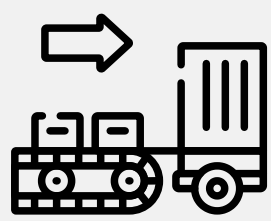
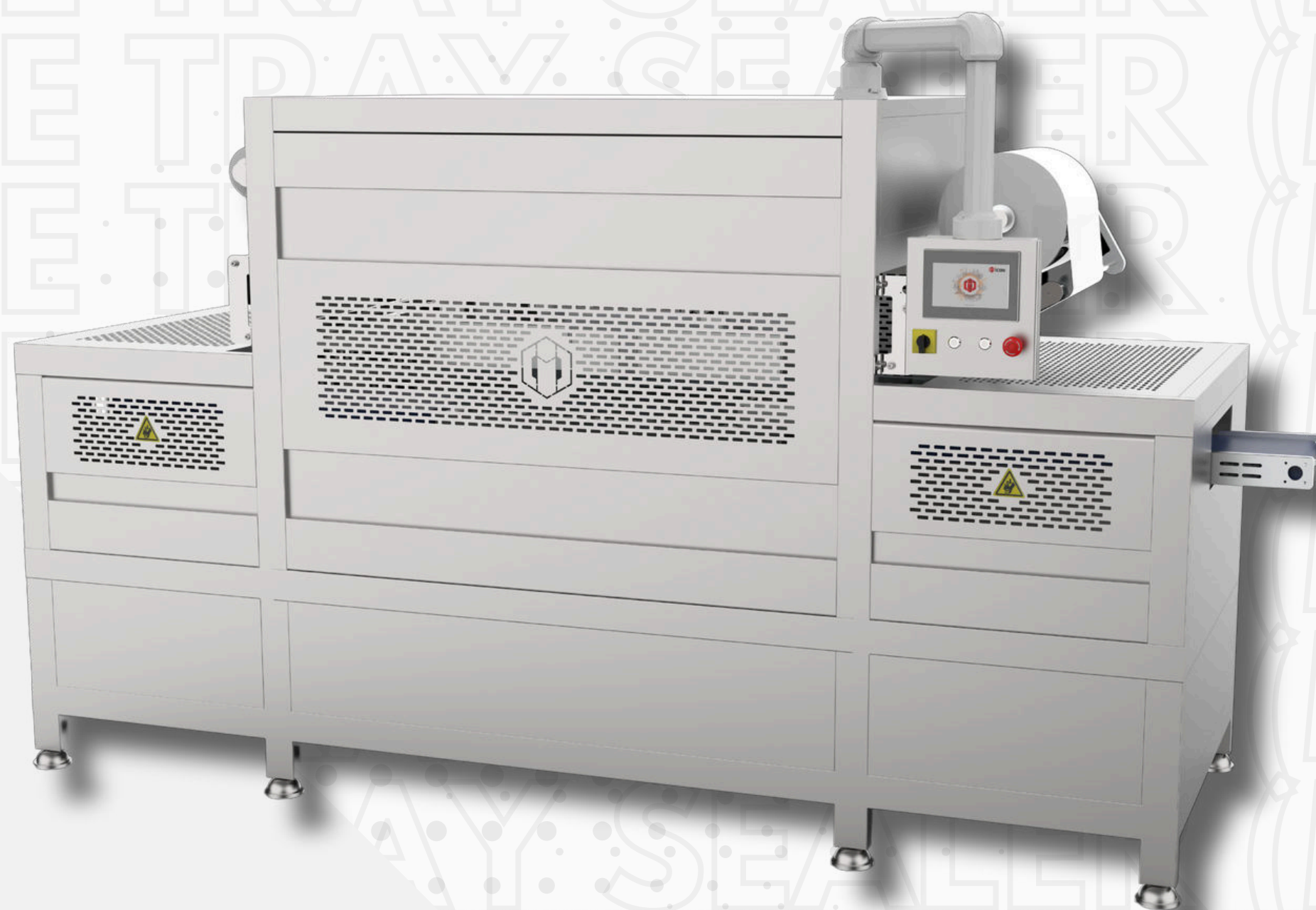
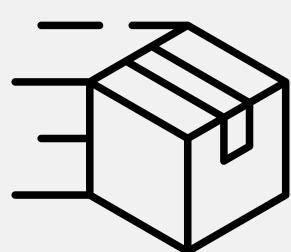


# IN-LINE TRAY SEALER (MAP)



**Rotary Table  
Movement**



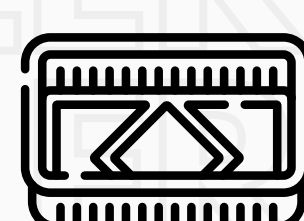
**Optimal Speed  
Packaging**



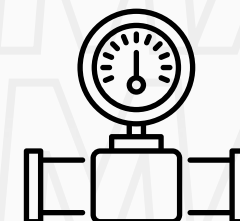
**Hygienic & Safe  
Design**



**Secured  
Sealing**



**MAP Tray  
Sealing**



**Advanced Gas  
Flushing**

An in-line tray sealer using Modified Atmosphere Packaging (MAP) enhances the freshness and shelf life of perishable products by replacing air in the tray with a protective gas mixture. Its efficient design integrates seamlessly into production lines, optimizing workflow and increasing output. The precision sealing technology ensures a tight seal, preventing leaks and contamination. Ideal for items like meat and ready-to-eat meals, MAP tray sealers boost product longevity and visual appeal.

The in-line tray sealer (MAP) features adjustable sealing temperatures, customizable gas mixtures, and a throughput capacity of up to 120 trays per minute, ensuring optimal preservation of perishable products.

The application is to preserve foods like sweets, dairy products, meat, seafood, dates, dry fruits & convenience foods etc.

### Easy to Operate

Designed with simplicity, our machine features an intuitive smart interface and straightforward controls, ensuring easy operation for all experience levels.

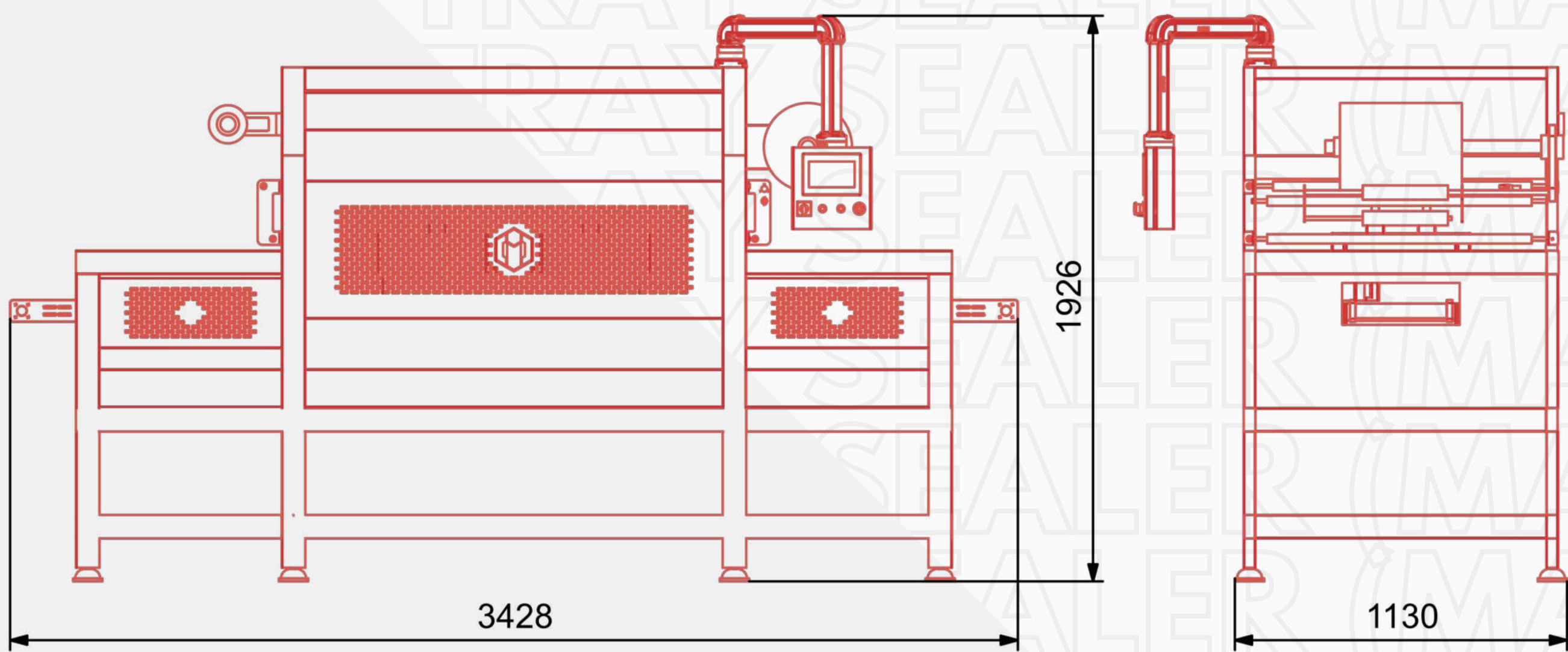
### Easy Maintenance

With a focus on convenience, our machine is engineered for easy maintenance, featuring accessible components and straightforward service procedures.

### Rapid Tech Support

Benefit from our 24\*7 rapid tech support, offering prompt assistance and solutions to minimize downtime and keep your machine running smoothly.

### DIMENSION



### TECHNICAL SPECIFICATIONS

Products	Meat, Sweets & Savories, Bakery.
Upper Film	Printed / Plain
Tray Material	Rigid (Pre-Formed)
Tray Shape and Size	Customized
Machine Construction	Stainless Steel 304 & Aluminum Assemblies
Vacuum Pump	Busch / Becker
Control & Command System	PLC Touch Screen (Fuji)
Application	MAP, Sealing
Require Air Pressure	6 to 7 Bar

\*The above mentioned values are indicative and can be modified at any time at the discretion of the company.