



KATSTM 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



KATS™ 400

SEMI-AUTOMATIC TRAY SEALER



Optional

• Coding system(s) for expiration/production date

| KATS™ 400 Specifications: | |
|---------------------------------------|-----------------------------|
| 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 |
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*Based on #3 and #10 size trays.