

5 Tips of how to extend the life of your labelling machines

Moisture, grease, dust, glue residues - the enemy of every production plant. In the food industry, even in the end-of-line area, dirt deposits on machines are sometimes unavoidable. 5 Tips on how to keep your machines in good shape and thus ensure high system availability and a long service life.



1. Regular stainless-steel care

Stainless steel components are easy and effective to maintain. Moisten a towel with water and wipe off external stainless-steel components regularly. Then dry the wiped areas with a dry towel. This is the easiest way to prevent dust and grease deposits.

2. Your system appears in a new light with this cleaning moisture

For those who want a little more, the *Niragal* cleaning moisture is the perfect solution. Apply it sparingly on stainless steel surfaces and rub the emulsion with a towel.

3. Air pressure not only helps against dust deposit

Air pressure is perfect for cleaning paper paths of labeling modules. Label paper guides, deflection rollers and winding / unwinding devices can thus be optimally freed from dust. This measure guarantees trouble-free paper transport over the lifetime of the machine.

4. Remove adhesive residue from labels regularly

Adhesive residues from labels are not only unattractive, but also have a long-term effect on the performance of your system. Remove adhesive residues quickly and easily with the ESPERA "SOLVENT" label remover. This cleaning agent removes label residues from all machine surfaces without leaving any residue.



5. Regular cleaning of the thermal head

Thermal heads are consumables. Nevertheless, the service life can be increased by regular care. The ESPERA cleaning set for thermal heads is the optimal solution. The set contains a small spatula through which - soaked in the specially developed cleaning liquid - the liquid is applied to the thermal strip. The liquid dries without leaving any residue.