



# SEMI AUTOMATIC SEALING MACHINE

RTV220A | RTV440A

---

## RTV220A



## RTV440A



### TECHNICAL SPECIFICATIONS

<b>Dimensions</b>	480 x 705 x 820mm	770 x 840 x 860mm
<b>Maximum Tray Size</b>	150 x 250 x 100mm	190 x 144 x 120mm
<b>Weight</b>	120kg	185kg
<b>Production Capacity</b>	350 Seals/hr	650 Seals/hr
<b>Operating Temperature</b>	30-250 °C	30-250 °C
<b>Power</b>	220V, 1500W	220V, 3000W
<b>Quantity of Sealing Bar</b>	2 Trays	4 Trays
<b>Control</b>	LCD Screen Display	LCD Screen Display
<b>Cover Material</b>	Stainless Steel	Stainless Steel

### FUNCTIONS

- Heat sealing and lid cutting films for plastic trays
- Gas flushing for O<sub>2</sub>, CO<sub>2</sub>, N<sub>2</sub> ( With Gas Mixer)

### APPLICATIONS

Food packaging:

- Fresh Meat
- Fish & Seafood
- Processed Meat & Prepared Foods
- Fruits
- Vegetables
- Baked Products

### MODIFIED ATMOSPHERE PACKAGING (MAP)

MAP technology substitutes the atmospheric air inside a package with a mixture of protective gas

<b>Food Items</b>	<b>Recommended Gas Mix</b>
Pork, Beef	80% O <sub>2</sub> : 20% CO <sub>2</sub>
Skinless Chicken	75% O <sub>2</sub> : 25%CO <sub>2</sub>
Fish, Shrimp	60% N <sub>2</sub> : 40% CO <sub>2</sub>
Cooked	70% N <sub>2</sub> : 30% CO <sub>2</sub>
Salad, Fruit	100% N <sub>2</sub>

#### Oxygen Gas ( O<sub>2</sub> )

- Maintains fresh, natural colour of food
- Supports aerobic respiration for food products such as fruits and vegetables
- Inhibits the growth of anaerobic organisms

#### Nitrogen Gas ( N<sub>2</sub> )

- Inert filler gas
- Minimizing moisture loss

#### Carbon Dioxide Gas ( CO<sub>2</sub> )

- Inhibit microbial growth of bacteria, yeasts, and molds
- Slow down enzymatic and biochemical reactions that cause food spoilage