









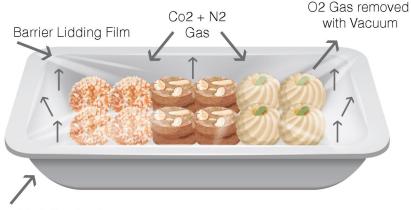
MODIFIED ATMOSPHERIC PACKAGING

PACKAGING SOLUTION FOR INDIAN SWEETS, DAIRY, BAKERY, SNACKS AND NAMKEEN

Indian Sweets are of too much varieties, ingredients used in making plays crucial role for product life. Even recipe also very from one place to another. To decide appropriate gas combinations requires product analysis, without any product study any gas combination will not work for all the products. Gases have their own characteristics N2 is a relatively un-reactive gas with no odour, taste or colour. It has a lower density than air. non-flammable and has a low solubility in water and other food constituents. CO2 is a colourless gas with slight pungent odour at very high concentrations. It is an asphyxiant and slight corrosive in the presence of moisture. Also control the microbial properties of the product. Indian Sweets can be packed with help of N2 + CO2 gas combinations, and the combination is depends on product analysis.

JOIN THE HANDS WITH US TO GET YOUR PRODUCT SHELF LIFE SOLUTION WITH DIFFERENT WAY

PACKAGING (MAP - RETORT), HOT FILL - PASTEURIZATION



High Barrier Tray

APPLICATION

Our Entire range of MAP Tray Sealer applicable to following industry where better shelf life requires.

- Indian Sweets
- Snacks and Namkeen
- Restaurant and Fast Food
- Dairy Products
- Dried Fruits
- Cut Fruits and Vegetables
- Bakery Products
- Ready to Eat Food
- Meat and Poultry

Why Choose Us?

24x7 Technical Support

Technical assistance and training help to improve packaging skill and maximize product shelf life. 24x7 Technical Support for your any of the queries related to MAP.

Maximum Shelf-Life Commitment

Think about your product shelf life before buy any machine. We expert in shelf-life solution

• 67+ Successful MAP Machine Installation

Numbers shows our happy customers in last 2 years

Highly Experienced Technical Team

Product Technical Setup is the key to success of MAP Technology. Our experts are ready for your product analysis

Committed After Sales Service (Across India)

Maintenance, training and installation whatever you needs, our after sales service always finds a way to support you. Making the approach to your new machine as easy as possible





MANUAL GAS MIXER

TECHNICAL SPECIFICATION

Machine Dimensions (HxWxD)	: 250mm x 165mm x 340mm	
Mixing Range	: 0 to 100%	
Capacity	: 350 NI/minute	
Mixing Precision	: Better than ± 1% abs	
Weight	: 10 kg	
Manual Gas Mixing System is designed for the mixing of 2 gases (i.e. $\mathrm{CO_2}$ and $\mathrm{N_2}$)		
Infinitely Variable Flow Setting with Scaled Control Knob		



HEADSPACE 02 GAS ANALYZER

A micro-controller-based instrument which shows real time 02 values. The instrument has an internal battery-operated pump to draw in a gas sample for measurement.

Typical applications include incubator testing, MAP, Food safety, Green-house Assessment, Nitrogen plant and Gas cylinder testing etc.

SPECIFICATIONS AND FEATURES			
Measuring Principle	: Optical, Electrochemical		
Ranges Available	: O2 (0 to 21%), Co2 (0 to 100%)		
Resolution	: 1% of full scale		
Response Time	: < 15 Sec.		
Flow Rate	: 100cc/min		
Display	: In-built LCD (display updated every second)		
Battery	: Rechargeable (lasts for 8 hours after charging)		
Calibration	: In-house gas dilution facility to perform multi-point		
	Calibration (Typically required once a year)		
Weight	: Approximately 0.5 Kgs. (with batteries)		
Power Supply	: 230v AC		
Warranty	: One year		
Accessories	: Spare Needles, Charging Device,		
	Sampling Pipe and Carrying Case		



OTHER FEATURES

- Quick and accurate response.
- Portable, light weight with disposable battery.
- User Friendly, Compact with high accuracy.







ADVANTAGES

- Most compact model with touch screen.
- Vacuumed and gaseous plate closing feature.
- Multi language operating screen.
- Alarm alert on cycle completion.
- Removable chamber for better cleaning.
- Low maintenance.
- Quick & easy mold changeover facility. Good security system
- Aluminum parts made of 5083 (Anodized ALU)
- Mold system made of 7075 (Anodized ALU)
- Soft vacuuming opportunity with soft air option.
- Mold cover security sensor.

 Gas system and air pressure control sensor.
- Values are numerically and graphically monitored.
- Digital vacuum sensor for precise measurement.
 - Moisture control with air pressure sensor.

Most **Advanced**

TS-100

TABLE TOP MAP TRAY SEALER

TECHNICAL SPECIFICATIONS

PARTICULARS	SPECIFICATION	
Installed Power	Single Phase-230 V + 50 Hz	
Vacuum Pump	21 m ³	
Air Pressure	6-8 Bar	
Max. Mold Dimensions	380 mm x 300 mm	
Max. Tray Dimensions	325 mm x 265 mm	
Machine Dimension (LxWxH)	930 mm x 1230 mm x 960 mm	
Max. Plate Depth	100 mm	
Max. Film Width	340 mm	
Min. Film Thickness	40-50 micron	
Max. Film Roll Weight	15 Kg	
Sealing Film Core Diameter	min. 76 mm-max 220 mm	
Oxygen Residual	min.%0.05	
Air Consumption	6.5 NI/Cycle	
Energy Consumption	2.5 kw	
Machine Weight	120 kg	
PLC Make	FATEK	
Only Sealing Production Capacity	6-8 Cycle Per Min	
MAP Production Capacity	2 Cycle Per Min	



Die Set & Format



65mm x 65mm



1 kg & Bulk Pack 310mm x 200mm



200gm / 250gm pack 137mm x 102mm



400gm / 500gm pack 190mm x 140mm







ADVANTAGES

- Castor Mounted Standalone Model. Most Compact Model with
- Integrated vacuum pump.

- High Performance Packaging.
 Photocell Facility.
 "MAP" and "ONLY SEALING" Function.
- Stainless steel 304 body.
- Stainless steel blade system.
- Teflon coated mold system
- Easy to clean and hygienic equipment. Complete and accurate cutting of the

 - film around the trays.

 Time saving with pneumatic and quick mold system.
- Energy saving/automatic temperature Control system
- 12 Month's warranty.

Most **Advanced**

TS - 120

STANDALONE MAP TRAY SEALER

TECHNICAL SPECIFICATIONS

PARTICULARS	SPECIFICATION	
Installed Power	Three Phase-380-400V 50-60 Hz	
Vacuum Pump	60 m ³	
Air Pressure	6-8 Bar	
Max. Mold Dimensions	475 mm x 370 mm	
Max. Tray Dimensions	410 mm x 320 mm	
Machine Dimension (LxWxH)	1029 mm x 1231 mm x 1470 mm	
Max. Plate Depth	100 mm	
Max. Film Width	385 mm	
Min. Film Thickness	40-50 micron	
Max. Film Roll Weight	15 Kg	
Sealing Film Core Diameter	min. 76 mm-max 220 mm	
Oxygen Residual	min.%0.05	
Air Consumption	6.5 NI/Cycle	
Energy Consumption	4 kw	
Machine Weight	190 kg	
PLC Make	FATEK	
Only Sealing Production Capacity	6-8 Cycle Per Min	
MAP Production Capacity	2 Cycle Per Min	



Die Set & Format



Single Piece Pack 65mm x 65mm



1 kg & Bulk Pack 310mm x 200mm



200gm / 250gm pack 137mm x 102mm



400gm / 500gm pack 190mm x 140mm





ADVANTAGES

- Compact model with automatic operation
- Completely made of AISI 304 quality stainless steel
- Buttons are IP 65 and resistant to water and dust
- Conveyer movement to reduce manpower
- Italian Vacuum pump
- UV Treatment for film and trays before packaging
- Multi language Operating Screen Option (Especially Hindi Language)
- 100+ product recipe storage
- Good security system
- Photocell facility
- Soft vacuuming opportunity with soft air option
- Mold cover security sensor for more safety
- Values are numerically and graphically monitored
- Digital vacuum sensor for precise measurement
- Air control with air pressure sensor
- "MAP" and "TOP SEALING ONLY" function
- Stainless steel blade system
- · Easy to clean and hygienic equipment
- Complete and accurate cutting of the film around the tray
- Time saving with pneumatic and quick mold system
- Energy saving / automatic temperature control system
- 12 months warranty

OTS - 100

AUTOMATIC MAP TRAY SEALER (High Performance Packaging)

TECHNICAL SPECIFICATIONS

PARTICULARS	SPECIFICATION	
Installed Power	Three Phase-380-400 V-50~60 Hz	
Vacuum Pump	60 m3	
Air Pressure	6 - 8 Bar	
Max. Mold Dimensions	465 mm x 340 mm	
Max. Tray Dimensions	435 mm x 320 mm	
Machine Dimension	885 mm x 2023 mm x 1900 mm	
Max. Plate Depth	100 mm	
Max. Film Width	450 mm	
Min. Film Thickness	40 - 50 Micron	
Max. Film Roll Weight	15 Kg	
Sealing Film Core Diameter	Min. 76 mm – max. 250 mm	
Oxygen Residual	Min. 0.05%	
Air Consumption	6.5 Ni/cycle	
Energy Consumption	5.5 kw	
Machine Weight	450 kg	
PLC Make	FATEK	
Only Sealing Production Capacity	8-9 Cycle Per Min	
MAP Production Capacity	4-5 Cycle Per Min	
137 mm x 102 mm (250 gm Pack)	3 cavity mold (12-15 packs / min)	
190 mm x 140 mm (500 gm Pack)	2 cavity mold (8 – 10 packs / min)	

Die Set & Format



137mm x 102mm 200 / 250 gm Pack











SHELF LIFE CHART



Sr. No.	PRODUCT	STORAGE TEMP.	SHELF LIFE
	INDIAN SWEETS		
01.	Peda (Milk / Khoa) / Sweet Khoa (Kunda)	Ambient	30 days
02.	Unsweetened Khoa	Ambient	15 days
03.	Milk Cake	Ambient	45-60 days
04.	Kalakand	Ambient	20 days
05.	Burfi	Ambient	30 days
06.	Assorted Sweets (Milk / Khoa)	Ambient	30 days
07.	Motichur Laddu / Boondi Laddu	Ambient	30-40 days
08.	Mohanthal / Chana Burfi / Moong Dal Burfi	Ambient	45-60 days
09.	Khopra Pak / Gujiya / Khaja	Ambient	45 days
10.	Kaju Katli	Ambient	45-60 days
11.	Assorted Dry Fruit Sweets	Ambient	30-45 days
12.	Gajar Halwa / Dry Fruit Halwa / Moong Dal Halwa	Ambient	30 days
13.	Ghari / Doda Burfi / Halwasan	Ambient	45 days
14.	Ghevar (with syrup)	Ambient	45 days
15.	Angoori Petha	Ambient	45 days
16.	Dry Petha	Ambient	6 months
17.	Besan Laddu / Adadiya	Ambient	9 months
18.	Mysore Pak / Bombay Halwa	Ambient	4 months
19.	Mathura Peda / Dharwad Peda	Ambient	4 months
20.	Rewari / Gajak	Ambient	6 months
21.	Baklawa	Ambient	9 months
22.	Patisa / Soan Papdi (Desi Ghee)	Ambient	6 months
23.	Khajur Sweets	Ambient	6 months
24.	Gulab Jamun / Rasgolla	Ambient	4 months
25.	Sandesh	Ambient	20 days
26.	Sugar Free Sweets (Low Calorie Sweets)	Ambient	30 days
27.	Bengali (Chhena) Sweets	At +4°C	40 days
	BAKERY PRODUCTS		
28	Cookies / Rusk / Khari	Ambient	9 months
29.	Dry Cake / Muffins	Ambient	60 days
	SNACK AND SAVOURIES		
30.	Fafda and Other Namkeen (Groundnut Oil)	Ambient	9 months
31.	Dry Samosa / Kachori / Matthi	Ambient	6 months
32.	Dry Fruits	Ambient	9 months
33.	Dates (Khajur)	Ambient	12 months
34.	Thepla / Paratha	Ambient	60 days
35.	Puran Poli	Ambient	30 days
36.	Khaman Dhokla / Patra / Khandvi	At +4°C	30 days
37.	Raw Samosa / Kachori / Pettis	At +4°C	90 days
38.	Pizza / Various Sandwich / Momos	At +4°C	90 days
	RESTAURANT (RTE FOOD)		
39.	Various Dal	At +4°C	30 days
40.	Pav Bhaji / Chhole	At +4°C	90 days
41.	Various Sabji / Veg. Biriyani / Pulav	At +4°C	45 days
42.	Various Nonveg Dishes and Sea Food	At +4°C	45-60 days



