

AVSealer Packaging Machine

Key's AVSealer packages your fresh-cut produce reliably and consistently, while extending freshness, color, and flavor. The standard packaging machine heat seals with or without a vacuum and has an optional gas flush cycle. Simple controls provide eight adjustable user programs all in one standard operating. For solid performance in a trouble-free unit, the AVSealer is a great choice for low-to-mid-volume fresh-cut packaging needs.

The AVSealer packaging machine has a programmable range of vacuum pressures and temperatures for consistent sealing of a wide range of products including wet or dry lettuces, cut vegetables, fruit, fresh herbs and other small produce.



Loading bags is easy with the AVSealer

Performance

- Includes vacuum and gas flush packaging methods
- 5 bags per minute per machine average
- Use with three sizes of bags from Key, or other bags
- 6 mm (1/4") wide impulse heat seal
- Built-in temperature control for consistent sealing
- CIP cycle for sanitation includes gas purge
- 240 volt supply, convertible to 110 volt

Flexibility

- Heat seal only, or add vacuum or gas flush
- Full range of sealing temperatures for optimal sealing on a range of bag types
- Full range of vacuum pressure for optimal storage atmosphere
- Consistent low vacuum selection for leafy greens
- Gas flush settings support the range of MAP gasses for fresh-cut
- Optional bench or floor stands available for one to four units
- Seals bags up to 470 mm (18.5") wide
- 8 adjustable user programs

Reliability

- Few moving parts
- PLC controlled
- Low-maintenance venturi vacuum system
- Easy to clean and disassemble vacuum parts
- Stainless steel and anodized aluminum construction for easy wipedown
- Spare parts kit included
- 1-year limited warranty, wear parts and labor excluded, repair/exchange at depot or replace at Key's discretion



AVSealer system on flexible rack-mounted floor stand system

