1208 Hand Operated Packaging System

Designed for kitchens that produce and package fewer than 75 meals per day, the 1208 Hand Operated Packaging System is applicable for those packaging even 5 meals per day.

Its lightweight and compact features make it perfectly sized for your counter! The 1208 system creates a complete and evenly sealed leak-proof package making it ideal for any food packaging operation. Tray carriers are simple to load and remove as well as easy to clean.

- Manually operated, sealing 4-6 packages/minute
- Seals and cuts film in two easy steps
- Lightweight, compact design
- Constructed of easy to clean plastic and stainless steel
- Simple to operate
- Supported by nationwide service organization
- Hot Platen self aligns, ensuring complete and even sealing of film to tray
- Uses straight slit rolls, unprinted or random repeat printed films

Weight: 16 lbs.

Overall dimensions: W 11.5" x L 13.5" x H 6.25"

Maximum roll diameter: 2"

Maximum roll width: 8.875"

Maximum seal length: 7"

Electrical: 120 volts AC (USA) 7 AMPS, 60 Hz (USA)

U.S. Patent #5,791,120

Other U.S. & Foreign Patents Pending

Oliver Packaging System
Frequently Asked Questions

- Can you stack them – how high, how many, etc?
  - The trays must me "alternately stacked", meaning the large compartment should be positioned over the smaller 2 compartments. These meals can be stacked this way up to 8 trays high.

- Do you need to wipe the tray flange down to get good seal?
  - Yes, it is recommended that you wipe the flange down from any excess food or liquid that gets on the edge…especially anything that contains oil, like gravy.

- How do you label the meals – can you use a marker on the film?
  - You can use a marker (like a Sharpie) to write on the film lid, you can also write or print on Avery labels which can be adhered to the film lid.

- Can you turn the machine on earlier than 15 minutes before use?
  - Yes, you simply need to make sure that it is turned on a minimum of 15 minutes before starting

- What happens if you forget to turn the machine off?
  - The machine has full approval by UL and NSF – accidently leaving the machine on is not recommended, but won't hurt anything.

- What is the max oven temp for holding meals before delivery?
  - While the state requires that you not use a holding oven for long periods of time and insists that the meals are delivered immediately after packing…IF a holding oven is used, the max temp is 180°F

- What is the procedure/process for the client to warm up a chilled meal in the oven/microwave?
  - 350° for 10 minutes in oven
  - 2-3 minutes in microwave

- Do they have to peel the edge or puncture film to reheat?
  - Yes, either peel the edge or puncture film

Frequently Asked Questions, cont.

- Large chicken pieces won't fit what should we do?
  - The film will seal food the is slightly higher than the tray flange

- Can we use an extension cord?
  - Yes, we recommend a heavy duty cord (16ga)

- What if we only have a 2-prong plug?
  - Adaptors are available at your local hardware store

- What is the heat retention of CPET Plastic vs Alum?
  - The heat retention of CPET is similar to Aluminum

- Who do we call if we have a machine problem?
  - Please call Oliver Customer Service at 800.253.3893 option 2

- What if the cutting blade breaks during production?
  - Any sharp object can be used to cut the film by sliding it in the track (where the blue blade slides). Please contact your commissary for a replacement blade.

- What do you do if the power goes out?
  - In most cases if power is out, your center will be closed – however, if you are still producing meals, the trays can be wrapped with cellophane or similar plastic wrap for delivery (but the wrap cannot go in the oven).

- Will we have aluminum trays in case of emergency as back up?
  - Yes, for a short period.

- How do we order trays and film?
  - Same method that you ordered your aluminum trays with Valley.

- How many trays will one roll of film seal?
  - Roughly 300 trays can be sealed with a single roll of film