

# AMAPS SEMI AUTOMATIC TRAY SEALER

## Semi-automatic tray sealer with unique MAP-technology

Semi-automatic and user-friendly MAP tray sealer for small and medium sized production. It uses an innovative gas flush process to produce MAP in a rapid period of time. Beside the 3 times higher output which can be reached this unique patented MAP technology has several other benefits.

To sum up:

- Ensuring the best possible flavour and cell structure of your meals which result in the better presentation of your product
- Because the AMAPS doesn't have a vacuum pump there's no explosion risk when a high oxygen percentage in the package is needed ( for example when packaging red meat)
- Environmental friendly, no use of oil
- Low energy consumption
- Low maintenance costs
- Ergonomic, low sound level

## The AMAPS has a high output of trays per minute, combined with a compact design that is flexible in use

The user-friendly touch screen works as your own smartphone and has a huge amount of options. Firstly to increase the efficiency and secondly to give you a better control of your production.

Exchanging the mould is a piece of cake and can be done under a minute. This allows a quick changeover to different tray sizes and increases your flexibility.

The machine has a stainless steel cover and is equipped with an automatic film waste rewinding system.

The AMAPS is one of the most innovative semi automatic tray sealers on the market at the

moment. Compact design, easy to operate and with an unmatched output.

### Benefits

- Very fast cycle
- Registered patent for MAP without pulling vacuum
- Extension of shelf life without harming cell structure and flavor of your product (like pulling vacuum would do)
- Low percentage of oxygen left (less than 0.5% in the tray!)
- Filter regulator for humidity, protecting pneumatics
- Quick change over of mould enables flexibility
- User-friendly touchscreen for easy setting of various recipes

### Options

- Photocell for pre-printed film
- Printer

### Accessories

- Export packing
- Foil / Film
- Trays

### Markets

- Meat & Poultry industry
- Food processing
- Take away
- Hospitality
- Horeca



## SPECIFICATIONS

Produit	AMAPS semi automatic tray sealer
Max. Tray size	370 x 270 mm (max. depth: 130 mm)
Min/max seal width	2-8 mm
Type de machine	Thermosoudeuse, Soudeuse de barquettes
Modèle	Sur Pieds
Revêtement	Acier Inox
Couteau	Contour knife
Pédale de commande	Non
Type de film	PET-LDPE topseal
Épaisseur du film	62 micron
Type d'emballage	Barquette
Branche/Application	Fromage, Vis poisson, Aliments, Fruits et légumes, Viande et volaille, Nourriture des animaux
Type de produit	Fluide, Granulé, Solide
Machine dimensions (LxWxH)	810 mm x 785 mm x 1350 mm (1640 mm hood open)
Machine dimensions drawer out (LxWxH)	1250 x 785 x 1350 mm (1640 mm hood open)
Weight	Approx. 245 Kg
Capacity without MAP	8 cycles/min
Capacity with MAP	6 cycles/min
Max. tray depth	130 mm

Max. film width	320 mm
Power supply	230V-I-50/60 Hz
Consumption	2700 W
Required air pressure connection	6 Bar
Air consumption	200-500 nL/min

---