

FOOD PACKAGING EQUIPMENT

AMAPs Tray Sealer

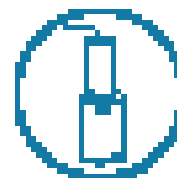
The AMAPS Tray sealer uses a new and specialised technique to produce a modified atmosphere with a fast cycle time. Because of this new technique the SLB machines do not have to use a vacuum pump.



1300 88 99 51
hello@vikingfoodsolutions.com.au

vikingfoodsolutions.com.au

EQUIPPING THE FOOD INDUSTRY TO GROW



The benefits of using the AMAPS Tray Sealer include:

- The product retains its colour & taste, fat & vitamin content.
- The need to use preserving agents is reduced if not eliminated.
- Lower labour costs due to packaging efficiency.



Specifications

Dimensions	810 x 785 x 1350mm
Seal Length	325 x 265mm
Seal Width	3mm
Covering	Stainless Steel
Knife	Contour Knife
Gas Flush	Standard feature



MAP Trays

Modified Atmosphere Packaging (MAP) is designed to extend the shelf life of products and maintaining optimum freshness. Suitable for red meat applications.

Common Stock Sizes

Tray Size	Depth	Colour
8 x 5"	35mm	Black/ Clear
9 x 7"	20, 30, 40, 50, 60mm	Black/ Clear
9 x 11"	30, 40, 50, 60mm	Black/ Clear