

## Apollo SLB™

Rotating MAP Sealing Machine with or without MAP ▶

Solutions For: ▶



Dairy products.



Fresh fruit.



Cookies



Sandwiches & condiments.



Dips & spreads.



Dry fruits, nuts.



Fish & sea food.

APOLLO uses Hefestus' SLB™ sealing head technology in a compact rotating machine; easy to operate & maintain.

APOLLO is ideal for cups (trays too!) and can hold a double sealing head, allowing you to double your production speed.

APOLLO is a versatile, model in two major versions:

Semi Automatic – motorized plate.

- 1) manual cup feeding
- 2) fully automatic SLB™ sealing head.
- 3) Manual removal of cup.

Fully Automatic – motorized plate.

- 1) Auto (empty) cup feed
- 2) Portion filling (any textures)
- 3) Automatic sealing
- 4) Lift and scoop.

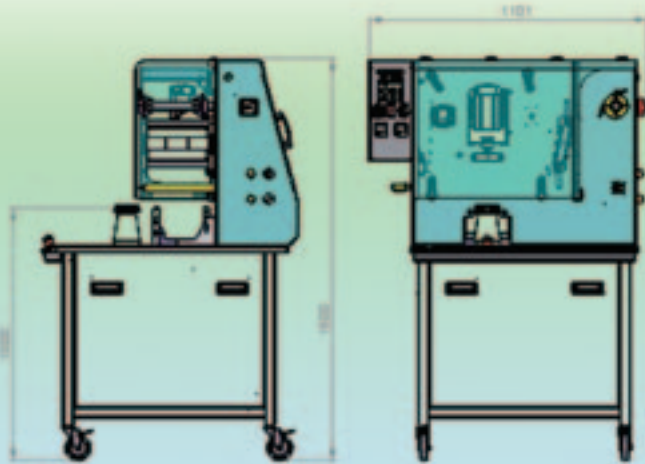
*Extended Shelf Life - We Make It Happen*

**HEFESTUS**  
SLB™ - Innovative MAP Technology

# Apollo SLB™

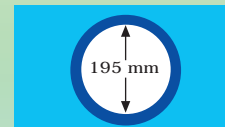
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Max Tray Dimensions : ▶



Machine dimensions	L 1030 x W 1100 x H 1600mm		
Machine weight	355 Kg.		
Speed	12-30 trays/min		
Max. cup dimensions - for <b>single</b> sealing head	Ø 195 mm Max for tray 330 x 195 mm		
Max. cup dimensions - for <b>double</b> sealing head	Ø 155 mm Max for double tray 155 x 195 mm		
Max. circumference film roll	240 mm		
Power Europe 1 phase	V 220	25 A	W 2000
Power USA 2 phase	V220	25 A	W 2000
Compressed Air	7 BAR	300 L/MIN	

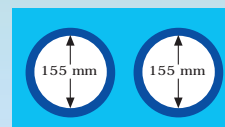
Singel (cup) head



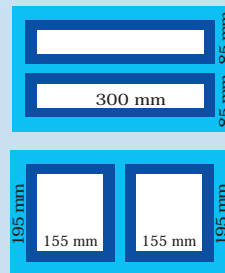
Singel (tray) head



Double (cup) head



Double (tray) head



SLB™ – is Hefestus' registered patent for MAP without mechanical vacuum!

SLB™ – exclusively creating modified atmosphere without drawing mechanical vacuum at any stage, opens new markets to MAP.

Products packed with SLB™, cause no harm to texture or appearance of even the most delicate products while achieving best modified atmosphere results time after time.

SLB™ - Shelf Life Booster takes the MAP technology a giant step further.

Unlike all other MAP sealers – Hefestus' modified atmosphere is achieved in one fully automatic vacuum free SLB™ sealing head.

**Low oxygen – not to exceed 1% in package. Levels down to 0.01% upon request, remaining oxygen.**

Thanks to this novelty we offer a state of the art packaging solution to all products, even the most delicate "vacuum banned" goods, in extremely compact and affordable machines.

SLB™ extends product's shelf life without need for preservatives or freezing, enabling storage & delivery of goods at room temp or chilled.

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