ED - SEAL









Introduction

Introduction to Induction Heat Seal Process

The induction sealing process involves an induction current being applied to a metal liner in a plastic cap. The bottle is first filled and then cap is applied. The cap already has the liner inside. The liner contains the sealing material adhered to a foil layer. The induction current heats the foil liner, melting the sealant. The pressure of the threaded cap upon the bottle provides the required pressure. As the sealing layer cools, it adheres to the bottle.





Post Filling, an Induction Seal in inserted into the cap either manually or by a wad fitting equipment



The container is filled and capped in a standard operation and then passed beneath the sealing coil through a conveyor.



After removing the cap, the foil remains bonded to the lip of the container is retained in the retaining ring provided in the head space of the cap & the backing board

Why Induction Seal?

Induction Seals are preferred over conventional sealing methods due to the following:

- Tamper Evidence
- Leak Proof
- Product Freshness
- Protection against oxidation / contamination
- Safe & Hygienic Process
- Attractive Product Promotion
- High Productivity
- Less / NO Product Damage



Types of Wad-Seal Liners

One Piece Wad-Seal

The Wad-Seal is fitted into the cap. The container is screwed with a wadded-cap. The capped-container is passed under the Induction Heat Sealer. This seals the entire liner to the mouth of the container.



Two Piece Wad-Seal

The Wad-Seal is fitted into the cap. The container screwed with a wadded-cap. The passed capped-container under the Induction Sealer. The Heat sealant material bonds to the mouth, simultaneously the wax melts and gets absorbs in the backing material. Wax being the backing material. Wax being the bonding layer splits the seal. Backing material remains permanently in the cap.



Two Piece High-Barrier Wad-Seal

The Wad-Seal is fitted into the cap. The container is screwed with a wadded-cap. The capped-container is passed under the Induction Heat Sealer. The sealant material bonds to the mouth, simultaneously the wax melts and gets absorbs in the backing material. Wax being the bonding layer splits the seal. This seal has an extra paper barrier. Backing material remains permanently in the cap.





ED Seals - Selection by Container Type

Container Type	ED Wad-Seal	Features	Applications
PE	Universal PE Strong PE Pharma PE Foam15 Alone	Pilfer, leak-proof WVTR, MVTR 100% Food Grade Double Al Protection One Piece	Lubricants Edible Oils Pharmaceuticals Brake-Fluids Confectionaries
PET & PVC	SurePETweld StrongPETweld PharmaPET Foam15 Alone	Pilfer, leak-proof WVTR, MVTR 100% Food Grade Double Al Protection One Piece	Powders Edible Oils Syrups Pesticides Pickles
PP	Universal PP Strong PP Pharma PP	Pilfer, leak-proof WVTR, MVTR 100% Food Grade	Chocolate Sauce Tomato Ketchup Creams & Ointments
GLASS	Universal Glass Strong Glass	Pilfer, leak-proof WVTR, MVTR	Coffee Pickles
PS	Universal PP	Pilfer, leak-proof	Lubricants
Backing Materials			
Duplex Board	0.5mm, 1mm	Economic	Lubricants

Virgin Board0.5mm, 1mmPremiumExpanded0.5mm, 1mm, 1.5mmReliablePolyolefin0.262mmOne Piece

Lubricants Foods & Beverages

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Print Options For Wad-Seals

After purchasing the product, the inner seal becomes a vital channel of trust and satisfaction for the consumer. ED Seals thus become an ideal media for communicating various messages. ED Seals are available with standard and random imprints as well as customized to suit you targets.





Wide Spectrum of Application

- Pharmaceutical
- Dental
- Herbal Products
- Personal Care
- Petrochemical
- Pesticides
- Sp. Chemicals
- Liquid Detergents
- Dairy
- Confectionary
- Spices & Condiments
- Tea & Coffee



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Electronics Devices 31, Mistry Industrial Complex, MIDC Area, Andheri (East), MUMBAI – 400 093

Tel: +91 22 26874629 / 26870443 Fax: +91 22 26871074 Email: <u>edee@bom3.vsnl.net.in</u> Website: <u>www.electronicsdevices.com</u>