

# **KATS™ 1000**

# AUTOMATIC MODIFIED ATMOSPHERE TRAY SEALER

















# **Optional Features:**

- Automatic tray denesting unit
- Volumetric fillers
- Dosing system for liquid products
- Coding system(s) for expiration/production date
- Labeling package top, bottom or both, or on lidding film
- Gas accumulator for high speed gas compensation
- High O2 valve for safety in high O2 applications

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# Technical Specifications:KATS™ 1000OutputUp to 1,800\* lid only trays per hour (or)<br/>1,000\* M.A.P. traysSealing area dimensions570mm x 330mm x 125mm<br/>(22.4 in. x 13 in. x 4.9 in.)Machine dimensions3610mm x 1163mm x 1626mm<br/>(11.8 ft. x 3.8 ft. x 5.3 ft.)Approx. machine weight2,204-lbs. (1,000kg)Electrical230 volt, 60 Hertz, 3-phase

Our complete array of Koch automatic tray sealers for MAP covers the spectrum from simple, entry level tabletop, manually operated machines to high-speed, high volume, inline industrial machines. Call one of our packaging specialists today, so we can custom tailor the most cost efficient solution to achieve your production goals.

<sup>\*</sup>Based on #3 and #10 size trays.



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# What is MAP packaging?

Every product, even complex food products, has its own ideal atmosphere – Oxygen, Nitrogen and Carbon Dioxide. By using a carefully controlled mixture of gases, packers and processors can adjust the atmosphere within a package by using modified atmosphere packaging (MAP). This technology is used to preserve the freshness and extend the shelf-life of products and provides the best way to ensure products are safely packaged in order to reach the consumer in optimum condition.

# Our KATS™ 1000 delivers powerful benefits.

Our KATS™ 1000 is ideal for tray sealing only or MAP packaging in medium to large commercial production environments. Use the KATS™ 1000 to:

- Increase productivity
- Increase centralized processing
- Extend distribution reach
- Reduce shrinkage
- Increase profits

### Efficient, flexible operation

Constructed of stainless steel and anodized aluminum, the KATS™ 1000 is built to operate in wash down environments. Its in-line feed rails are fully adjustable and will accommodate bowls, trays, boats and family packs. The extra-wide sealing area accommodates three rows of the popular #3 or #10 size trays at speeds up to 1,800 lid only trays per hour. Trays are advanced by a stepper motor into the sealing mold, sealed and then automatically discharged onto an exit conveyor. Tooling changeover is fast and easy, requiring few tools to accomplish product changeovers in less than fifteen minutes.

The IP-65/NEMA-4 rated, multilingual, (English, Spanish and Italian) programmable control panel is easy to use and controls sealing time and temperature, gas flush, vacuum degree and line speed for various products.

#### **Standard Features:**

- Tray lidding only or modified atmosphere packaging (MAP) capability
- Handles pre-formed trays made of PP, PS, CPET, APET, aluminum, paperboard & more
- Foam or rigid trays, bowls or cups in standard or custom sizes can be easily run on the same machine
- Printed film registration system
- Clean mechanical/pneumatic operation, no messy hydraulics
- Fully automatic infeed conveyor
- Busch vacuum pump
- Utilizes flexible lid film or pre-cut lidding
- IP-65/NEMA-4 rated control panel & enclosures for wash down environments
- Multi-lingual (English, Spanish and Italian) programmable logic control panel controls sealing time and temperature, gas flush, vacuum degree, and conveyor speeds and features multi-program storage capability.
- Custom-machined tooling for your tray or tub specifications
- Quick tooling and setup changeover

