

Modified Atmosphere Food Packaging Machine

This modified atmosphere packaging (MAP) machine extends the shelf life of food products by altering the internal atmosphere of the package. It precisely controls gas flushing and sealing processes to create an environment that inhibits microbial growth and enzymatic activity.



ADDITIONAL IMAGES



Overview

Modified Atmosphere Packaging (MAP) Solution

This modified atmosphere packaging machine is engineered to significantly extend the shelf life of fresh and cooked food products by precisely controlling gas flushing and sealing processes. By altering the internal package environment to inhibit microbial growth and enzymatic activity, it ensures products remain fresh for longer periods. Constructed from durable stainless steel, this equipment is ideal for a wide range of applications including meats, poultry, seafood, ready-to-eat meals, and dairy products.

Application

Suitable Food Products

Cold Fresh Meat, Cooked Meat Products, Fast Food, Pastry, Rice Flour, Cheese, Bean Products, Aquatic Products, Poultry

Technical Features

Key Features

- Touchscreen control panel
- Digital temperature controls
- Pressure gauge for accurate adjustments
- Stainless steel construction
- Adjustable settings for package sizes and materials
- Gas flushing system
- Dual digital temperature displays
- Emergency stop button
- Casters for mobility

Performance

Performance Metrics

138 ref

Operating Pressure/Setting