



## *Presentation*

# *About Induction Sealing Operating*

## ➤ **Induction sealing overview**

*What is induction seal ?*

*Why use induction seal ?*

*How induction seal works ?*

*Who uses induction seal ?*

## ➤ **Factors to select an induction cap sealer**

- Non-contact heat process
- Creates hermetic seal
- Little modification to packaging lines
- After filling and capping



- Tamper Evidence
- Prevent Leakage
- Preserve Freshness
- Extend Shelf-life
- Prevent Pilferage

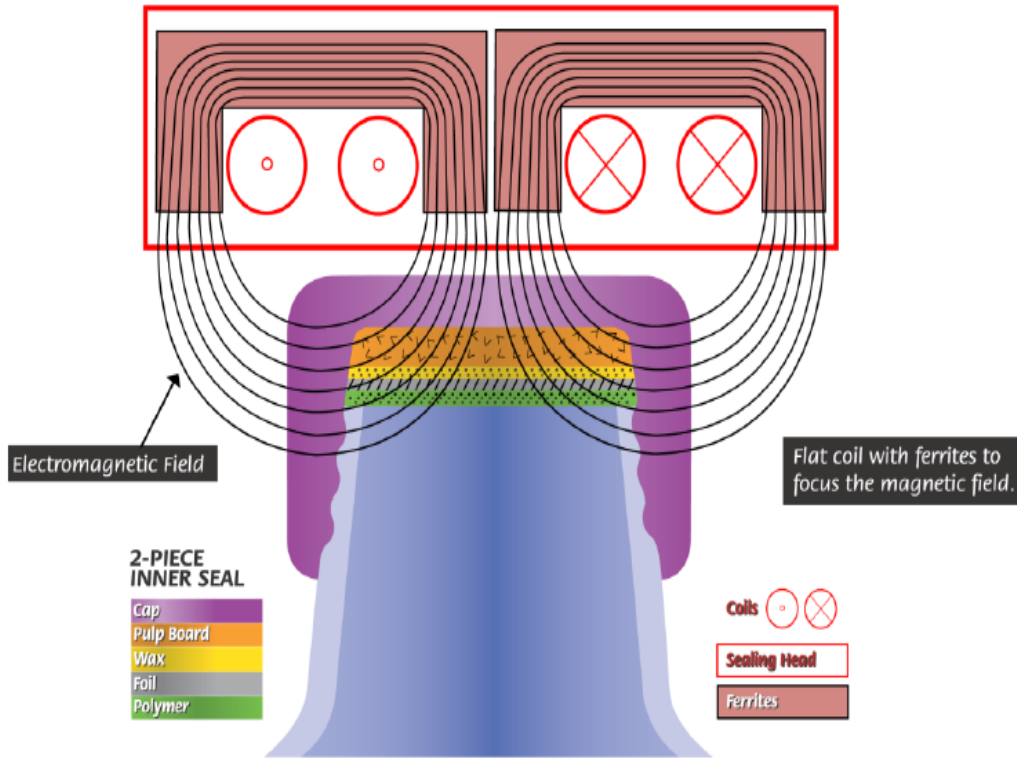


One bad experience can destroy the customer confidence you've worked years to establish. Don't let a leaker stain your reputation. The



## Pharmaceutical, Food, Beverage, Dairy, Chemical, Petroleum, Cosmetic, & Nutraceutical Packagers

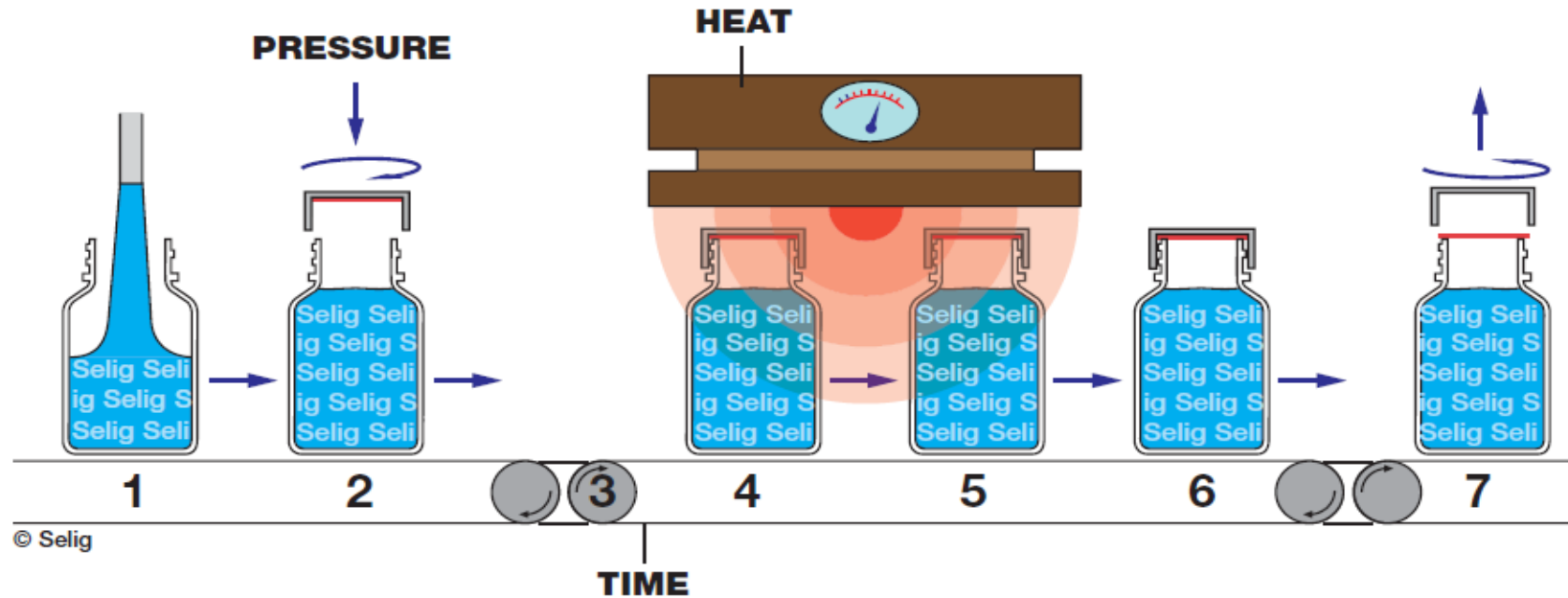




Capped containers are conveyed through an electro magnetic field generated by an induction sealing head positioned over the conveyor.

The field heats the foil liner and melts the polymer on the bottom of the liner which creates a hermetic seal.

On a two piece liner, at the same time, the heat melts the top wax layer separating the liner from the cap.



## The Induction Process Stages

1. Filling
2. Capping with correct on-torque (pressure)
3. Product transported on conveyor (time)
4. } Induction period (heat)
5. }
6. Cooling
7. Sealed Container

## Application Variables

- Diameter of cap
- Style of cap
- Liner type
- Product to be sealed
- Conveyor speed or manually sealing
- Additional packages to be sealed
- Future line speed increases



## Equipment Options

### Cap/Foil inspection

- Cap missing/high
- Foil liner presence

### Bottle Detection

- Presence, stalled, back-up

### Container rejection

### Network control integration

### Operator Lockout

### Recipe Control

### Multiple Languages





*Capseal Viet Nam – Specialized In Cap seals & Liners*

# Thank You

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