



**RYNAN**<sup>®</sup>  
TECHNOLOGIES



# SEMI AUTOMATIC SEALING MACHINE

RTV220B | RTV440A

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## RTV220B



## RTV440A



### TECHNICAL SPECIFICATIONS

Dimensions	480 x 705 x 820mm	770 x 840 x 860mm
Maximum Tray Size	150 x 250 x 100mm	190 x 144 x 120mm
Weight	120kg	185kg
Production Capacity	350 Seals/hr	650 Seals/hr
Operating Temperature	30-250 °C	30-250 °C
Power	220V, 1500W	220V, 3000W
Quantity of Sealing Bar	2 Trays	4 Trays
Control	LCD Screen Display	LCD Screen Display
Cover Material	Stainless Steel	Stainless Steel

### FUNCTIONS

- Heat sealing and lid cutting films for plastic trays
- Gas flushing for O<sub>2</sub>, CO<sub>2</sub>, N<sub>2</sub> ( With Gas Mixer)

### APPLICATIONS

#### Food packaging:

- Fresh Meat
- Fish & Seafood
- Processed Meat & Prepared Foods
- Fruits
- Vegetables
- Baked Products

### MODIFIED ATMOSPHERE PACKAGING (MAP)

MAP technology substitutes the atmospheric air inside a package with a mixture of protective gas

Food Items	Recommended Gas Mix
Pork, Beef	80% O <sub>2</sub> : 20% CO <sub>2</sub>
Skinless Chicken	70% N <sub>2</sub> : 30%CO <sub>2</sub>
Fish, Shrimp	40% N <sub>2</sub> : 60% CO <sub>2</sub>
Cooked	70% N <sub>2</sub> : 30% CO <sub>2</sub>
Salad, Fruit	100% N <sub>2</sub>

#### Oxygen Gas ( O<sub>2</sub> )

- Maintains fresh, natural colour of food
- Supports aerobic respiration for food products such as fruits and vegetables
- Inhibits the growth of anaerobic organisms

#### Nitrogen Gas ( N<sub>2</sub> )

- Inert filler gas
- Minimizing moisture loss

#### Carbon Dioxide Gas ( CO<sub>2</sub> )

- Inhibit microbial growth of bacteria, yeasts, and molds
- Slow down enzymatic and biochemical reactions that cause food spoilage