

TRAY SEALER - RTV420A

MODIFIED ATMOSPHERE PACKAGING - MAP

SPECIFICATIONS:

Product name: RTV440A
 Machine size (mm) : 770W x 840L x 860H
 Maximum tray size (mm) : 190L x 144W x 100H
 Machine size: 770W x 840L x 860H
 Capacity: 650 Seals/per hour
 Temperature: adjustable between 30 - 250oC
 Number of trays per seal : 4 Tray
 Control screen : LCD
 Case : Inox and stainless steel

FUNCTION:

Heat sealing and cutting plastic film on plastic trays
 Blowing N₂, CO₂, O₂ - MAP . technology
 Integrated air mixer

EFFECTIVE USE:

Maintain the freshness of food
 Increase the shelf life of food
 Save production and transportation costs Increase
 the aesthetic value of packaged food

IMPROVED GAS TECHNOLOGY - Modified atmosphere packaging - MAP

- Change the composition of the air inside the package with the right ratio of gas mixture for each type of food

Type of food	Rate of gas entering the tray
Pork, beef	80% O ₂ : 20% CO ₂
Chicken	75% O ₂ : 25%CO ₂
Fish, shrimp	60% N ₂ : 40% CO ₂
Cooked food	70% N ₂ : 30% CO ₂
Fruit Salad	100% N ₂



APPLICATION: Used to pack foods such as:

Fresh food: pork, beef, chicken, fish,...
 Cooked food: rice, noodles, porridge, etc.
 Instant food: fruit salad, cake, dry, ...



Gas CO₂ Gas N₂:

Helps inhibit the growth of aerobic microorganisms and molds.

Gas Oxy O₂:

Inhibits the growth of anaerobic microorganisms, while increasing the bright red on pork, beef, fresh chicken.

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