

## Hera SLB™

Automatic Sealing Machine Linear with or without MAP ▶

Solutions For: ▶



HERA innovative, high speed- low agitation conveyor is suitable for all, tray shapes and sizes, steadily conveying them to the sealing position.

This conveyor's flexibility enables you to switch between products easily.

HERA is a versatile & compact machine, ideal for precise conveying of any product and tray shape: round, or oval, unusually shallow, or deep, **yet without the need of restrictive shape form inserts conveyor.**

The ultimate solution for frozen and liquid products.

HERA has the advantage of a high speed conveying linear machine and the precision of fixed shape inserts.

**Full SET UP between products is possible by changing sealing head only - in less than 3 minutes!!!**



The meat industry: fresh, frozen and processed meat delicacies.



Fish: whole fresh, sliced, smoked & frozen.



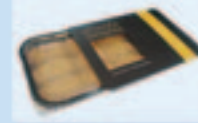
Fresh cuts: whole peeled or sliced fruits & vegetables.



Ready meals



Frozen food.



Baked goods: cakes, cookies, chilled pizza, half-baked pastries etc.



Nuts & dry fruits.



Fresh & cooked pasta.

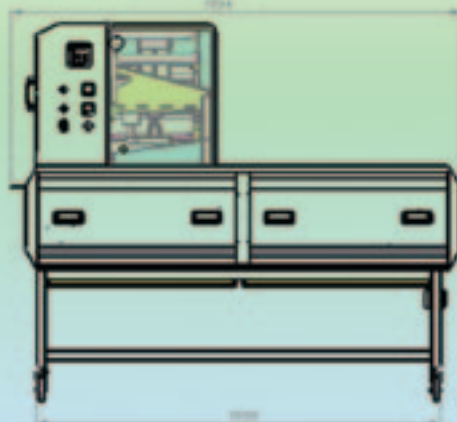
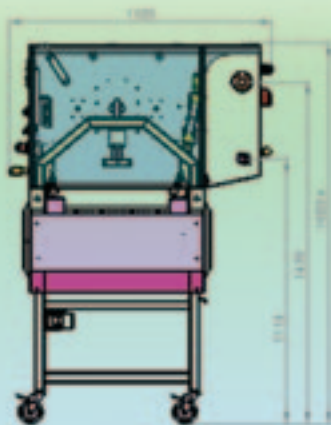
*Extended Shelf Life - We Make It Happen*

**HEFESTUS**  
SLB™ - Innovative MAP Technology

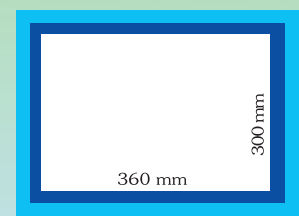
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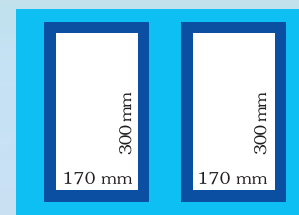
Max Tray Dimensions :



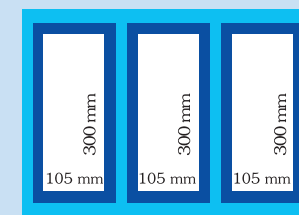
Single (tray) head



Double (tray) head



Triple (tray) head



Machine dimensions	L1900 x W1105 x H1605 mm		
Machine weight	400 Kg.		
Speed	15-50 trays/min		
Max. tray dimensions - for <b>single</b> sealing head	360 x300 mm		
Max. cup dimensions - for <b>double</b> sealing head	170 x300 mm		
Max. circumference film roll	280 mm		
Power Europe	1 phase	V 220	25 A W 2000
Power USA	2 phase	V220	25 A W 2000
Compressed Air	7 BAR		400 L/MIN

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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