
AMAPS TRAYSEALER

Audion Modified Atmosphere Packaging Sealer

AMAPS uses patented MAP technology in a compact, manual, easy to operate, low maintenance way. It uses an innovative gas flush process to produce MAP in a rapid period of time. The machine works without a vacuum pump. AMAPS is the ideal packaging solution for small & medium packers and can be a handy additional packaging machine for large producers as well. Extremely compact and attractively priced, the AMAPS is also ideal for R&D by academic, medical, agricultural and food packaging departments.

The Modified atmosphere and sealing processes are fully automatic, ensuring good results cycle after cycle. Multiple sealing heads can be used for various trays, no need for tools and a very short changeover time- less than 10 minutes !!

Packaging Solutions for: The meat industry: fresh, frozen and processed meat delicacies Fish: whole, fresh, sliced, smoked & frozen Fresh produce: whole, peeled or sliced fruit & vegetables (mushrooms), Baked goods: whole baked cakes, quality cookies, chilled pizza, half-baked pastries etc.

Advantages

Advantages of the AMAPS traysealer machine:

- Airsupply unit with water discharge system – Valves and cylinders are protected even when your are working with a compressor without cool dryer
- Easy detachable tray holder – No screws to losen or tighten when cleaning or changing the tray holder
- Tray ejectors – Easy tray take out
- Gas connection at the bottom of the tray holder (instead of attached to the sealing head) – No need to dismantle the gas connection when cleaning
- Registered patent for MAP without vacuum!
- Modified Atmosphere without drawing mechanical vacuum at any stage, opens new markets to modified atmosphere packaging.
- Causes no harm to the texture or appearance of even the most delicate products while achieving best modified atmosphere results time after time.
- Unlike all other MAP sealers – New technology modified atmosphere is achieved in one fully automatic mechanical vacuum free sealing head.
- Low oxygen – less than 1% in the package. Levels down to 0.01% upon request.
- Thanks to this novelty we offer a state of the art packaging solution for all products, even most delicate “vacuum banned” goods, in extremely compact and affordable machines.
- Extends product’s shelf life without the need for preservatives or freezing, enabling storage & delivery of goods at room temp or chilled.

SPECIFICATIONS

Product	AMAPS Traysealer
Seal length	325 x 265 mm
Seal width	3 mm
Type of machine	Heat sealer, Tray sealer
Model	Floor
Covering	Stainless Steel
Knife	Contour knife
Pedal operated	No
Type of film	PET-LDPE Topseal
Thickness of film	62 micron
Type of package	Tray
Branche/Application	Cheese, Fish, Food, Fruit & Vegetables, Meat & Poultry, Pet Food
Type of product	Fluid, Granulate, Solid