

SPECIFICATIONS:

- Machine size : 350 x 500 x 820 (mm)
- Max Tray Size: 220 x 170 x 120 (mm)
- Weight: 60KG
- Capacity: 350 Seals/per hour
- Temperature: adjustable between 30 -250°C
- Voltage: 110V/220V Watt: 650W

FUNCTIONS:

- Sealing and die-cutting the lidding film directly on the tray
- Flushing gas N₂, CO₂, O₂ - MAP technology

APPLICATIONS:

- Ready to cook: fresh meat such as pork, beef, chicken, fish,...
- Ready meal: cooking - rice, noodle, soup,...
- Ready to eat: salad fruit, cake, dried fish,...



BENEFITS:

- Maintaining Freshness of Food
- Extending the Shelf Life of Agricultural Products
- Saving the cost of the production and transportation
- Increasing the values of products



MODIFIED ATMOSPHERE PACKAGING TECHNOLOGY - MAP

The technology substitutes the atmospheric air inside a package with a protective gas mix.

Food	Gas ratio
Fresh meat: Pork, beef	70% O ₂ : 30% CO ₂
Chicken	50% O ₂ : 50%CO ₂
Fish, Shrimp	60% N ₂ : 40% CO ₂
Cooked food	75% N ₂ : 25% CO ₂
Fruit salad	100% N ₂



Oxygen (O₂): with red meat, Oxygen prevents the red color from becoming pale, and it inhibits the growth of anaerobic organisms.

Carbon dioxide (CO₂): Due to its oxidation-inhibiting and growth-inhibiting effects on most aerobic bacteria and molds, the gas is frequently used to increase the shelf life of food.

Nitrogen (N₂): This prevents the oxidation of food and inhibits the growth of aerobic microorganisms. It is frequently used as a supporting or filling gas as it diffuses very slowly through plastic films and, therefore, remains longer in the packaging.