

SEMI-AUTOMATIC TRAYSEALERS



SPP / *Family of semi - automatic traysealers ideal for reliable and aesthetic packing of small and medium-sized batches of all kind of food products.*

The SPP4.3 & SPP6 traysealers are designed for packaging of food and technical products into barrier trays. They allow to perform packaging both into a modified atmosphere (MAP) as well as without any atmosphere modification. The shape and size of trays are determined by the type of sealing mold to be used, whereas the depth is simply adjustable by using a filling plates. The standard machine is equipped with a single sealing mold, which is tailor-made and produced in accordance to the packaging patterns supplied or approved by the customer. Molds are easily replaceable, and there is a possibility of installing different molds for packages of various shapes. The standard equipment of the machine includes a photoelectric positioning system (photocell) that sets the position of the film overprints in the correct place.

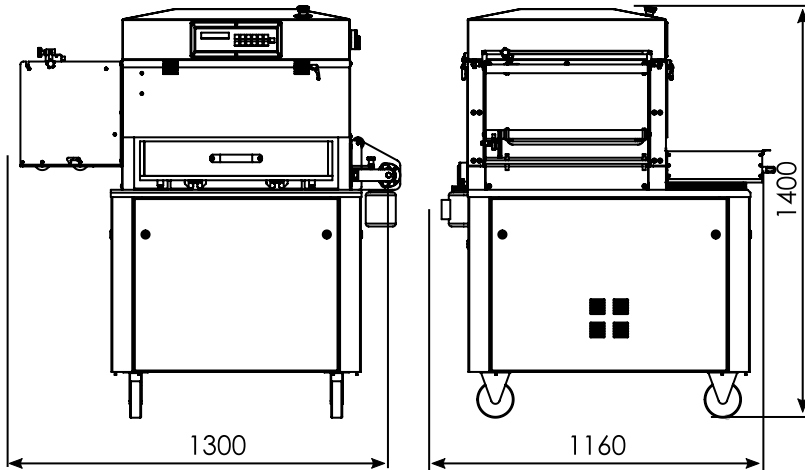
The SPP6 traysealer is also available in two special versions characterized by additional possibilities, namely possibility of packing into high-oxygen modified atmospheres or having a function of SKIN packaging.

The special versions feature a control panel with a colour touchscreen with a user friendly graphical interface.

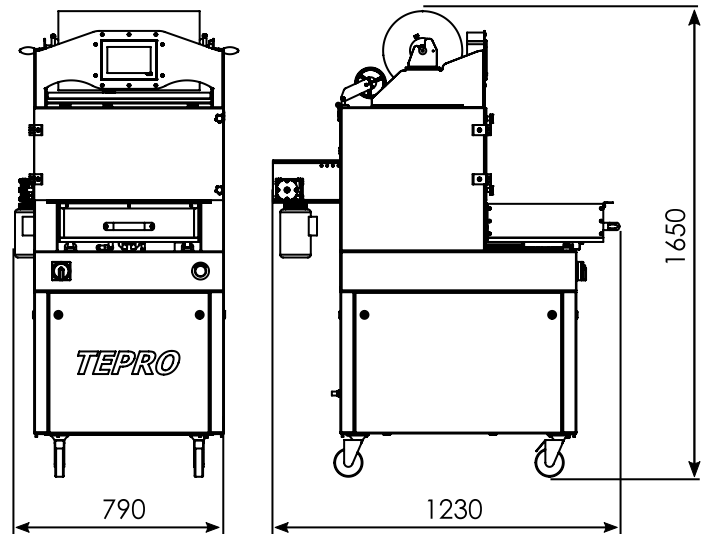


Technical specification

SPP4.3



SPP6



		SPP4.3	SPP6
Container dimensions (max.)	mm	570 x 350	400 x 305
Container depth (max.)	mm	100	100
Film width (max.)	mm	420	450 (standard version) 500 (oxygen and skin versions)
Film roll diameter (max.)	mm	280	280
Vacuum pump	m ³ /h	100	63
Compressed air pressure	bar	4 ÷ 6	4 ÷ 6
MAP dosage system	bar	yes	yes
Modified atmosphere gas pressure	bar	1,5 ÷ 2,5	1,5 ÷ 2,5
Power supply	V/Hz	3 x 400 / 50	3 x 400 / 50
Power	kW	~5 (depending on configuration)	~3,5 (depending on configuration)
Weight	kg	460	330
Available options	Tray lifting system (facilitates tray unloading)	available	available
	O ₂ version (over 21% of oxygen)	not available	available
	Skin packaging version	not available	available
	Color touchscreen (2 password protected levels of access)	not available	available

Available packaging methods

Standard MAP packaging



Oxygen MAP packaging *)



SKIN packaging *)



Suitable for most food products. This method involves removing air from a package and replacing it with MAP gas mixture. The food preservation effect is usually achieved by elimination or reduction of oxygen and increasing the CO₂ level above 20% which inhibits growth of bacteria and moulds. A MAP mixtures usually contain also nitrogen as an inert filling gas used to equalize pressure. In some cases a small amount of oxygen is required to inhibit growth of anaerobic microorganisms and to prevent from spoilage caused by anaerobic respiration of raw vegetables.

Although in the majority of cases the main function of MAP is to eliminate or reduce the O₂ content, there are some products in case of which the packaging into high level oxygen mixtures is more advantageous. It applies especially to red meat where the oxygen prevents to transform myoglobin into metmyoglobin and allows to retain an appetising colour. The high oxygen mixtures usually contain 60-80% of O₂ and at least 20% of CO₂. While the oxygen keeps attractive red colour the carbon dioxide combined with cold storage extend the shelf life of the product considerably.

A vacuum packing method where a top film tightly encloses a packed product. The product is fixed to the tray so that the packaging can be exposed horizontally as well as vertically. Tight sealing with relatively low stress makes this method ideal for many applications.

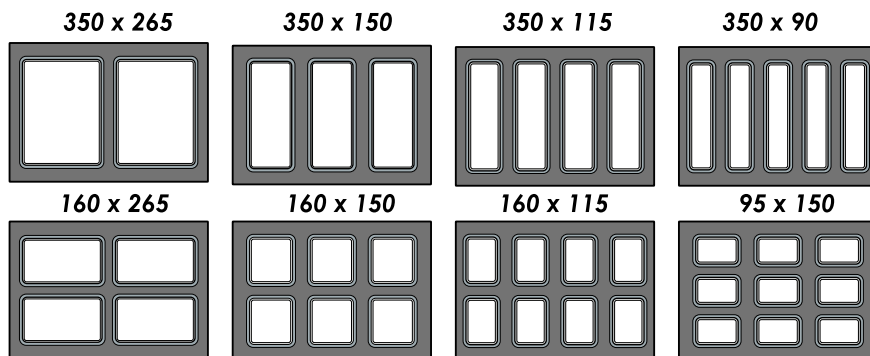
Common ingredients of MAP gases

- CO₂- inhibits growth of bacteria and moulds
- N₂- inert filling gas
- O₂- inhibits growth of anaerobes, anaerobic spoilage of vegetables and retains the colour of red meat.

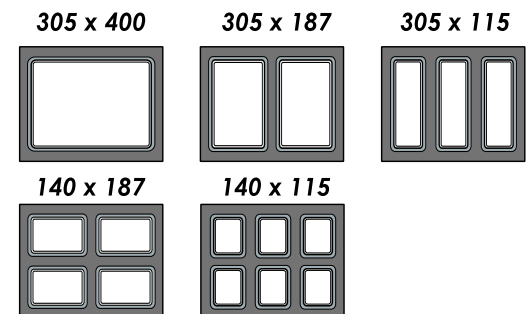
*) Available as an option for SPP6 machine

Maximal tray dimensions

SPP4.3



SPP6



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