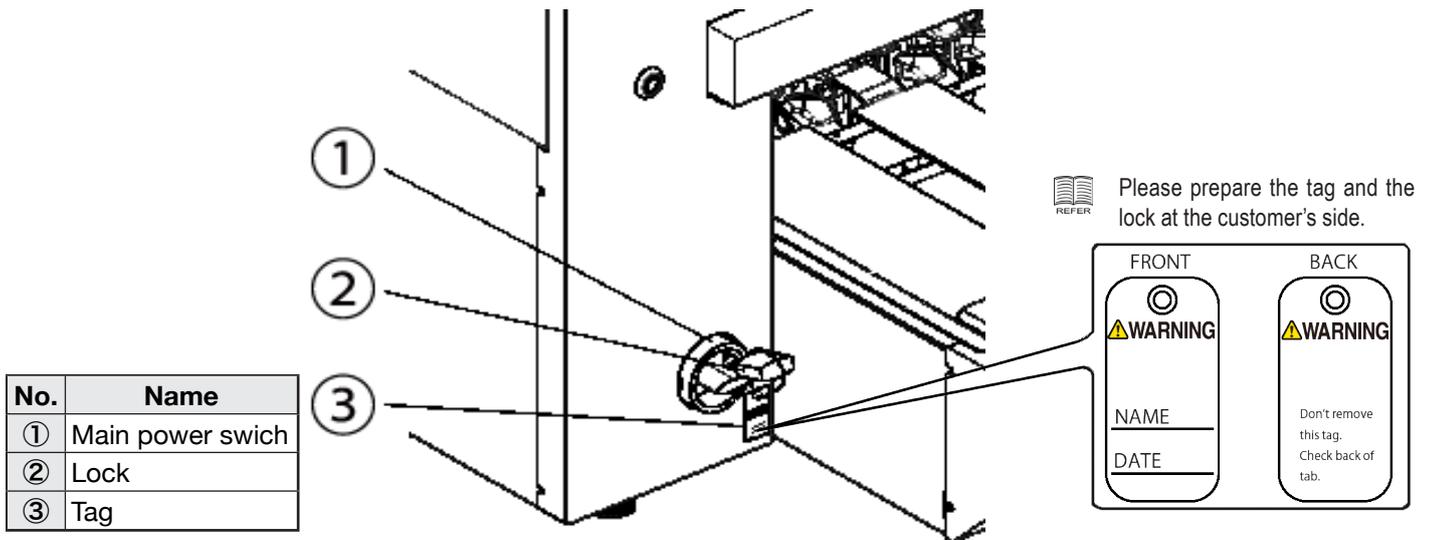
WARNING ADVERTENCIA
 HIGH TEMPERATURE, BURN HAZARD
 Do not touch heater roller.
 ALTA TEMPERATURA, RIESGO DE QUEMADURAS
 No toque el rodillo calentador.
 Raise the guard when the machine is not in use.
 LEVANTE la tapa protectora del rodillo calentador cuando la máquina NO está en uso.
 Lay down the guard when the machine is in use.
 BAJE la tapa protectora del rodillo calentador cuando la máquina está en uso.



Cutting power to the machine

!WARNING

- For safety, please shut down the power before performing maintenance on the machine.
- Please be careful because even when the switch is turned to the "OFF" position, there is still electric power inside the machine.
- In order to prevent other persons from starting up the machine during the service work, the following steps are recommended.
Lock up the power switch at the "OFF" position.
Make a tag for preventing an accident, and place it at the power switch.
- Refer to the images below when you place the lock and the tag.



General Notice: In order to use the machine safely, refer to the general points explained below

Warning

- Please do not touch switches or buttons with a wet hand. When the earth ground is not working properly, you may get an electric shock.
- Please let electrical contractors or a person with an electrical engineering license perform electrical work.
- Please do not touch the current-carrying part of the machine. You may get an electric shock.
- Maintenance should be done by responsible persons for electric maintenance. Unqualified persons may experience electric shock or damage the machine.

Caution

- Operators of the machine with long hair have to bind his/her hair up, wear caps, and wear proper clothes and shoes for the operation. Long hair and loose clothes may get caught in the machine causing accidents and harming the operators.
- Please make sure that all covers are properly attached before operating the machine.
- Please perform maintenance after turning off the machine unless it is necessary to keep the machine on.
- When you perform maintenance of the machine, please start it some time after you turn off the machine. There is a part that is hot even when the power source is cut off.

Also, when there are any other interlocking machines before or behind the machine, please turn off all other machines, too.
 - Persons who maintain the machine should advise that the machine is under maintenance in order to prevent someone from turning on the machine accidentally or move the machine.

Attention

- Please do not operate the machine with loose tools on the machine. They may fall down into moving parts and damage the machine.
- When maintaining the machine, please wear coveralls. Also, please avoid wearing cotton work gloves.
- Please do not touch the machine, films, trays and labels with dirty hands with foods. It can cause microbial contamination.

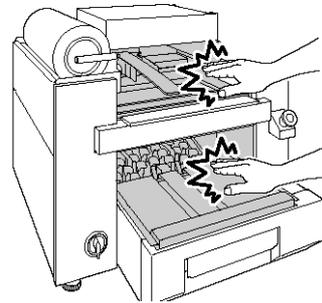
Precautions of handling

WARNING

-Please do not put your hand inside the infeed unit or wrapper unit.

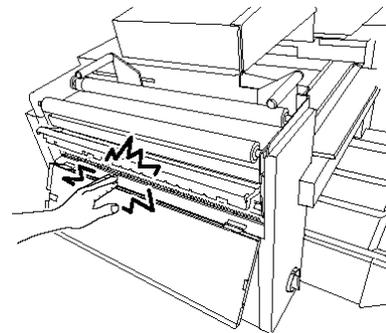
If you have to put your hand inside to take out something on the infeed unit or wrapper unit, please do not forget to press EMERGENCY SWITCH.

Also, please do NOT put your hand inside the machine when wrapping operation is being done. It can catch your hand.



- Please be careful with the film cutter.

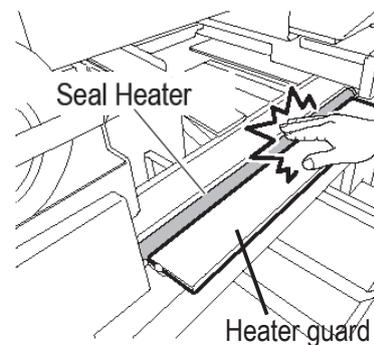
When you change the film, please be careful not to touch the film cutter. You may cut your hands on the cutter blade.



-As the seal Heater becomes very hot, please be careful not to touch it directly with hands or clothes.

Also, please raise the heater guard when the machine is not in operation.

Even after switching off the machine the seal heater remains quite hot. You may get burned when you touch it.

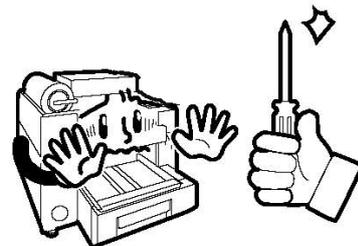


-Please do not disassemble or modify.

If you disassemble incorrectly, it can breakdown the machine.

If you modify the machine, put on some parts that are not approved or take out some parts, it can cause a serious accident.

(We cannot guarantee the quality of the machine after this.)



WARNING

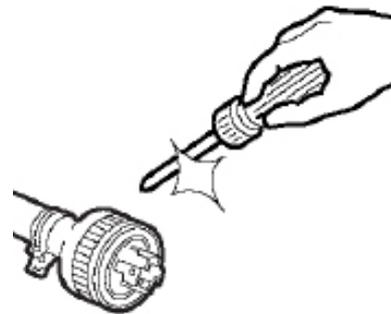
- Please do not insert or remove the power plug with wet hands.

It can cause an electric shock or short-circuit.



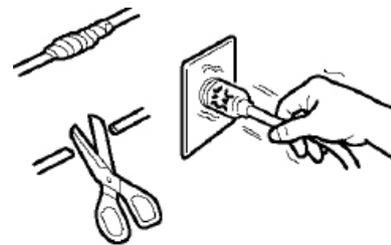
- Please do not modify the power plug or power cable.

It can cause a fire or electric shock.



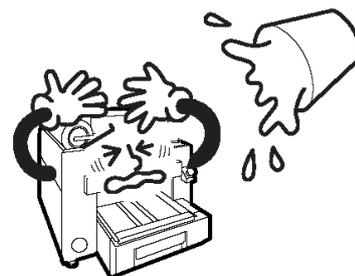
- Please do not pull, damage or modify the power cord.

It can break the cord cable and cause a fire or electric shock.



- Please do not pour water directly on the machine.

It can cause an electric shock or breakdown of the machine.



WARNING

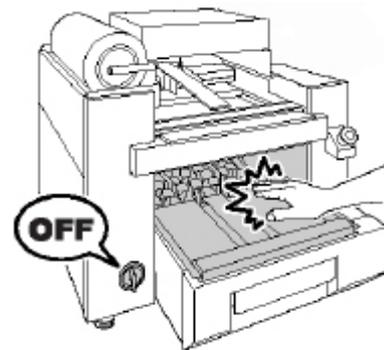
- When you use water for cleaning the floor, please be careful not to put water on the machine.

It can breakdown the machine or make the machine dirty.



- When you clean the machine, please turn off the main power of the machine.

Hands can be pinched by the infeed conveyor.

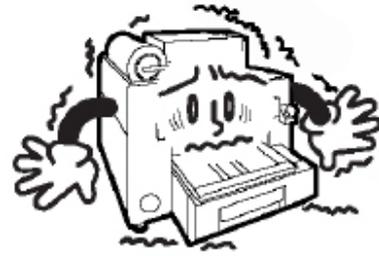


- When you sterilize or bleach the surrounded area of the machine, please be careful not to put the chemicals on the machine directly.
- Also, as it can breakdown the machine, please dilute the cleaning agents following the manufacturer's instructions.

CAUTION

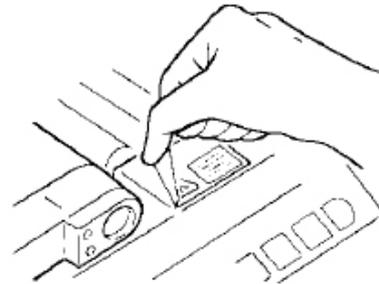
- As the machine is a precision instrument, please do not strike any part of the machine with a large impact.

It can breakdown the machine or lower the weighing performance.



- Please do not damage or peel off the warning stickers.

If any decals are damaged or peeled off please contact your Ishida servicing agent for replacements.



- Please do not give a big shock on the machine.

It can change the shape or breakdown the machine.



- Please do not put heavy things or ride on the machine.

It can change the shape or breakdown the machine.



CAUTION

- Do not store film and labels under high temperature with humidity.

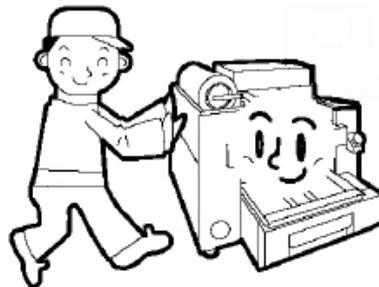
Only use film of the correct type and size for the machine.
Contact your local Ishida supplier for details.



- Please contact your local Ishida service agent for installation of the machine.



- When you move the machine, please contact your local Ishida service agent.

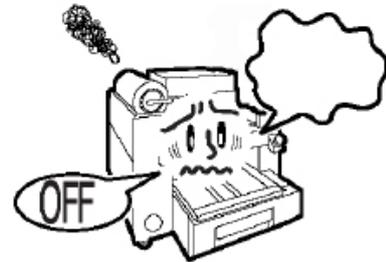


Attentions of operation

WARNING

- In abnormal case (ex. smell like smoke), please stop using the machine immediately, and turn off the main switch.

If you continue using the machine under abnormal status, it can cause a fire or breakdown the machine.
Please stop using the machine and contact to your local Ishida service agent.



- Please do not insert or remove the power plug while the machine is ON.

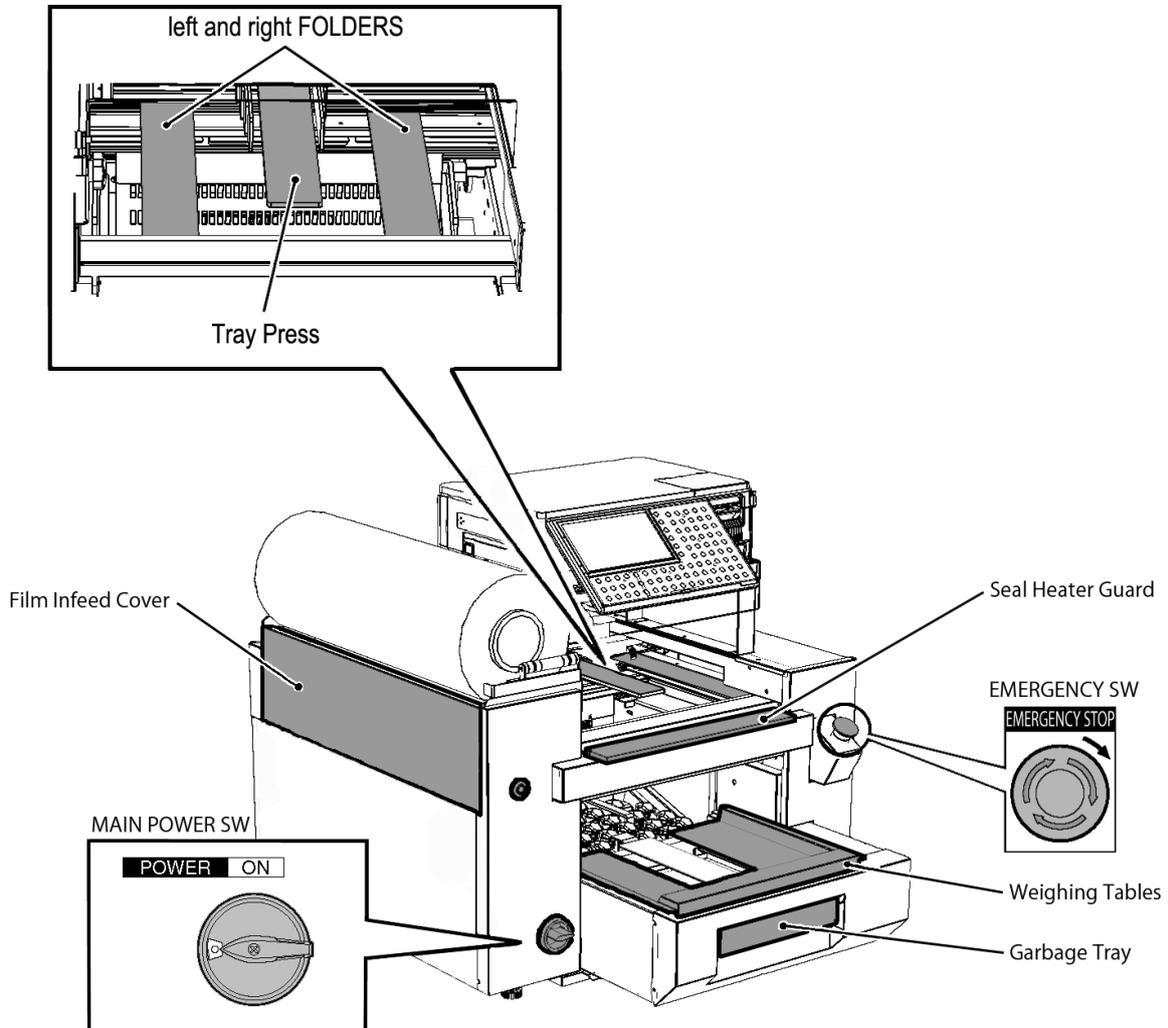
It can breakdown the machine.



About your machine

This section explains the names and functions of each part of the machine.
This manual uses the names explained as below. Please remember the names of each part to read further.

General view of main unit



INCLUDED ITEMS

- OPERATION MANUAL (1 PC)
- GUARANTEE SHEET 1 PC
- THERMAL HEAD CLEANER (felt pen, cleaning liquid): 1 set

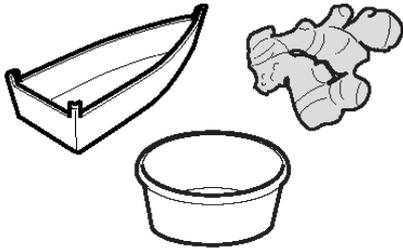
Trays and Film

CAUTION The trays and film being used must match the machine.

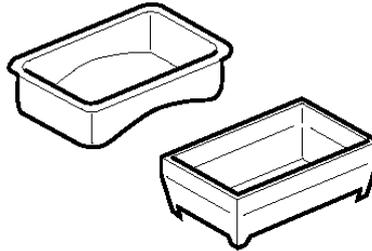
Types of trays

Even with polystyrene foam (PSP), transparent (OPS, HIPS, PP), or with other trays, there are some trays that cannot be used as below.

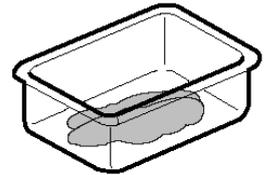
Unusable trays and items



- Fragile trays that may break or collapse.
- Round or hollow bottomed trays as the film cannot be sealed on the bottom of the tray or it does not infeed.



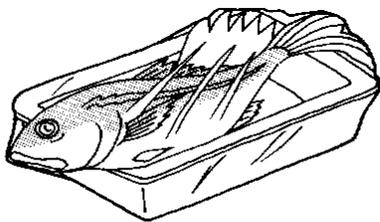
- Hollow trays at the bottom
The film can not be sealed on the bottom of the tray.



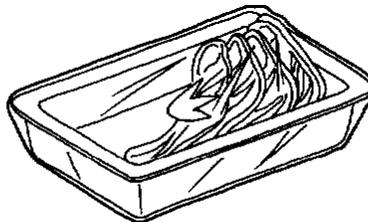
-Trays that cannot be detected by sensor
It cannot detect the transparent tray with small portion inside. (Trays that have some color, or less clearness can be detected by sensor even if they are transparent.)

Filling the trays

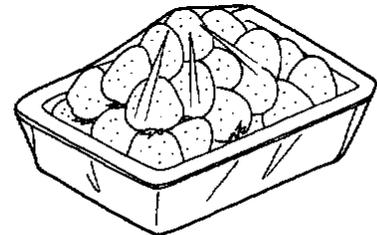
The appearance of the trays will vary according to how they have been packed. Do not



- use contents that do not fit in the tray



- position contents in only part of the tray



- overfill the tray

Wrapping Size: WM-Nano 'M' Type

Depth: 90~210mm (3.5"~8.3"); FP: 80mm (3.1")
Width: 150~330mm (5.9"~13"); FP: 120mm (4.7")
Height: 10~130mm (0.4"~5.1")
Tray height: ≤45mm (1.8")

Note: It is not possible to achieve all three maximum dimensions contemporary on the machine.

Wrapping Size: WM-Nano 'L' Type

Depth: 127~254mm (5"~10"); FP: 80mm (3.1")
Width: 150~350mm (5.9"~13.7"); FP: 120mm (4.7")
Height: 10~130mm (0.4"~5.1")
Tray height: ≤45mm (1.8")

Note: It is not possible to achieve all three maximum dimensions contemporary on the machine.

Film types

Film Type: Poly or PVC

Film Size: WM-Nano 'M' Type
350 · 400 · 450mm (14" · 16" · 18") Max. Ø: 165mm (6.3")

Film Size: WM-Nano 'L' Type
400 · 450 · 500 · 550 · 560mm (16" · 18" · 20" · 21.65" · 22") Max. Ø: 200mm (7.8")

Daily maintenance

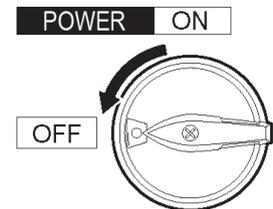
CLEANING

CAUTION

Switch off the main power supply before carrying out daily maintenance. Do not touch the discharge heaters as they will still be hot for approximately 15 minutes. Do not use water directly on the machine.

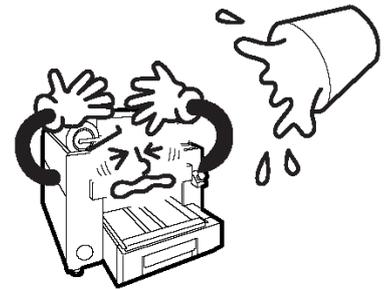
POWER SUPPLY

Please turn off the main power of the machine



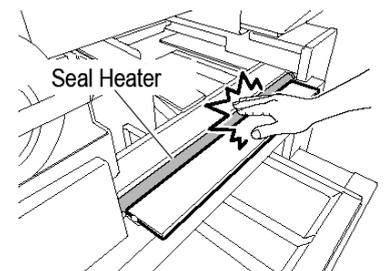
NO WATER

Please do not pour water on the machine directly.



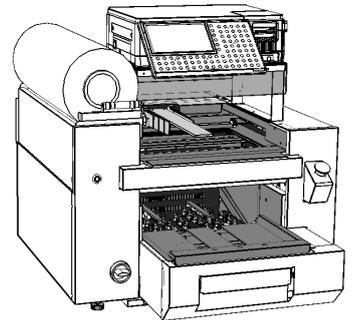
SEAL HEATER

Do not touch the discharge heater as it will still be hot for approximately 15 minutes.



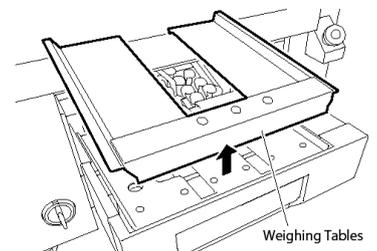
Front cover

Wipe with a soft dry cloth. Clean any areas contaminated by food residue with a cloth dampened with alcohol such as Isopropanol (isopropyl).



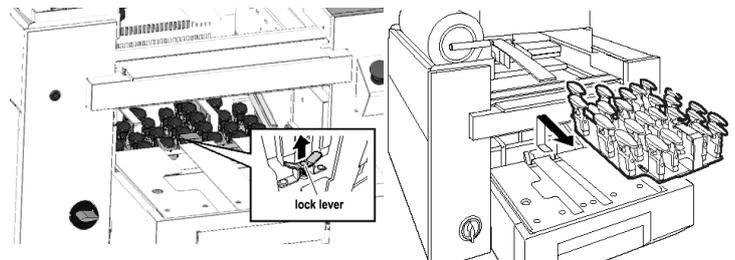
Infeed unit

Remove the weighing table. Wash the weighing table using a mild detergent and dry thoroughly.



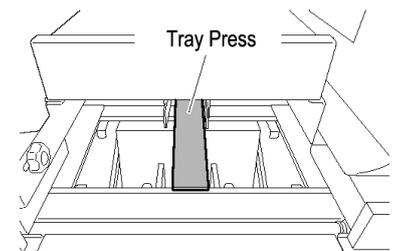
Lift unit

Remove the lift unit and rinse with water containing a mild detergent. Dry thoroughly. Spray with alcohol.



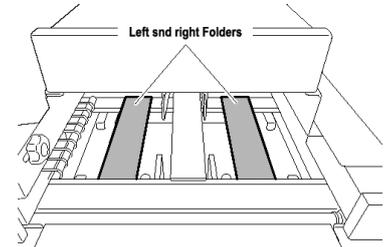
Tray Press

Make sure there is no food or dirt on the bottom of the tray press. Dry thoroughly. Spray with alcohol.



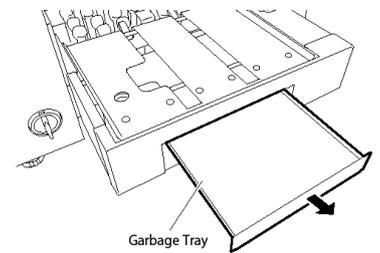
Left and Right Folders

Make sure there is no food or dirt on the Left and Right Folders. Dry thoroughly. Spray with alcohol.



Garbage tray

Remove the garbage tray. Clean and dry thoroughly. Spray with alcohol.



Start up/shut down

Start up

CAUTION

Parts of the machine may start to move when the main power switch is turned on.

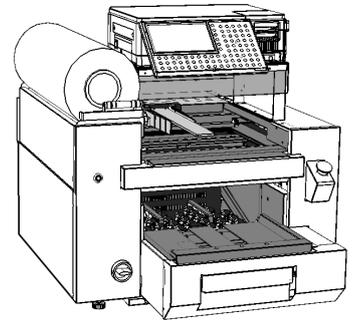
Do not put your fingers or hand inside the machine while the main power switch is turned on.

Do not touch the main power switch with a wet hand.

The discharge heater gets very hot and may cause burns. Make sure that hands, clothes etc. do not come in contact with it.

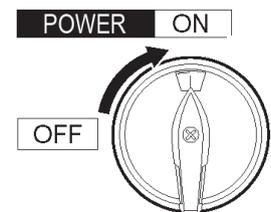
Getting started

Check that there is nothing on the weighing table or in the wrapping area.



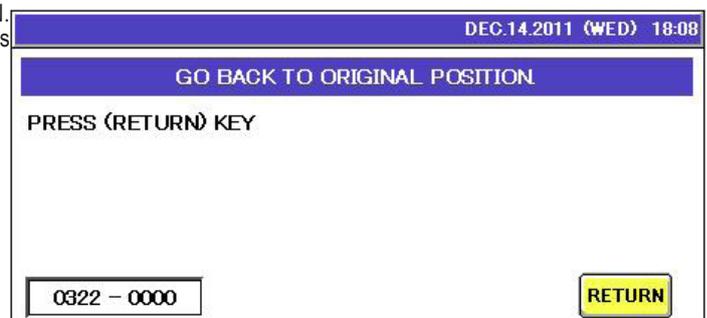
Power supply

Turn on the main power switch.



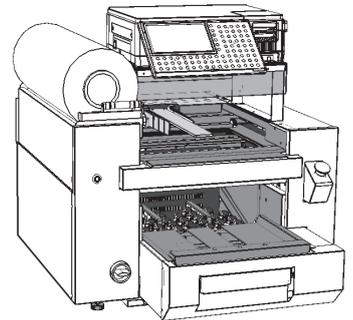
Preparation for wrapping

When you see the return operation confirmation screen, touch RETURN. The infeed pushers, lift unit and folders etc return to their original positions and the initial screen is displayed. Pull down the seal heater guard.



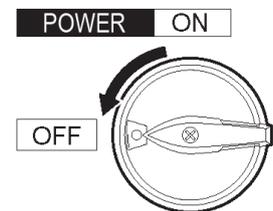
Before shut down

Check that nothing has been left on the weighing table or in the wrapping area.



Power off

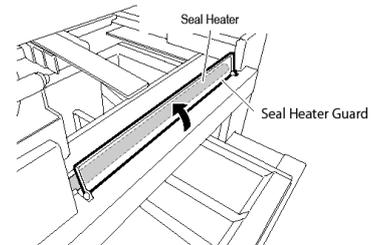
Turn off the main power switch.



About Seal heater

CAUTION

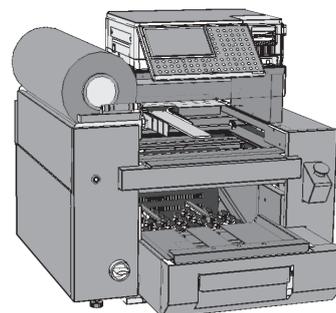
The seal heater remains hot for some time after the power has been switched off. Do not touch it for about 15 minutes. Raise the Seal Heater guard.



Routine cleaning and maintenance

Daily routine

Routine cleaning of the parts described in this section should be carried out on a daily basis.



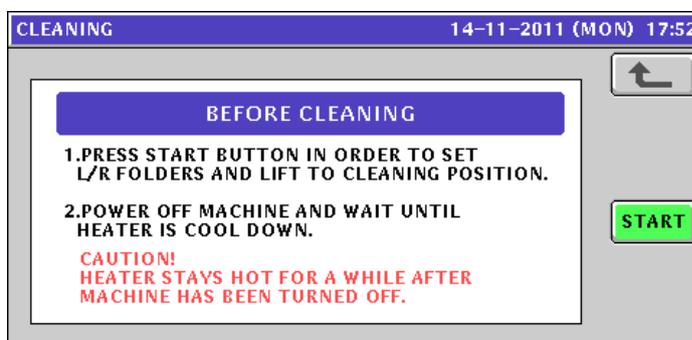
Routine cleaning

Press the "CLEANING" function key then press "START". After the machine moves to the cleaning mode position turn OFF the machine. Wait until the Seal Heater cools down (approximately 15 minutes) before starting to clean the machine.

Wash your hands and wear clean gloves.

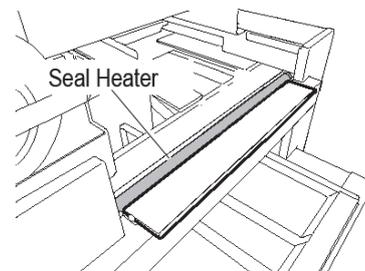
Use a cloth dampened (not wet) with water to which a mild detergent has been added.

Use an alcohol spray to sterilize areas in direct contact with food or trays.



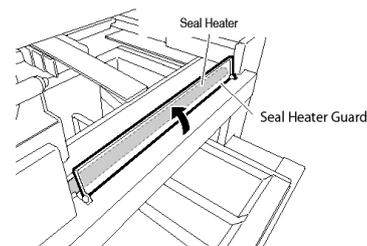
Seal heater

Wipe with a soft dry cloth. Clean any areas contaminated by food residue with a cloth dampened with alcohol such as Isopropanol (isopropyl).



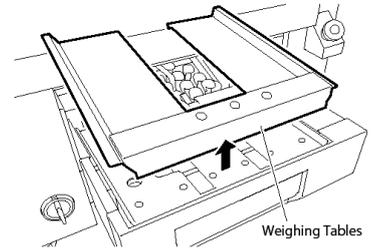
Seal Heater guard

Wipe the Seal Heater guard with a soft dry cloth. Clean any areas contaminated by food residue with a cloth dampened with alcohol such as isopropanol (isopropyl).

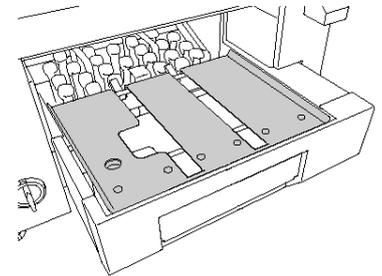


Weighing table

Remove the weighing table and wash it or wipe it with a cloth dampened (not wet) with water to which a mild detergent has been added. If there is any food residue, clean the weighing table with alcohol.

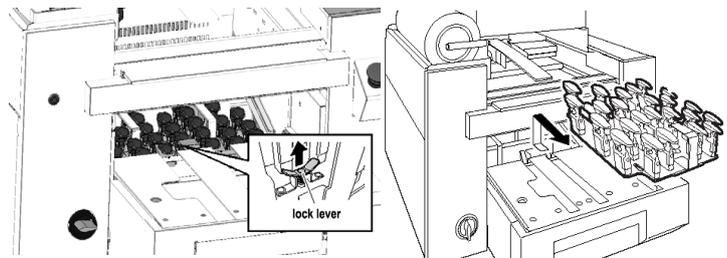


After cleaning the weighing table as described above, clean the scale section with a soft cloth.

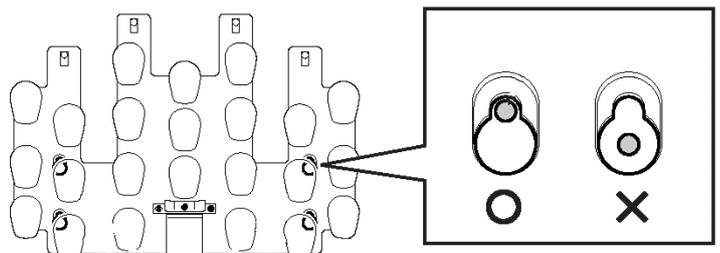


Lift unit

Pull up the lock lever to release the lock. Slide the lift unit backwards and lift to remove unit. Rinse the lift unit with water. Dry thoroughly and spray with alcohol.



Replace the lift unit ensuring that it is horizontal to the wrapper then slide it forward. Check that the lift unit is locked securely and there is no movement.



Basic Operation

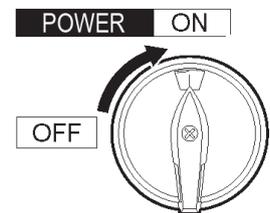
Operation check

CAUTION

After cleaning the machine, carry out the procedures described in this section to check that the machine is operating correctly.

Power supply

Turn on the main power switch.



Original Position

Touch RETURN on the screen. The infeed pushers, lift unit, and folders, etc. return to their original position.



- * Press ZERO to initiate zero adjustment of the scale.
- * Perform a weighing check.
- * Press FEED. One label is issued.
- * Call up a PLU and place the correct tray on the weighing table. Make sure the machine is wrapping, weighing, and printing correctly.

Film Change

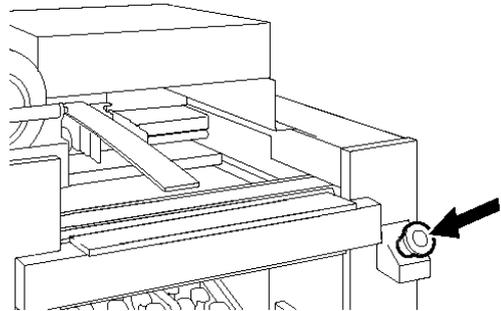
Loading the film (Change film width)

CAUTION

Do not put film in the wrong way. It may cause problems.

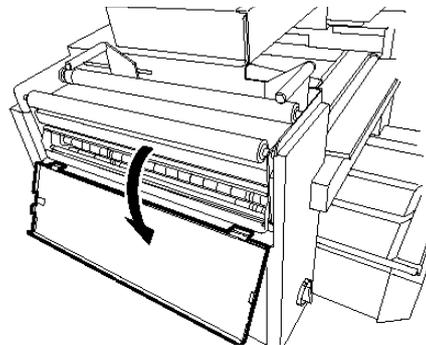
STEP 1

Press the EMERGENCY SWITCH.



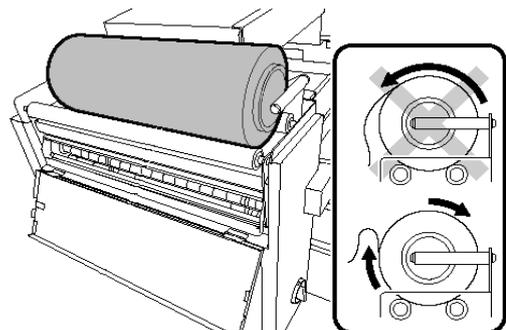
STEP 2

Open the film cover.



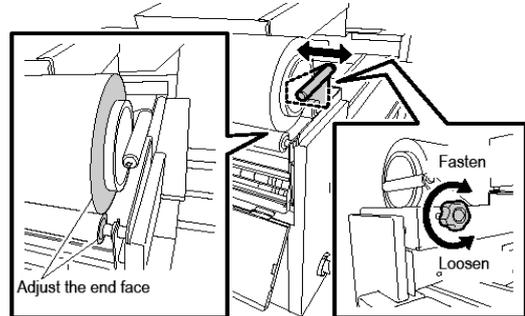
STEP 3

Place film on the film rollers. Make sure the film comes off the bottom of the roll as shown in the picture at the right.



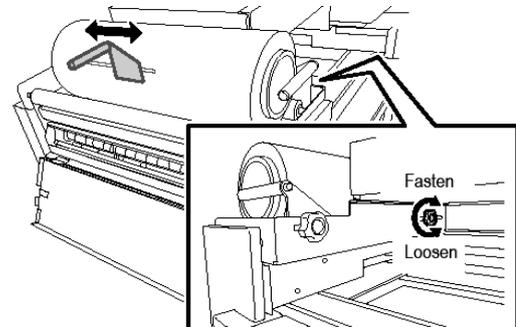
STEP 4

Adjust the front edge of the film to align with the outer roller, as shown in the picture at the right. Adjust the white film roll guide if necessary. Loosen the knob and slide the guide so it lightly touches the film core. Tighten the knob. The guide should touch but not bind the roll.



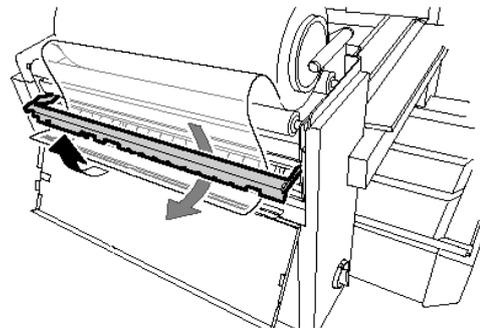
STEP 5

Adjust the rear white film roll guide if necessary. Loosen the knob (accessed from inside the machine) and slide the guide so it almost touches the film core. Tighten the knob. The space between the guide and film core should be very small: 2mm (1/16 inch).



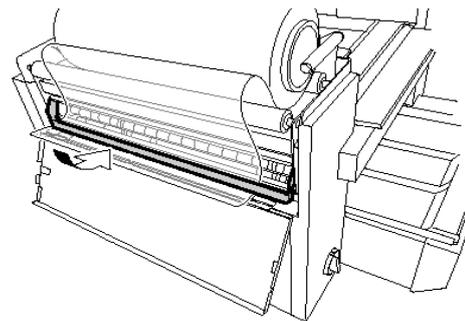
STEP 6

Raise the film loading arm, as shown in the picture at the right. Thread the film behind the arm. Pull approximately 150mm (6 inches) of film past the arm.



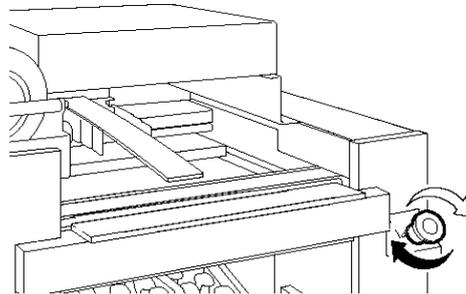
STEP 7

Lower the film loading arm. Fold back any excess film and place it inside the machine. Close the film cover.



STEP 8

Release the EMERGENCY SWITCH.



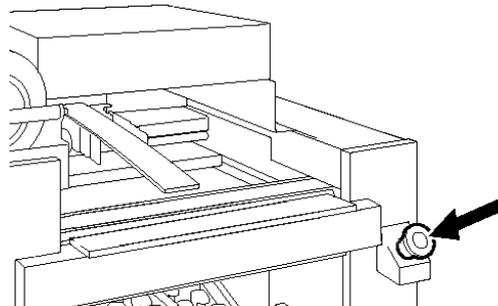
STEP 9

Press the FILM FEED key.

PLU 0					14-11-2011 (MON) 17:51		TARE	kg	0,000
Check the weight before operation. Enter PLU No. and press [PLU] key.							ZERO	WEIGHT kg	0,000
PLU No.	CATEGORY	CATEGORY	CATEGORY				UNIT PRICE	€/kg	0,00
0	MEAT	DELT	FISH						
TOTAL DISPLAY	RETURN	FILM FEED	WRAP ADJUST	HEATER (80 °C)					
OSIS	WRAP+ PRINT	TRAY No.	HEATER ADJUST	FILM REMOVE			TOTAL PRICE	€	0,00
		0							
KEY LOCK	VOLUME (FLAT)	CLEANING	PLU No.						
<ON>			0						

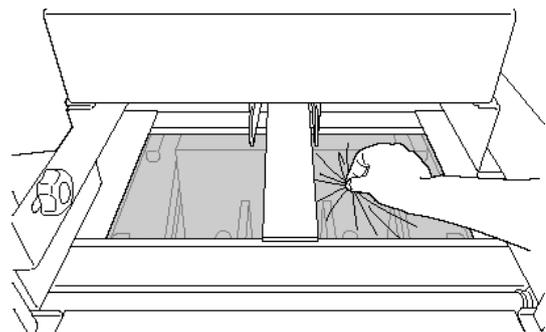
STEP 10

Press the EMERGENCY SWITCH.



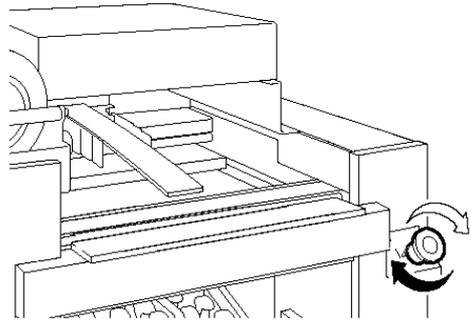
STEP 11

Remove the film



STEP 12

Release the EMERGENCY SWITCH.



Tray programming

Tray programming

Each tray that is used by the customer must be set up in the tray master file.

Each tray must be set with the following parameters :

*Height, Width and Length of the tray.

*Tray description (to make it user friendly)

*Tray and film weight (Tare values)

CAUTION

If the volume of the product is higher than 50mm (2.0 inches) you need to set VOLUME to 3:HIGH. When you set it to 3:HIGH, you get a pop up message, press OK to accept it.

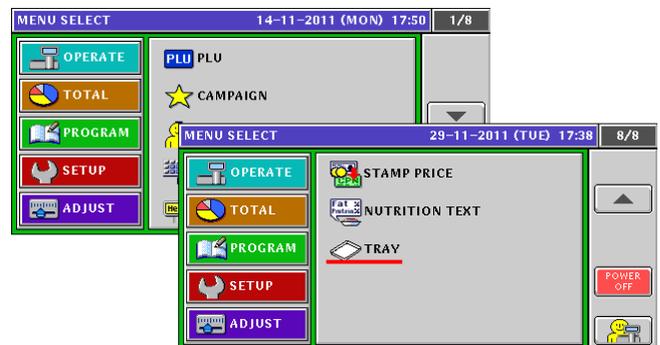
* There is no difference among 0:FLAT 1:LOW, 2:MIDDLE.

* When you put your hand in the machine during wrapping , press the EMERGENCY SWITCH, and press FILM REMOVE. Remove film and release the EMERGENCY SWICTH.

Mode change

Press "PROGRAM", go down to page 8 with the down arrow key. Press the "TRAY" key.

Note: This step may be protected by a password. Contact you ISHIDA agent.

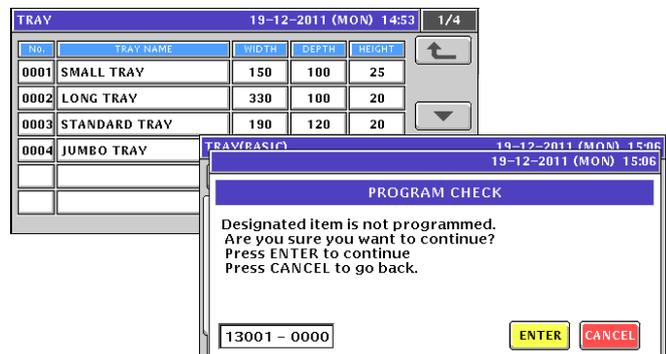


Call up tray

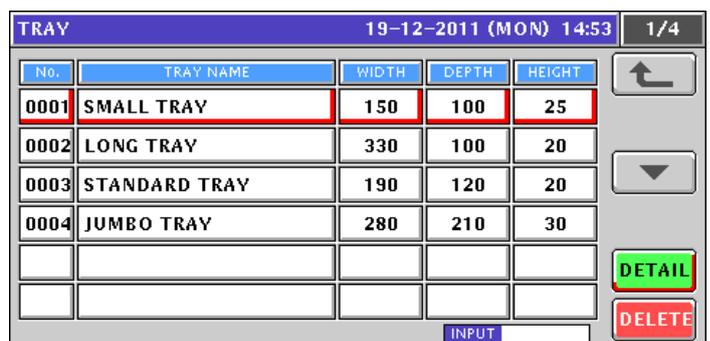
Key in a new tray number and press PLU if you would like to create a new tray.

Press ENTER to continue when the prompt appears.

Press CANCEL to quit.



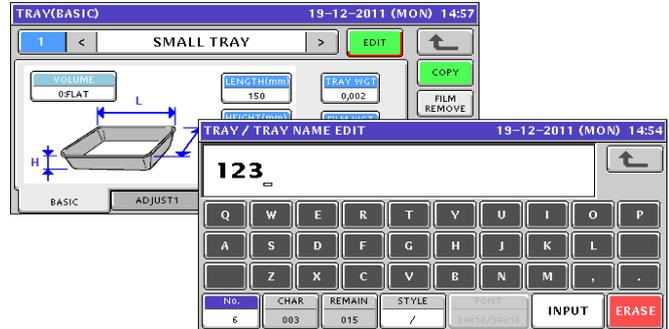
Select a tray by pressing any of the areas marked in red in the picture to the right, then press the DETAIL key to edit the tray.



Tray name change

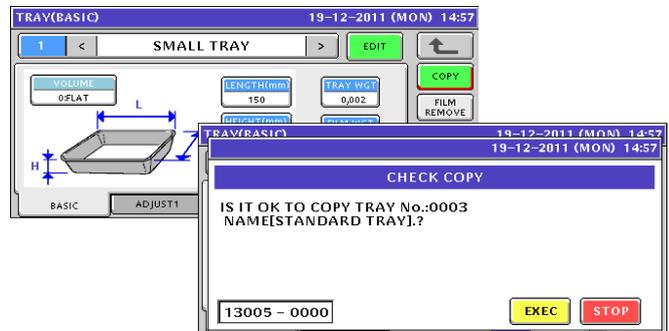
Press EDIT to program the tray name.

* Use the numeric keys to enter a number in the tray name.



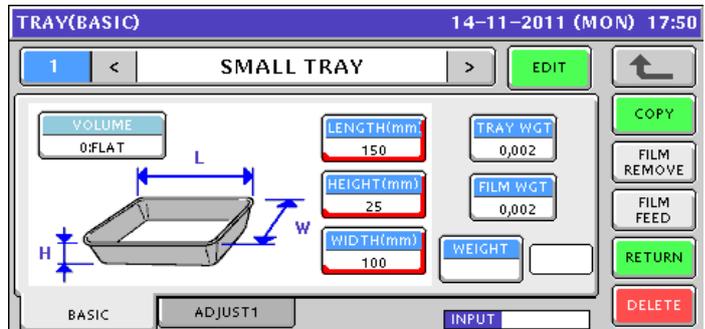
Copy tray

If you want to copy an existing tray, key in its number and press the COPY key.



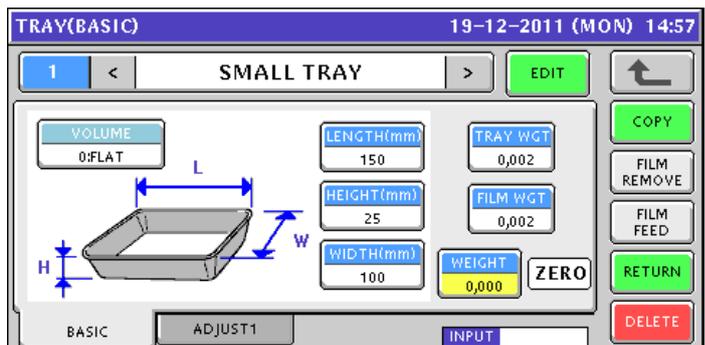
Programming tray size

Measure the Length, Height, and Width of the tray. Key in each value and press the appropriate key to enter the dimensions.



Entering tare weight

Press the WEIGHT button - it will turn yellow. Weigh the tray. When the weight is stable press the TRAY WGT button to save the weight. Weigh the film and press the FILM WGT button. Press the WEIGHT button when finished.



Function keys

CAUTION

Please refer to the Uni-7 manuals for detailed operation of the standard function keys. The following function keys are available for the WM-Nano only.

Explanation of function keys

- *RETURN: Resets the mechanical parts of the wrapper to the normal starting position.
- *FILM FEED: Feeds a sheet of film. Press the key after changing the film roll.
- *WRAP ADJUST: Provides access to tray settings to adjust wrapping quality.
- *WRAP MODE: Changes operation between Wrap & Print, Print only, and Wrap only.
- *TRAY: Enter the tray number for wrapping.
- *TRAY NUMBER: Shows the current tray number. Press the key to select a different tray from the list.
- *TRAY NAME: Shows the current tray name. Press the key to select a different tray from the list.
- *HEATER ADJUST: Displays the temperature of the sealing bar and fan heater. Adjust as needed.
- *FILM REMOVE: In case the film has not been cut and cannot be removed, press the key to cut the film then remove it.
- *WRAP STATUS: Shows the sealing bar temperature. If the color is green the selected temperature has been reached. If it is blue the sealing bar is below the set temperature. If the color is red an error condition exists. Read the key message for details of the problem.
- *VOLUME: Set the height of the product in the tray. Set the volume as High if the product blocks the infeed safety sensor and an error occurs.
- *CLEANING: Moves the wrapper parts into a position for cleaning. Follow the instructions on the display.

FUNCTION		14-11-2011 (MON) 17:51	8/8
144	NIP Y/N	212	TRAYNAME
213	RETURN	216	HEATER ADJUST
214	FILM FEED	217	FILM REMOVE
215	WRAP ADJUST	218	WRAP STATUS
209	WRAP MODE	219	VOLUME
210	TRAY	220	CLEANING
211	TRAY No.		



Refer to the "Routine cleaning and maintenance" section of this manual for more details.

Memo



A series of horizontal dotted lines for writing, filling the majority of the page.



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