



KATS™ 400

SEMI-AUTOMATIC TRAY SEALER



Every product, even complex food products, has its own ideal atmosphere – Oxygen, Nitrogen and Carbon Dioxide. By using a carefully controlled mixture of gases, packers and processors can adjust the atmosphere within a package by using a technology known as modified atmosphere packaging (MAP). This technology is used to preserve the freshness and extend the shelf-life of products and provides the best way to ensure products are safely packaged in order to reach the consumer in optimum condition.

Increased productivity;

Increased centralized processing;

costs while enhancing product

operations through:

appearance, shelf life and package

durability, the KATS[™] 400 improves

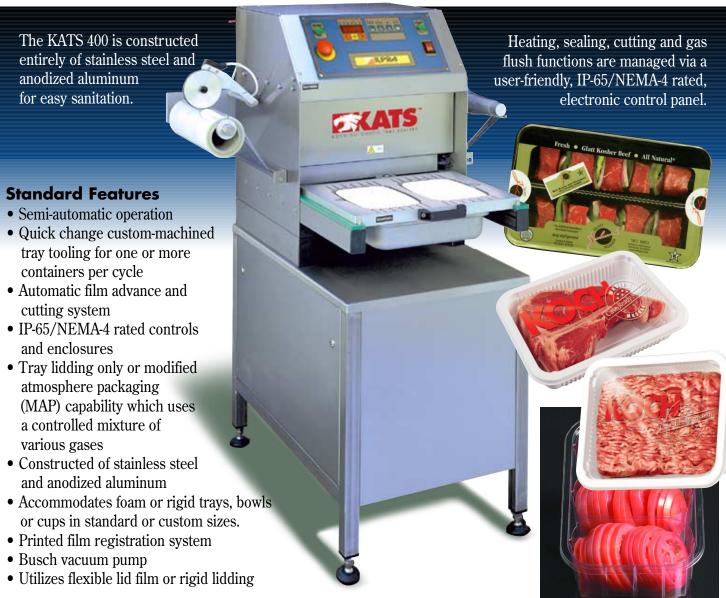
- Extended distribution reach:
- Reduced shrinkage; and
- Increased profits.

www.thescaleshop.net



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Optional

• Coding system(s) for expiration/production date

ı	KATS™ 400 Specifications:	
Ī	Output Up to 360* trays per hour (or)	240* M.A.P. trays
	Sealing area dimensions	380mm x 300mm x 100mm
		(14.9" x 11.8" x 3.9")
	Machine dimensions	1000mm x 950mm x 1440mm
		(39" x 374" x 55")
	Approx. machine weight	440-lbs. (200kg)
	Electrical	240 volt, 60 Hertz, 3-phase

*Based on #3 and #10 size travs.

For more information about Koch Equipment's modified atmosphere packaging and tray sealing machines, call one of our packaging specialists today at **800-777-5624** or visit our Web site at www.kochequipment.com

