

# O-Wrap™ Overwrap Bags

## Overwrap Sealer Recommendations



### Top-Level

**Van der Stähl MS-350 Cost ~ \$4,000**

**How to use:**

- \* Slide overwrap between heating jaws
- \* Press the foot pedal

**Advantages:**

- \* Fine control over temperature, heating and cooling times
- \* Medical grade and vendor-supplied calibration
- \* Durable and consistent
- \* Widest range of seal thickness (up to 12mm)

**Disadvantages:**

- \* Expensive
- \* Can only seal near the edge of the overwrap

### Entry-Level

**Uline H-190 Impulse Sealer Cost ~ \$100**

**How to use:**

- \* Align overwrap across the heating bar (3mm strip)
- \* Lower arm to initiate heating sequence

**Advantages:**

- \* Very low cost
- \* Adjustable heat timer
- \* Easily accommodates longer bags with lower seals

**Disadvantages:**

- \* Must be used gently to prevent damage
- \* Narrow seal thickness contribute to higher chance for poor seals

### Non-Conventional

**FoodSaver V2240 Cost ~ \$150**

**How to use:**

- \* Align overwrap across the heating bar (4mm strip)
- \* Close lid and lock the latch
- \* Press "Seal" to initiate the heating sequence

**Advantages:**

- \* Low cost
- \* Sturdy design resists damage

**Disadvantages:**

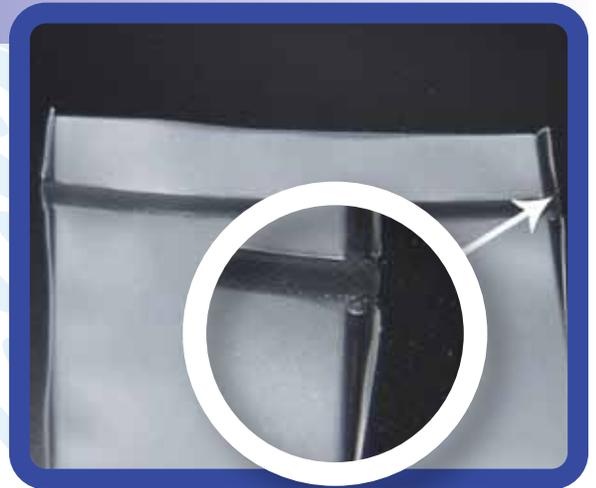
- \* Lacks temperature control

# Perfect Seal

**A perfect seal consists of a continuous, clear seal from edge to edge, with no folds, channels or gaps.**

## **To achieve a perfect seal:**

Prior to sealing, purge the air from the O-Wrap™. Lay the O-Wrap™ flat across the middle of the heating bar on the sealer; avoid folds or curved edges. Check to insure the sealer produces a clear, consistent seal from edge to edge. Optimally, sealers should heat to above 210°F and maintain for a minimum of 3 seconds. Let cool 5 seconds, before removing O-Wrap™ from the heat bar. If resizing of the O-Wrap™ is necessary, trim using a sharp blade or scissors following the straight edge of the seal.



# Channel Seal

**Poor seals (i.e. incomplete, folded or imperfect) can result in gaps and channels that allow LN to enter the O-Wrap™ pouch. The liquid nitrogen will rapidly expand when thawed, and cause bursting or fractures of the O-Wrap™ and cassette.**

## **INCOMPLETE**

**Problem:** Placement error on the heat element caused the seal to fall short of the O-Wrap™ edge.

**Solution:** To prevent this, position O-Wrap™ in the middle of the heating bar prior to sealing.



## **FOLDED**

**Problem:** Fold in seal leaves a potential pathway for liquid nitrogen to enter.

**Solution:** Ensure the bag is laid flat across the bar sealer prior to sealing.



## **IMPERFECT**

**Problem:** Heat is set too low to melt two sheets of EVO, specifically at the edges. Cloudy throughout seal, slightly ridged at edge of seal and a small channel exists where the seal meets the edge.

**Solution:** Increase heat setting or sealing time (above 210°F).



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BIOMEDICAL

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