



HERCULES SLB™

HIGH CAPACITY AUTOMATIC MAP PACKAGING SYSTEM



With a robust design yet compact footprint, the HERCULES SLB™ fully automatic Modified Atmosphere Packaging system is ideal for any high volume food packaging operation. A stainless steel sanitary construction ensures the HERCULES SLB™ high level of performance and reliability. The HERCULES SLB™ is complete with an innovative, multi-lane, 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 dual sealing zone at speeds of up to 15 cycles per minute per lane. Multiple sealing heads can be used for various trays, with no need for tools and with a very short changeover time - less than 15 minutes per seal head!!!

SHELF LIFE BOOSTER™

The HERCULES 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



Double Tray Sealing Head with SLB™



Optional Flight Bar Infeed



User-Friendly Operator Interface

MACHINE ADVANTAGES

- Steel frame construction suitable 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 15 minutes)
- Air operated sealing mechanism capable of producing up to 60 trays per minute
- Compact and portable ideal for any operating environment
- Dual lane, low agitation infeed conveyor system reduces mess and spills even with liquid applications
- User friendly PLC controller
- Easy to operate and maintain

SPECIFICATIONS

Speed

- 60-80 trays per minute
- Up to 15 cycles per minute per seal head

Power Requirements

- Electrical: 220VAC, 2Ph, 25A, 60Hz, 1500W
- Pneumatic: 80 psi, 15 SCFM

Product Range

- Max. dimensions for single sealing head: 17.5" x 9.5"
- Max. dimensions for double sealing head 8.25" x 9.5"

Film

- Film roll diameter: up to 11"

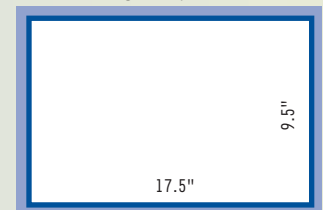
Machine Weight

- 2,200 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 (tray) head



Double (tray) head

