



ATHENA

SEMI-AUTOMATIC MODIFIED ATMOSPHERE PACKAGING SYSTEM WITH SHELF LIFE BOOSTER™



With a robust design yet compact footprint, the ATHENA SLB™ hand fed Modified Atmosphere Packaging “MAP” system is ideal for small and medium packers and is a handy addition for large producers as well. A stainless steel sanitary construction ensures the ATHENA SLB™ is at home in any food packing environment. Extremely compact and attractively priced, the ATHENA SLB™ is also ideal for R&D by academic, medical, agricultural and food packaging research institutions.

The ATHENA SLB™ has an ergonomic pull out drawer where an operator can easily load the desired tray or cup. The operator then pushes the drawer into the seal head where MAP and seal process is fully automatic, ensuring best results every time. Multiple sealing heads can be used for various trays, changeover is tool-less and can be accomplished in under 10 minutes.

SHELF LIFE BOOSTER™

The ATHENA SLB™ operates using 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



Product is loaded into the drawer and pushed into the sealing section.



Seal head activates, flushing the product with desired gas mixture and sealing the tray.



The drawer is pulled out and the trays are ready.

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 SLBTM modified atmosphere sealing technology
- Lightweight seal heads for easy and quick changeover (under 10 minutes)
- Automatic sealing mechanism
- Compact and portable ideal for any operating environment
- Pull out drawer with interchangeable sealing heads
- NEMA rated electrical enclosure
- User friendly PLC controller
- Easy to operate and maintain

SPECIFICATIONS

Speed

- 7-20 trays per minute

Power Requirements

- Electrical: 220VAC, 1Ph, 25A, 60Hz
- Pneumatic: 80psi, 18.75SCFM

Product Range

- Max. tray dimensions for single sealing head: 14.7" x 11"
- Max. tray dimensions for double sealing head: 6.69" x 11"

Film

- Film roll diameter: up to 11"

Machine Weight

- 552 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

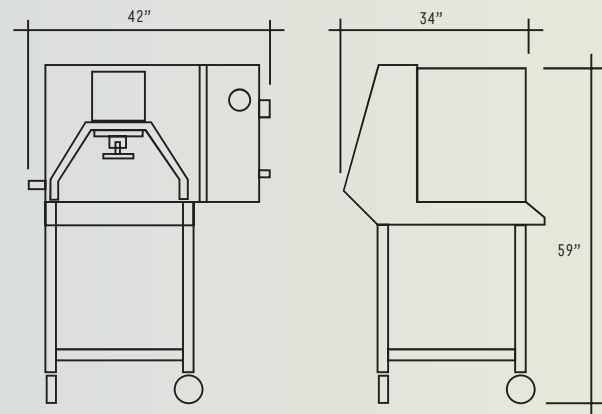
whole baked cakes, quality cookies, chilled pizza, half-baked pastries, etc.

• Dairy products

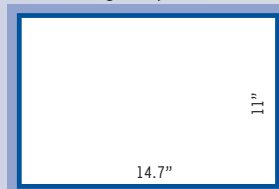
hard cheeses, grated or crumbled cheeses, yogurt, creams, ice cream

• Fresh pasta

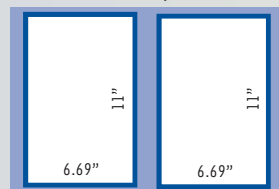
Nuts and dry goods powders, dry fruit, mixes Frozen food



Single (tray) head



Double (tray) head



Triple (tray) head

