



Grand Rapids, Michigan, U.S.A. 49504-5298

USER'S OPERATING AND INSTRUCTION MANUAL

MODEL 1308

HAND OPERATED PACKAGING SYSTEM



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INTRODUCTION AND DESCRIPTION

The *OLIVER Model 1308 Lidder* has been designed and manufactured to provide a machine of very high quality, yet with a cost effective approach to producing film lidded trays. The machine can be operated wherever a 115. V.A.C. outlet is available and requires only a small amount of table space. The machine is manually operated which eliminates downtime associated with more complex pieces of equipment. Frequent starts and stops or interrupted flow of product to the machine have no impact on the operation of the machine.

The machine basically consists of a film feed system, a heated platen, a tray holder and a film cutter unit. These are all packaged together in a rugged cast frame to give the operator an ergonomic workstation with the utmost simplicity of operation.



SAFETY

Various safety devices and methods of guarding have been provided on this machine. It is essential, however, that machine operators and maintenance personnel observe the following safety precautions. Improper installation or operation of this equipment may cause injury to personnel or damage to equipment.

- Before operating the *OLIVER Model 1308 Lidder* read through this manual. Never allow an untrained person to operate this machine.

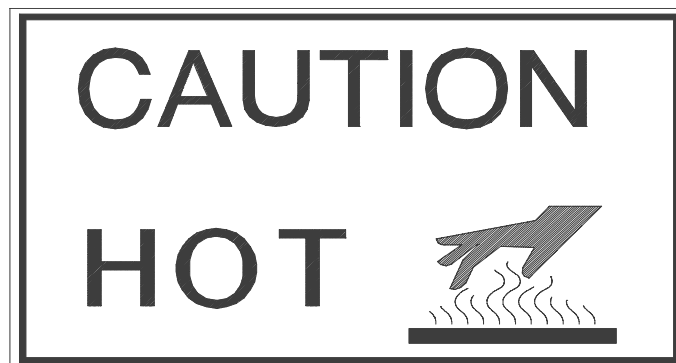
WARNING

- **WARNING PINCH POINT:** Keep hands out of machine. Always be sure the machine has been unplugged from power before cleaning or servicing.



CAUTION

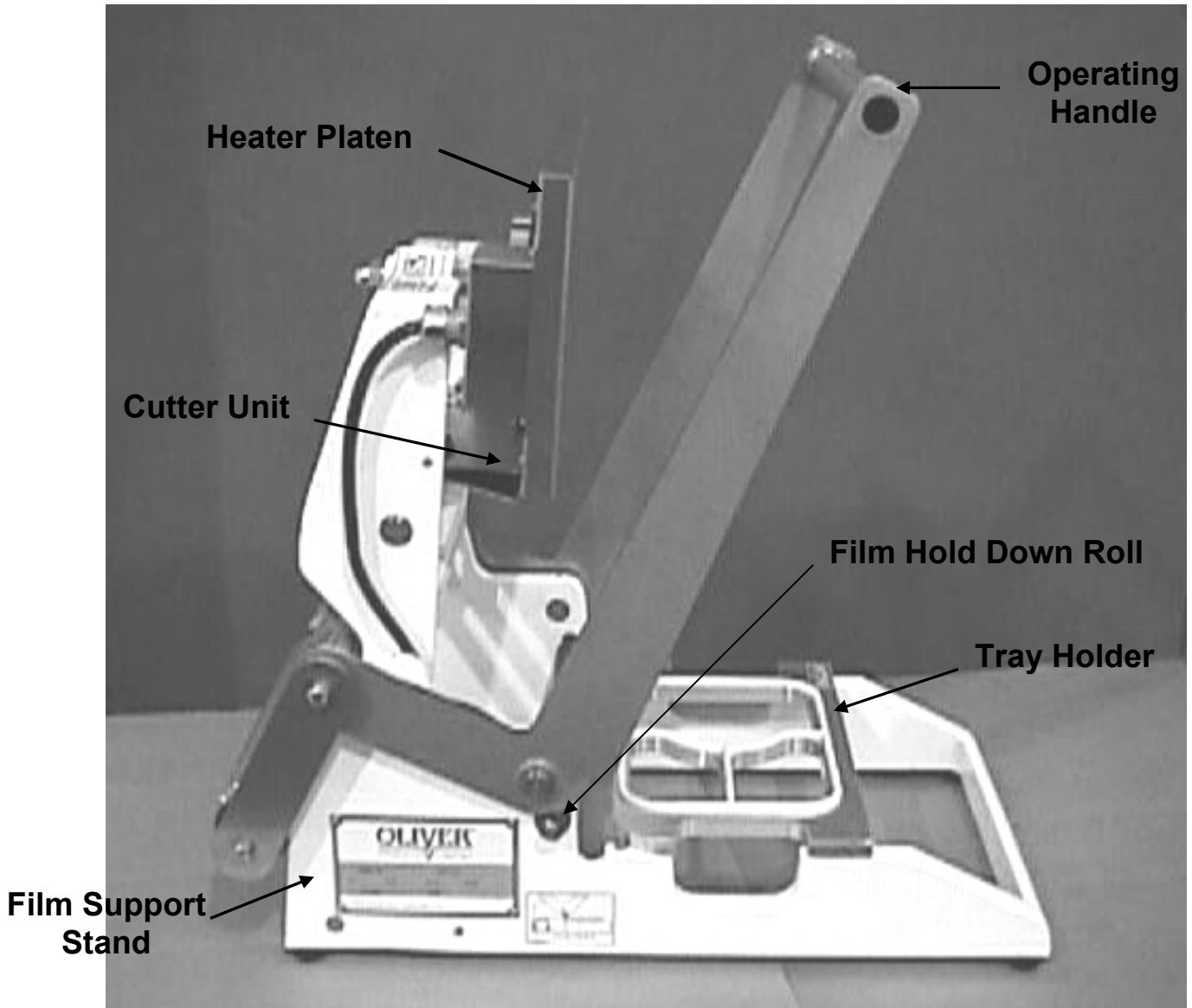
- **CAUTION HOT:** The heater cover and upper platen are very **HOT!** Caution must be used to protect yourself and others.



- In addition to these general safety instructions, follow the specific instructions given through out this manual.

MACHINE COMPONENTS

Before proceeding further, take a moment to familiarize yourself with the identification of the machine components as shown in the illustration below.



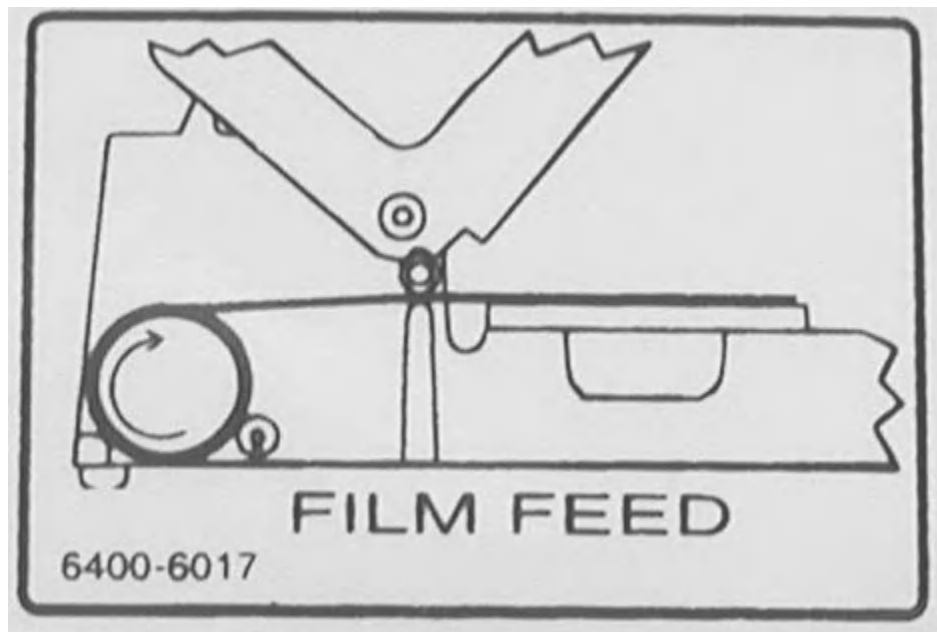


SET UP

1. Unpack and carefully remove the *Model 1308 Lidder*. Check for completeness of your order and that none of the items have been damaged during shipment.
2. Place the *Model 1308 Lidder* in a suitable location that provides adequate working space. The location must be sturdy, level, and capable of holding 60 lbs. per machine.
3. Remove all packaging materials and shipping restraints such as plastic ties and tape.
4. Raise the handle to the uppermost position.
5. Plug the power cord into a 115-volt outlet and avoid the use of extension cords.
6. Once the machine is plugged in it will automatically begin to heat up to the operating temperature. The heat up time is 20 to 30 minutes depending on ambient conditions.

OPERATING PROCEDURE

1. To turn the machine on plug in the power cord. **Wait 20 to 30 minutes** to allow the heated platen to reach temperature.
2. Load a roll of film onto the film support stand as shown on the “FILM FEED” diagram located on the side of the machine. Make certain that the film is positioned between the film side guides and that the side guides are properly located to center the film roll in the machine. The side guides can be adjusted by sliding them on the tube.



NOTE

- The adhesive side of the film can be determined by pinching a fold and rubbing the lid material against itself. Test both sides of the lid. The rough or tacky side of the lid will be the adhesive side. The film supplied by Oliver Products Company is wound with the adhesive side toward the inside of the roll. If the film is loaded in accordance with the “FILM FEED” diagram it will be positioned properly for applying the adhesive side of the film to the flange of the tray. If the film is loaded improperly it can cause the adhesive side to come in contact with the surface of the heated platen and the film will stick to the heated platen. If this happens, it can result in the need for cleaning the platen.



3. Place a tray in the tray holder. Take care to avoid spilling food product on the flange of the tray. Contamination of the flange can result in poor heat seals.
4. Pull the film forward until the film overhangs the tray flange by approximately ¼". **Be sure the adhesive side of the film is down (see NOTE above).**
5. Pull the operating handle of machine down until it will not move any further and then immediately return it to the up position. Holding the handle down longer will result in stronger seals. The amount of time you hold the handle in the down position is the “**seal time**”. If the seals become too strong, they can be difficult to open or it may result in shredding or tearing of the film when the lid is pulled off of the tray. You should periodically check for proper seals to make sure that everything is functioning properly.
6. To remove the lidded tray reach under and push it up with one hand so you can grasp it from the top with the other hand and lift it out of the tray holder.
7. At the end of the day, unplug the machine from the wall outlet. This is the only way to turn the machine off.

NOTE

- **IT IS NOT RECOMMENDED TO LEAVE THE MACHINE PLUGGED IN WHEN IT IS GOING TO BE OUT OF OPERATION FOR AN EXTENDED PERIOD OF TIME.**



ADJUSTMENT AND QUALITY CHECKS

Your *OLIVER Model 1308 Lidder* was tested at the factory using Oliver trays and film.

NOTE

- **THE TEMPERATURE IS NOT OPERATOR ADJUSTABLE.**

The heated platen temperature is factory set at approximately 275 degrees Fahrenheit. If you think there might be a problem with the platen temperature, this temperature can be checked using a kitchen thermometer. Hold the sensing stem of the thermometer against the sealing surface of the heated platen until the temperature reading has stabilized. Some machines are provided with a hole in the side of the platen where you can insert the thermometer stem.

When checking for a good seal look for seal completeness and reasonable seal strength. A poor seal will occur if the product in the tray contaminates the tray flange. Moisture will have the same negative affect. Trays that have irregular flanges or are deformed also seal poorly. Defective trays should be discarded.

Under different operating conditions, you may find it necessary to increase or decrease the seal time. This is done by varying the length of time that you hold the operating handle in the full down position. Usually, holding the handle down longer makes the seals stronger.

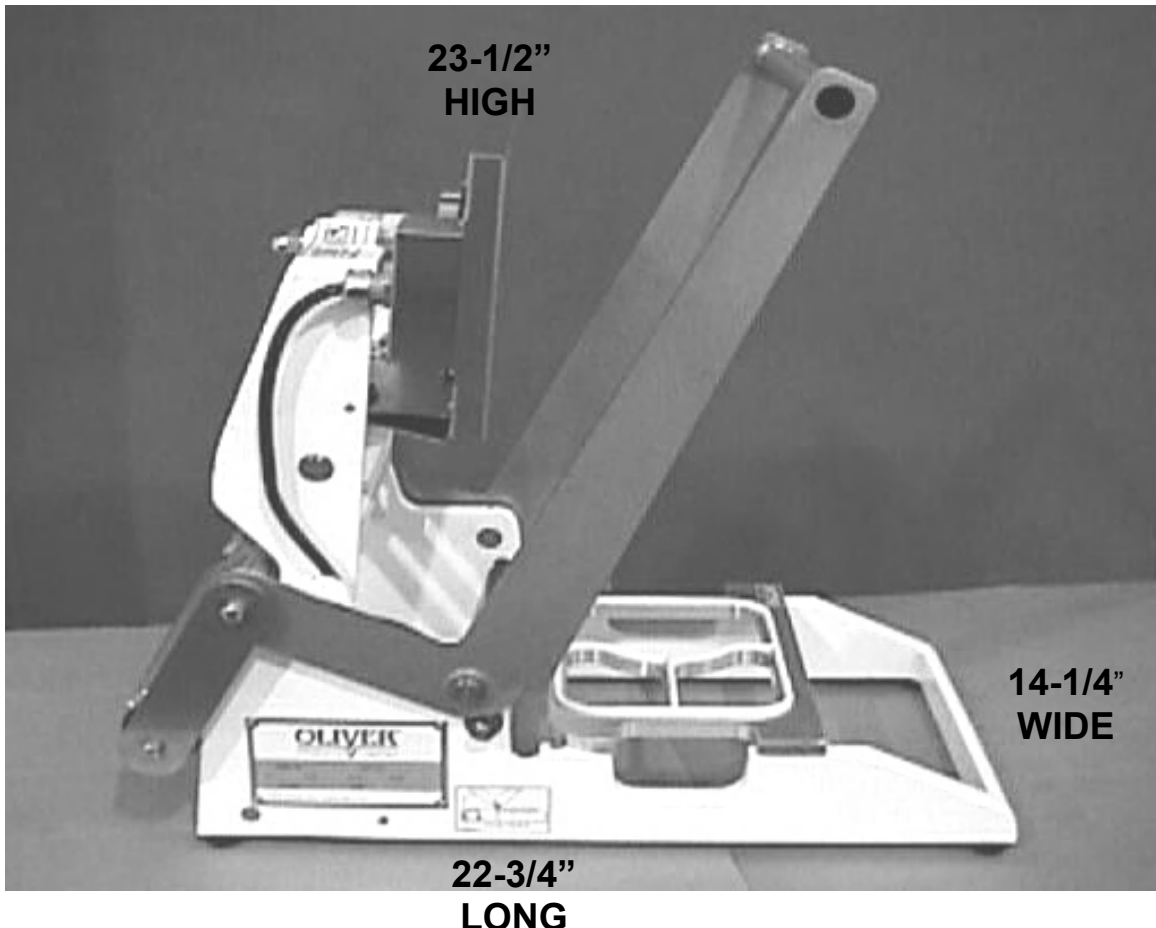


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TECHNICAL SPECIFICATIONS

- Temperature Range: Factory preset to approx. 275 degrees F.
- Weight: 61 lbs
- Electrical: 120 volts AC (USA) 5.0 Amps, 60 Hz
- Finish: White powder coat/stainless steel
- Max roll diameter: 5 1/2" OD
- Max roll width: 9"
- Std. seal area: 9" x 6.375"
- Max seal area: 9" x 7.5"
- Std. gaskets: White/60 duro/ approximately 1/8" seal
- Handle pull down: 15lb to 20lb
- Dielectric breakdown: 1250 for one second
- Constructed of: Cast Aluminum 356 / stainless steel

Machine Dimensions





CLEANING AND MAINTENANCE

NOTE

- These cleaning recommendations are not meant to replace or supercede plant standard manufacturing procedures or regulatory requirements.
- If the machine has been operating, allow the unit to cool before cleaning.

CAUTION

- **CAUTION HOT:** The heater cover and upper platen are very **HOT!** Caution must be used to protect yourself and others.

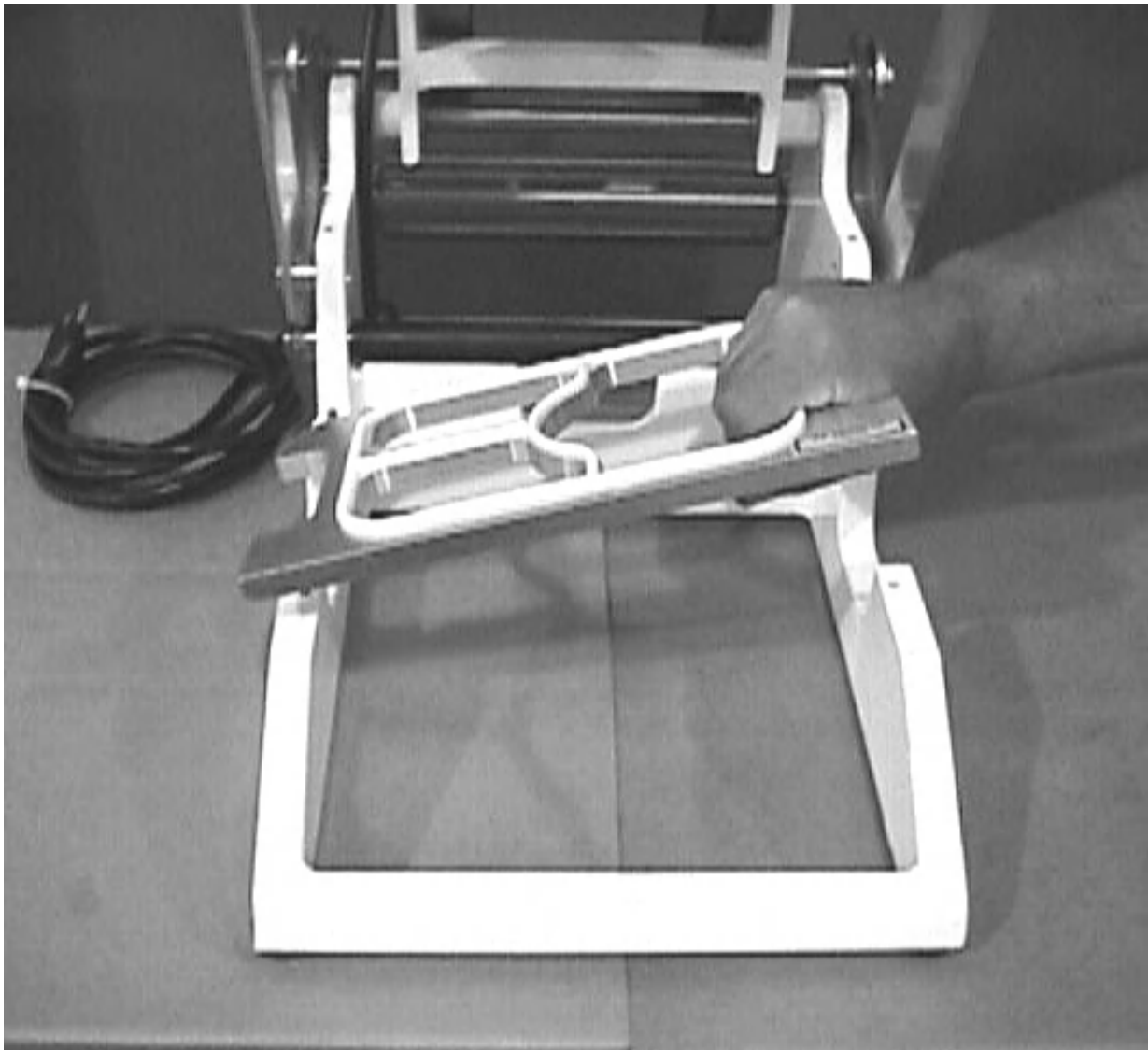
WARNING

- Make sure the unit has been unplugged from power.
- Clean the *OLIVER Model 1308 Lidder* with a mild cleaner and a damp cloth. It is important that the surface of the heated platen be kept clean and smooth. If food product comes in contact with the surface of the platen it tends to burn on and become very hard. This results in an irregular surface on the face of the platen that can result in poor seals. If this happens it will be necessary to remove this burnt on food material. When cleaning the surface of the platen care must taken to avoid scratching or gouging the surface. **DO NOT SCRAPE THE SURFACE OF THE PLATEN WITH SHARP OBJECTS AND AVOID THE USE OF METAL TOOLS.** The use of plastic or soft-metal scouring pads such as “SCOTCH BRITE” or “CHORE BOY” brands provide a safe and effective means of cleaning the platen. Wipe all surfaces with a sanitizing agent after cleaning.

WARNING

- If the platen will be cleaned while it is still hot make sure hand protection is used to prevent skin contact with the platen.

- The tray holder is easily removed as shown in the illustration below and can be placed in your dishwasher for cleaning or cleaned by hand. Care must be exercised so that the rubber gasket does not become damaged. When replacing the tray holder, make certain to put the locating pins in the two holes that are open. There are four holes. Two are open and two are plugged.



- Once a month lubricant such as a food grade grease or Vaseline should be applied to the two points where the brass arms slide on the stainless steel cutter actuator (see the illustration below).






TROUBLESHOOTING

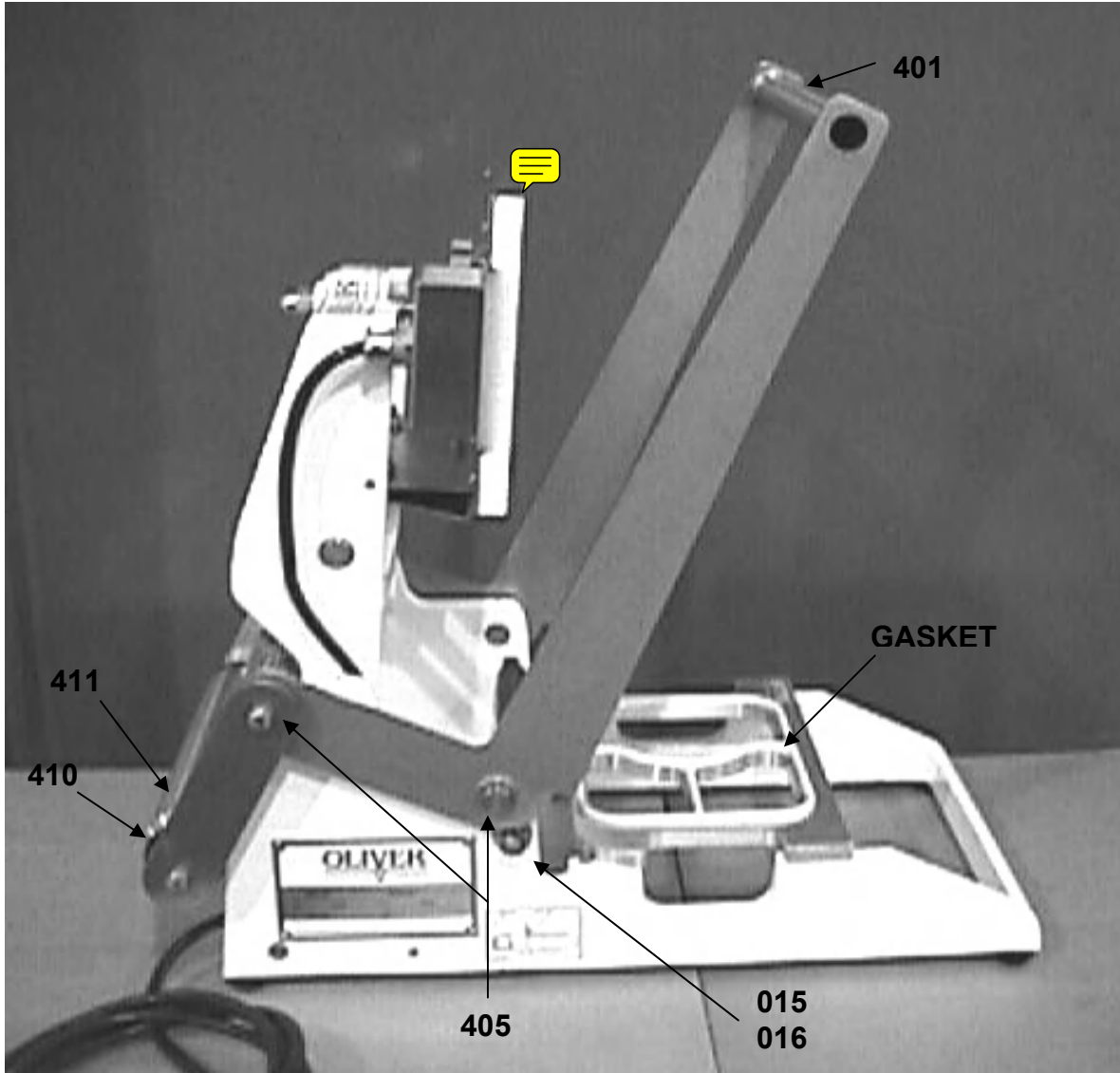
There are few user serviceable parts on your *OLIVER Model 1308 Lidder*. Should you experience problems with your machine call the **Oliver Products Company 24 Hour Emergency Service number @ 1 800 554-5603**.

(Please have your serial number ready when calling)

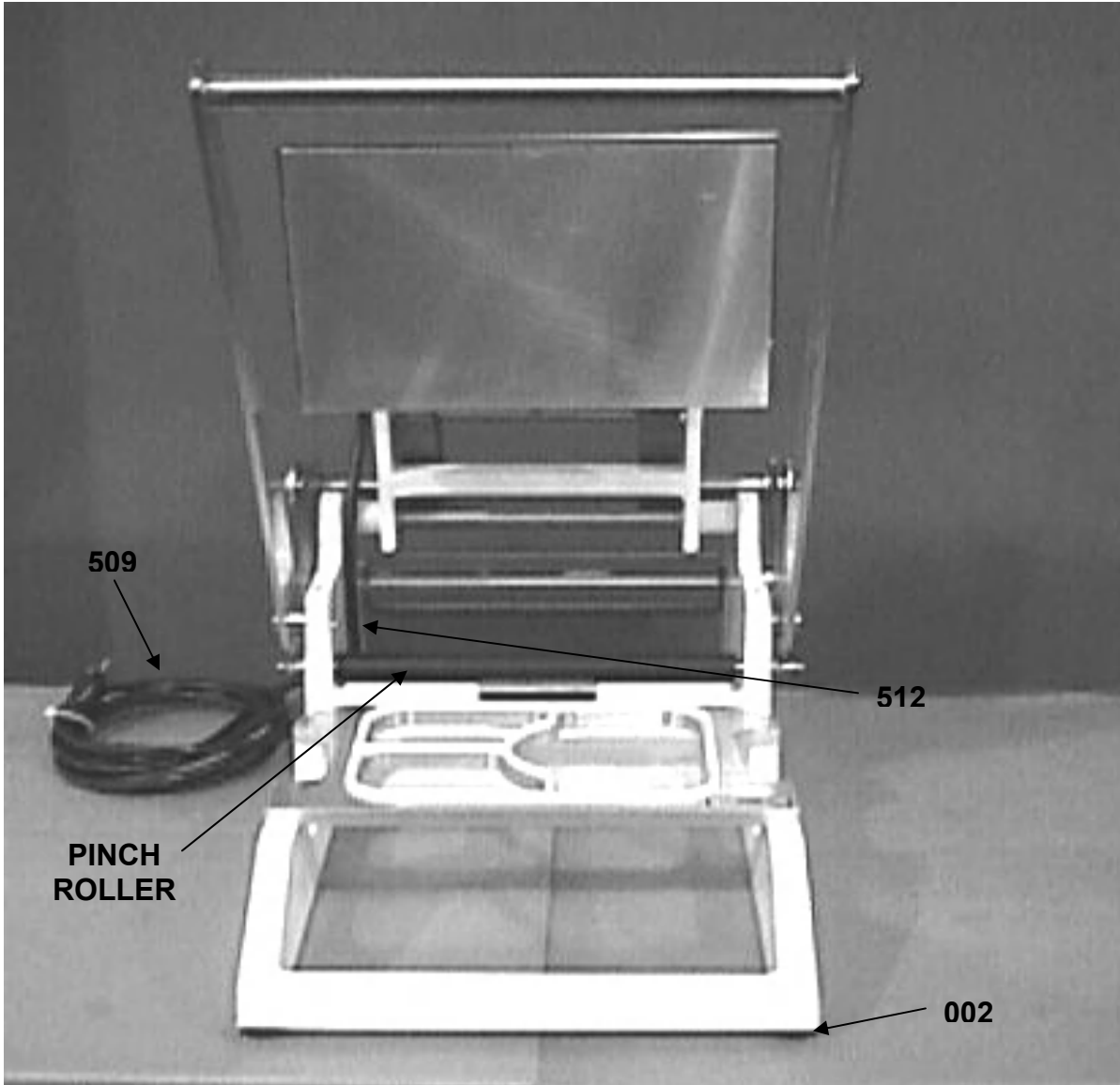
Before calling for assistance please check the list below to see if the problem you are experiencing is listed. If it is, try the corrective action items listed for that problem before calling for assistance.

<u>SYMPTOM</u>	<u>CORRECTIVE ACTION</u>
Poor seal quality	Verify that the platen is heated and is at the correct temperature (approximately 275° F) Check to see if the platen is dirty Check rubber gasket on tray holder for damaged or missing pieces
Platen does not heat up	Verify that the power cord is plugged into outlet Verify that there is power at the outlet
Film does not cut	Check to see if cutter blade is missing Check to see if cutter blade is dull
Film is not centered on tray 	Check to see if film roll is sitting between the film roll guides and the guides are centered on machine

MACHINE PARTS LISTS



401	1308-0010-001	HANDLE-ASSY	1
****	6516-0028	EXTRUDED WHITE GASKET	1"
411	1308-0035	SPRING-SUB	1
410	6909-3326	O-RING-#ARP568-326 3/16"	2
405	5840-2842	RING-RETAINING 3/4" E-STYLE	4
015	1308-0026	SPACER-PINCH	2
016	5840-1297	RING-RETAINING TRUARC#5144-37	2



002	5902-0035	BUMPER-RUBBER W/MOLDED IN SCR	4
509	1508-0021	CORD-POWER 115 VOLTS	1
509	1508-0021-001	CORD-POWER 230 VOLTS	1
512	5765-4232	CLAMP-CABLE 3/8"	1
N/A	1308-0017K	KIT-PINCH ROLLER	1
N/A	1308-25007K	KIT-LG.ROLL FILM STAND	1
N/A	1308-0011K	KIT-BLADE ASS'Y	1
N/A	5504-0705	VIDEO-1308 SET UP GUIDE	1
N/A	1308-0032	CARRIER SUPPORT 4/6 OZ RD CUPS	1

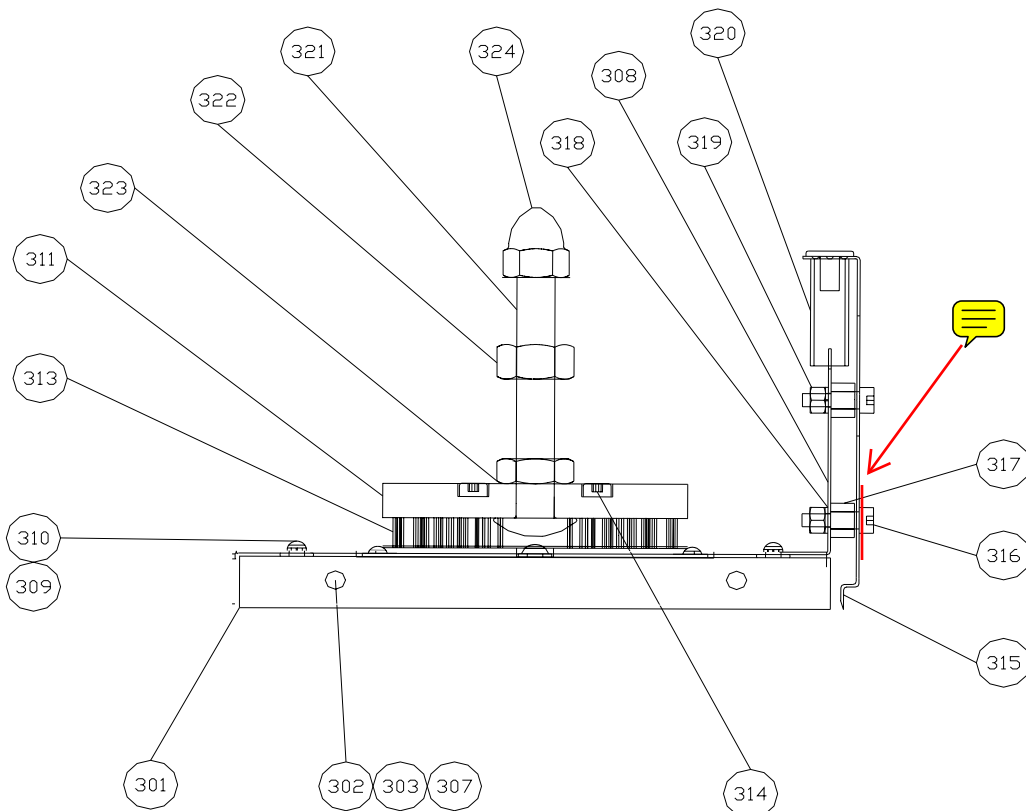


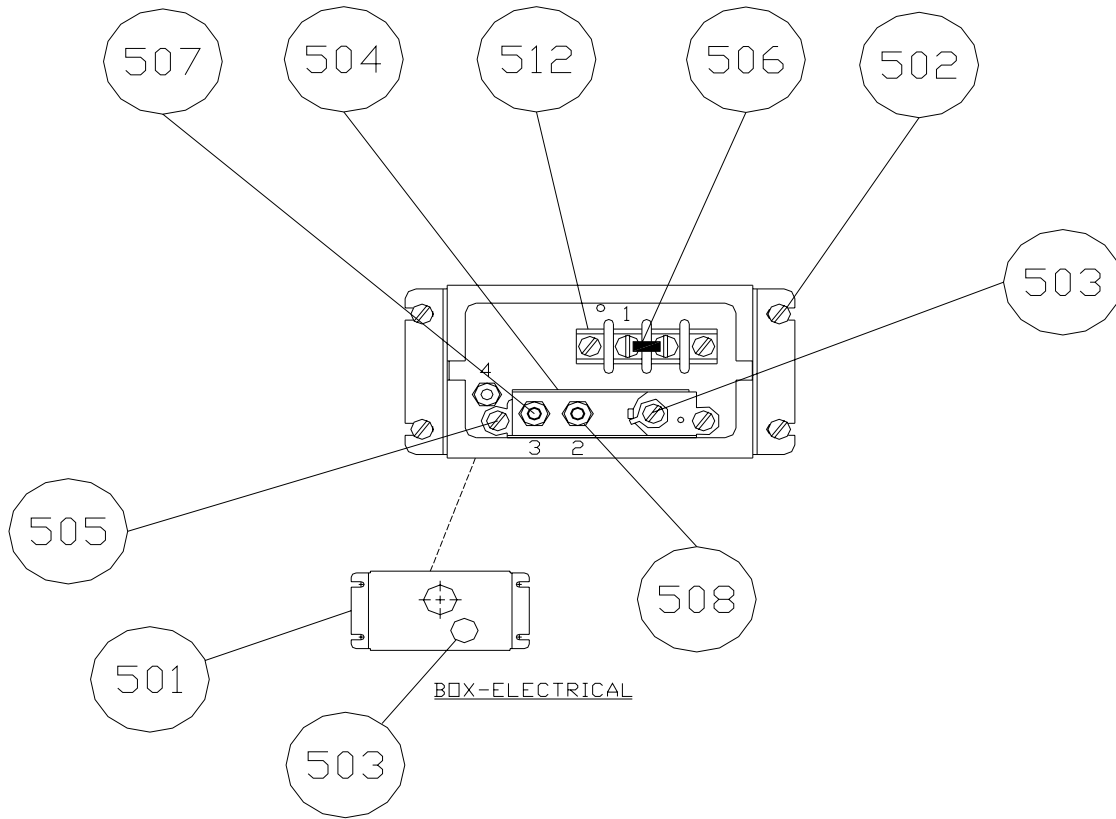


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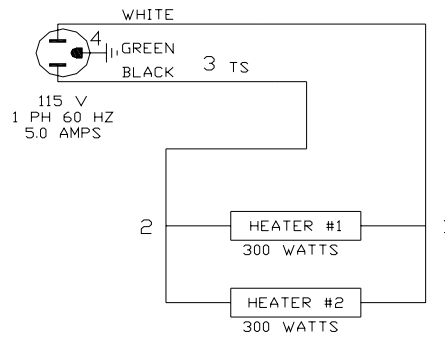


ITEM	PART NUMBER	DESCRIPTION	QUAN.
301	1308-0003-1	PLATEN	1
302	5730-1576	HEATER-CARTRIDGE 1/2" DIA X 8"L	2
303	5768-1288	TERMINAL-#6 RING, 16-14 AWG	8
307	5851-9353	WASHER-#6 STST MED SPRING LOCK	4
308	1308-0005	SHROUD-PLATEN	1
309	5851-8142	WASHER-INSULT FIBER	4
310	5842-5046	SCREW-ROUND HD 6-32 X 1/4	4
311	1308-0008	PUSHER-UPPER	1
313	7011-2102	SPRING-COMPRESSION STST	32
314	5842-8994	SCREW-SHOULDER 1/4 X 3/4 STST	2
315	1308-0011K	CUTTER BLADE WITH TEETH (KIT) W/ Fasteners	1
316	5842-8992	SCREW-SHOULDER 1/4 X 1/2 STST (10-24)	3
317	1308-0024	SPACER-BLADE MOUNTING	3
318	5851-9355	WASHER-#10 STST MED SPRING LOCK	3
319	5832-0578	NUT-HEX MACHINE #10-24 STST	3
320	7014-4203	SPRING #302 STST 2" LENGTH	2
321	5804-1722	BOLT-CARRIAGE 1/2-13X4.5" STST	1
322	5832-0524	NUT-HEX FULL 1/2"-13NC FIN STST	3
323	5851-9011	WASHER-1/2" SPRING LOCK (MED)	2
324	5831-8100	NUT-ACORN STD 1/2"-13	2

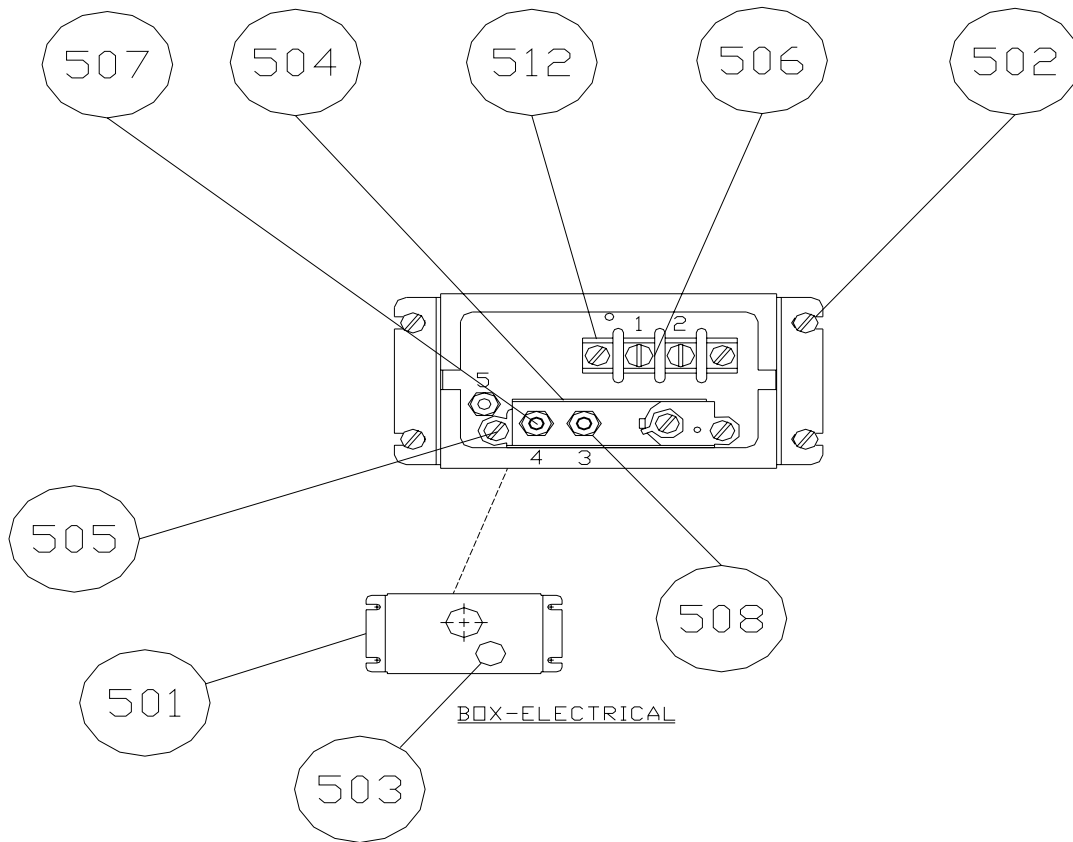




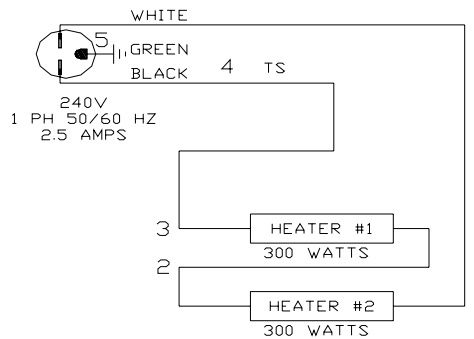
ELECTRICAL DIAGRAM
1/60/115



501	1508-0013-1	BOX-ELECTRICAL	1
502	5843-5210	SCREW-ROUND HD 6-32 X 1/4 STST	4
503	5765-4732	PLUG SNAP BUTTON 1/2" HOLE N/P	1
504	5757-9733	THERMONSWITCH-SURFACE MOUNT	1
505	5843-5211	SCREW-ROUND HD 6-32 X 3/8 STST	2
506	5770-7461	JUMPER-TERMINAL BLOCK	1
507	5843-5215	SCREW-MACH 6-32X 5/8" RDHD STST	2
508	5851-9353	WASHER-#6 STST MED SPRING LOCK	2
511	5766-7750	NUT-LOCK APPLETON#BL-50	1

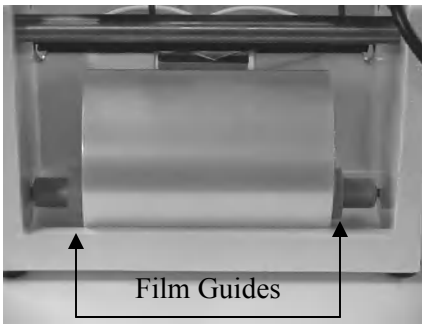


ELECTRICAL DIAGRAM
1/60/240



501	1508-0013-1	BOX-ELECTRICAL	1
502	5843-5210	SCREW-ROUND HD 6-32 X 1/4 STST	4
503	5765-4732	PLUG SNAP BUTTON 1/2" HOLE N/P	1
504	5757-9733	THERMONSWITCH-SURFACE MOUNT	1
505	5843-5211	SCREW-ROUND HD 6-32 X 3/8 STST	2
507	5843-5215	SCREW-MACH 6-32X 5/8" RDHD STST	2
508	5851-9353	WASHER-#6 STST MED SPRING LOCK	2
511	5766-7750	NUT-LOCK APPLETON#BL-50	1

1308 - 4 & 6 oz. cup change over guide



1

- Place roll of film into back of machine, making sure the roll is centered between the two sides of the frame.
- Adjust film guide rollers, By pushing them towards the roll of film. You should have about 1/16 gap between the film guide roller and the film.



2

- Thread film by lifting up black roller bar with one hand and with the other pull out the film.

Note: If you get wrinkled film when your pulling film out, you should discard this film by pulling enough film out past the wrinkled spot and tear off at perf.



3

- Insert tray carrier by holding film out of the way with one hand and the other insert cup tray carrier. Making sure the silver bracket is under the black roller.

Note: There are two pins that stick up in the base of the machine. These pins fit into the two holes on the cup tray carrier.



4

- Insert cups by holding rim of a cup and lowering it down into the hole in the tray carrier.

*Note: Cups can be filled **on line** or **off line**. If chosen to be filled off line 3 stainless cup holders have been provided. Place cup holder on table and fill cups. Lift cup holder up, with the cups and place on tray carrier. Cups will go into holes in tray carrier. (cup holder stays on when sealing)*



5

- Pulling film out, grab both corners of film and pull evenly to the edge of the tray carrier.

Caution: If you pull out too much film and go past the edge of the tray carrier, you will have to wind the film up by hand from the back of the machine . Other wise there is potential for bad seals



6

- Seal film by placing both hands on handle and pull down till the handle reaches its stopping position. Hold down for 1.5 sec then pull up on the handle and return handle to its upright position.



7

- Start perf by using one of your fingers and poking it, into the center hole of the tray carrier.
- *Note: if you are using the 3 stainless cup holders, you can remove all 4 cups at the same time Then separate cups carefully and start process over.*
- *Discard steps 7,8,9,10*



8

- Breaking perf by sliding your finger right to left then back to front. This will cause perf to break and cups will become separated.

Note: Making sure the cups are separated will help with step 9



9

- Removing the cups out of the tray carrier by placing one hand over 3 of the cups. With the other hand push up the 4th cup from the bottom of the tray carrier. Once the cup is up grab it with the other and place it on the table.



10

- Removing the additional cups out of the tray carrier by placing one hand over 2 of the cups. With the other hand push up the 3rd cup from the bottom of the tray carrier. Once the cup is up grab it with the other and place it on the table. Repeat to remove last two cups.

*Note: If step 8 is followed, this will make step 9,10 of **holding down the cups** not needed.*

Service Information:

Oliver products Company

24 Hour service number 1-800-253-3893

Please have your serial number for the machine when calling.



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WARRANTY

PARTS

Oliver Products Company (Oliver) warrants that if any part of the equipment (other than a part not manufactured by Oliver) proves to be defective (as defined below) within one year after shipment, and if Buyer returns the defective part to Oliver within one year, Freight Prepaid to Oliver's plant in Grand Rapids, MI, then Oliver, shall, at Oliver's option, either repair or replace the defective part, at Oliver's expense.

LABOR

Oliver further warrants that equipment properly installed in accordance with our special instructions, which proves to be defective in material or workmanship under normal use within one (1) year from installation or one (1) year and three (3) months from actual shipment date, whichever date comes first, will be repaired by Oliver or an Oliver Authorized Service Dealer, in accordance with Oliver's published Service Schedule.

For purposes of this warranty, a defective part or defective equipment is a part or equipment which is found by Oliver to have been defective in materials workmanship, if the defect materially impairs the value of the equipment to Buyer. Oliver has no obligation as to parts or components not manufactured by Oliver, but Oliver assigns to Buyer any warranties made to Oliver by the manufacturer thereof.

This warranty **does not** apply to:

1. Damage caused by shipping or accident.
2. Damage resulting from improper installation or alteration.
3. Equipment misused, abused, altered, not maintained on a regular basis, operated carelessly, or used in abnormal conditions.
4. Equipment used in conjunction with products of other manufacturers unless such use is approved by Oliver Products in writing.
5. Periodic maintenance of equipment, including but not limited to lubrication, replacement of wear items, and other adjustments required due to installation, set up, or normal wear.
6. Losses or damage resulting from malfunction.

The foregoing warranty is in lieu of all other warranties expressed or implied AND OLIVER MAKES NO WARRANTY OF MERCHANTABILITY OR FITNESS FOR PURPOSE REGARDING THE EQUIPMENT COVERED BY THIS WARRANTY. Oliver neither assumes nor authorizes any person to assume for it any other obligations or liability in connection with said equipment. OLIVER SHALL NOT BE LIABLE FOR LOSS OF TIME, INCONVENIENCE, COMMERCIAL LOSS, INCIDENTAL OR CONSEQUENTIAL DAMAGES.



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WARRANTY PROCEDURE

1. If a problem should occur, either the dealer or the end user must contact the Customer Service Department and explain the problem.
2. The Customer Service Manager will determine if the warranty will apply to this particular problem.
3. If the Customer Service Manager approves, a Work Authorization Number will be generated, and the appropriate service agency will perform the service.
4. The service dealer will then complete an invoice and send it to the Customer Service Department at Oliver Products Company.
5. The Customer Service Manager of Oliver Products Company will review the invoice and returned parts, if applicable, and approve for payment.



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RETURNED PARTS POLICY

This policy applies to all parts returned to the factory whether for warranted credit, replacement, repair or re-stocking.

Oliver Products Company requires that the customer obtain a Return Material Authorization (RMA) number before returning any part. This number should appear on the shipping label and inside the shipping carton as well. All parts are to be returned prepaid. Following this procedure will insure prompt handling of all returned parts.

To obtain an RMA number contact the Repair Parts Department toll free at (800) 253-3893.

Parts returned for re-stocking are subject to a **RE-STOCKING CHARGE**.

Thank you for your cooperation,

Repair Parts Manager
Oliver Products Company