Ross Tray Sealers produce modified atmosphere packages (MAP) from preformed trays of almost any size or shape. Ross MAP systems package all types of cheese products at a full range of output rates. They produce attractive, leak-proof, tamper-evident packages with greater seal integrity and extended shelf life.

Ross manufactures a variety of tray sealers, including "IN" machines that feature an Inline design, as well as "A" and "S" Series machines that use a Tray Carrier design. All Ross tray sealers are built in the USA.

Ross Tray Sealers consistently produce packages with high-quality seals that virtually eliminate leaks. The machines are fast, highly flexible, and extremely easy to operate. They feature stainless steel construction to provide the highest level of sanitation.

Ross Tray Sealers have output rates ranging from 5 to 150 trays per minute, allowing you to choose the right machine and the perfect balance of production output to capital investment for your business. You do not have to sacrifice quality, shelf life, or package security.

Test your ideas and our equipment at the Reiser Customer Center.

The Reiser Customer Center provides you with the opportunity to test and develop new products and processes under the same conditions found in most food plants. The customizable 6,600 square foot processing room has space to run individual machines or fully automated lines. The Center also features a full kitchen for cooking and sampling finished products. The application specialists at Reiser can help you determine which system is right for your application.

The industry’s leading customer service and support.

At Reiser, we know that it requires a dedicated and knowledgeable support network to guarantee a satisfied customer. With more than 100 worldwide support professionals, we’ve put together a team that is one of the best in the world. Not only are we experts on our full line of equipment, we also understand product applications. From research and development, installation, training and service...to telephone support, application specialists, and a huge inventory of spare parts, no other supplier can match Reiser’s total commitment to its customers.

Visit us at www.reiser.com

Innovative cheese processing and packaging solutions.
The versatile Vemag is your single solution for producing a wider variety of innovative cheese products. The Black Book will prove to be the most versatile machine in your plant, providing efficient, high-speed production of all types of cheese products. The reliable Vemag sets the standards for portioning accuracy, speed, product quality and consistent performance. The Vemag incorporates a number of innovative attachments that can be swapped out in minutes, giving you the flexibility to produce everything from cheese blocks, sticks, slices and50s to processed sticks and planks. The Vemag is available in various models and hopper capacities to meet virtually any production requirement: The Vemag HP Series is perfect for higher volume production and the Vemag 500 for lower volumes. A Reiser-engineered Waterwheel attachment can be added to the Vemag to accurately divide product flow to any number of outlets and is perfect for multiple lane partitioning.

**Cheese Block Forming**
Extrude exact-weight cheese blocks with consistent dimensions and clean, even ends from cheese offcuts and trim.

**Cheese Slice Depositor**
Accurately form and deposit precisely portioned cheese slices onto conveyed product such as burgers and breads.

**Cheese Shredder Tapper**
Extrude and deposit a precise portion of cheese shreds directly onto conveyed product with complete coverage and no mess.

**Cheese Cup Filler**
Automatically portion, deposit and fill cups with complete coverage and no mess.

**Cheese Slicer Depositor**
Accurately form and deposit precisely portioned cheese slices onto conveyed product such as burgers and breads.

**Cheese Shape Former**
Produce exact-weight cheese portions in all shapes and sizes – from unique shapes to sticks and planks.

**Cheese Block Forming**
Extrude exact-weight cheese blocks with consistent dimensions and clean, even ends from cheese offcuts and trim.

**Cheese Shredder Tapper**
Extrude and deposit a precise portion of cheese products and improve yields with consistent size pieces ranging from 1/8” to 2-1/4”.

**Cheese Cup Filler**
Automatically portion, deposit and fill cups with complete coverage and no mess.

**Cheese Slicer Depositor**
Accurately form and deposit precisely portioned cheese slices onto conveyed product such as burgers and breads.

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