



HERA SLB™

FULLY AUTOMATIC MODIFIED ATMOSPHERE PACKAGING SYSTEM WITH SHELF LIFE BOOSTER™



With a robust design yet compact footprint, the HERA SLB™ fully automatic modified Atmosphere Packaging system is ideal for any food packaging operation. A stainless steel sanitary construction ensures the HERA SLB™ high level of performance and reliability. The HERA SLB™ is complete with an innovative high speed, low agitation infeed conveyor that can be hand fed or easily integrated into a production line. This low agitation conveyor steadily and gently conveys trays of any shape into the sealing zone at speeds of up to 18 cycles per minute. Multiple sealing heads can be used for various tray sizes. Changeover is tool-less and can be accomplished in under 10 minutes.

SHELF LIFE BOOSTER™

The HERA 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 1% or less, in some cases as low as .01%. This is unheard of in vacuum free gas flush systems. 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



User-Friendly Operator Controls



SLB™ Technology Sealing Section



High Speed - Low Agitation Conveyor

MACHINE ADVANTAGES

- Stainless steel frame construction designed for wash down and food grade environments
- All welds are continuous and smooth
- Pitched surfaces and drainage holes for water run-off
- Built-in SLB™ sealing technology
- Light weight seal heads for easy and quick change over (under 10 minutes)
- Air operated sealing mechanism capable of producing up to 50 trays per minute
- Compact and portable ideal for any operating environment
- Low agitation infeed conveyor system reduces mess and spills even with liquid applications
- NEMA rated electrical enclosure
- User friendly PLC controller
- Easy to operate and maintain



SPECIFICATIONS

Speed

- 15-50 trays per minute

Power Requirements

- Electrical: 220VAC, 1Ph, 25A, 60Hz
- Pneumatic: 80 psi, 17.5 SCFM

Product Range

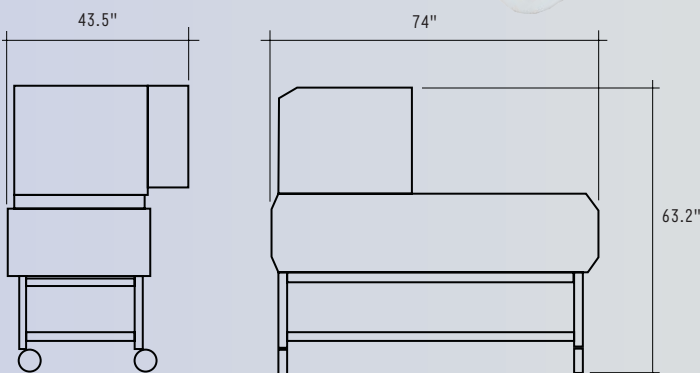
- Max. tray dimensions for single sealing head 14" x 11.5"
- Max. cup dimensions for double sealing head 6.5" x 11.5"

Film

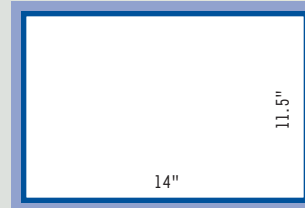
- Film roll diameter: up to 11"

Machine Weight

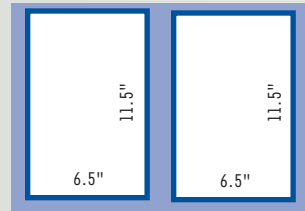
- 882 lb



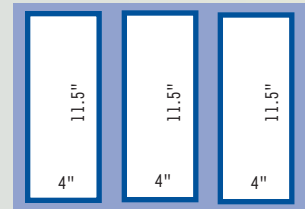
Single (tray) head



Double (tray) head



Triple (tray) head



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**