



APOLLO SLB™

ROTATING MAP SEALING MACHINE WITH OR WITHOUT MAP



A robust design yet compact footprint assures the APOLLO SLB™ rotary Modified Atmosphere Packaging (MAP) system is ideal for any food processing environment. The APOLLO SLB™ can be configured in a manual format for slower to medium speed operations as well as fully automated with loading, filling, MAP sealing and discharge capability to excel in high volume production operations.

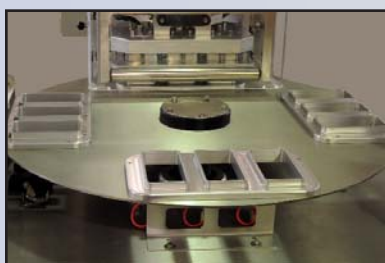
A stainless steel sanitary construction ensures the APOLLO SLB™ is at home in any food packing environment. The compact rotary design is easy to operate and maintain and is suited to handle standard cups, trays and even irregular shaped containers with ease.

APOLLO SLB™ uses the patented Shelf Life Booster™ (SLB™) tray sealing, gas flush technology which is fully automated with quick change seal heads that are light weight and interchangeable with all ARPAC-Hefestus models. Product changeover can be accomplished in under 15 minutes.

SHELF LIFE BOOSTER™

The APOLLO SLB™ operates using ARPAC-HEFESTUS USA patented Shelf Life Booster (SLB™). SLB™ is a unique technology that creates modified atmosphere without drawing a mechanical vacuum at any stage while achieving residual oxygen rates of .5%. Additionally, products packed with SLB™ cause no harm to texture or appearance opening entire new markets to MAP.

SLB™ extends shelf life without the need for preservatives or freezing



Interchangeable Rotary Cup/Tray Holder



SLB™ Technology Sealing Section



User-Friendly Control Panel

MACHINE ADVANTAGES

- Steel frame construction suitable for wash down and food grade environments
- All welds are continuous and smooth
- Motor driven rotary cup/tray holder with up to four operating stations
- Ability to automate operating stations with cut/tray feed, filling, discharge
- Built-in SLB™ sealing technology
- Automatic sealing mechanism
- Light weight seal heads for easy and quick change over (under 15 minutes)
- Compact and portable ideal for any operating environment – casters are standard
- User friendly PLC controller
- Easy to operate and maintain

SPECIFICATIONS

Speed

- Up to 45 trays per minute
- Up to 15 cycles per minute

Power Requirements

- Electrical: 220VAC, 2Ph, 60Hz, 16A,
- Pneumatic: 80 psi, 8.75 SCFM

Product Range

- Max. dimensions for single sealing head: 9.4" (cup), 12.9" x 7.65" (tray)
- Max. dimensions for double sealing head: 6.10" (cup), 6.10" x 7.65" (double tray)

Film

- Film roll diameter: up to 11"

Machine Weight

- 780 lb

APPLICATIONS

- **Meat**
fresh, frozen, & processed meat delicacies
- **Fish**
whole fresh, sliced, smoked & frozen
- **Fruit and Vegetables**
fresh cuts: whole peeled or sliced fruits & vegetables
- **Ready meals**
salads, sandwiches, pasta, home cooked ingredients
- **Baked Goods**
whole baked cakes, quality cookies, chilled pizza, half-baked pastries, etc.
- **Dairy products**
hard cheeses, grated or crumbled cheeses, yogurt, creams, ice cream
- **Fresh pasta**
- **Nuts and dry goods**
powders, dry fruit, mixes
- **Frozen food**



Single (cup) head

Single (tray) head

Double (cup) head

Double (tray) head

