

28<sup>+</sup>  
YEARS  
OF  
EXCELLENCE



# MAP - Inhouse Nitrogen Generators



N<sub>2</sub> Purity 99% +



24 X 7 Food Grade  
Nitrogen Gas



15lpm/60 pouches per minute &  
30lpm/120 pouches per minute

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# Modified Atmosphere Packing (MAP)

Over the past three decades, a safe, tried, tested and proven method of combating food spoilage mechanisms without undesirable preservatives is "Modified Atmosphere Packaging" with the help of Nitrogen, an inert gas. Sometimes, also referred to as "MAP" or "Gas Flushing".

## Summits Expertise in Food packing and Beverages:

With over 28+ years of experience in PSA and Gas Separation technology, Summits has designed and crafted MAP-In-house Nitrogen Gas Generators to meet food-grade nitrogen requirements. MAP has complete pre-treatment, ensuring no moisture, oil and particles at the endpoint and monitoring facilities to ensure the system meets its desired standard delivering Food Grade Nitrogen round the clock. MAP occupies minimal space and can be kept next to your packing machine on the shop floor. MAP is safe to operate and does not require a skilled operator. MAP offers the fastest ROI over the use of outsourced Nitrogen Gas Cylinders.

## Benefits of MAP – Inhouse Nitrogen Generators



Preserves quality of the food by preventing exposure to oxygen



Maintains flavor, aroma, texture and nutritional value

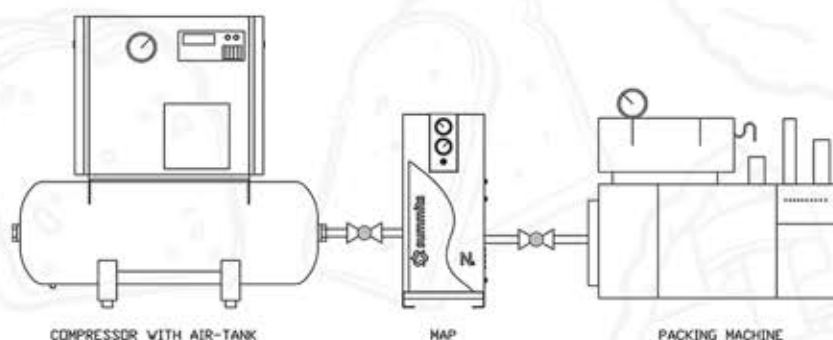


Extended shelf life

## MAP Variants

Model	N <sub>2</sub> Flow	N <sub>2</sub> Pressure	N <sub>2</sub> Purity
MAP V1	15lpm	5 bar g	99.5%
MAP V2	30lpm		

## Typical installation



Manufactured and marketed by



**Summits Hygronics Private Limited**

S.F. 192 Earithottam, Kannampalayam,  
Coimbatore - 641402.



+91 95009 96000



enq@summitsgroup.in



www.airdryer.in



## MAP Application



Potato chips, corn chips and extruded snacks



Nuts



Fresh chilled meats, poultry and fish



Cooked meats, poultry and fish



Coffee Beans



Edible oils - refining of palm and coconut oils