

PROFI 3



Perfect sealing



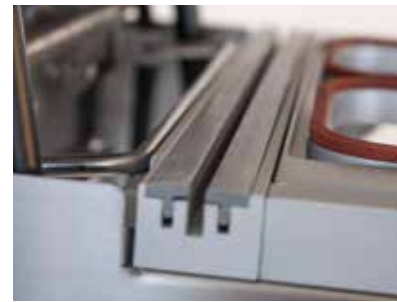
Compact dimensions



Easy to use

Versatile, simple and compact

The largest thermosealing machines in the line, it can use various size trays up to the maximum half gastronorm size. Interchangeable and designable moulds according to the tray that is used can be with a single hole or with multiple holes. Multi-compartment trays can also be used that can be designed according to need. Profi 3 ensures perfect sealing even in the presence of greasy or oily substances. The sealing plate is made of a single piece, flat with springs on the back, ensures a perfect and uniform sealing, adapting to all sizes of the trays, also the shelf at the base allows you to conveniently deposit unused molds.



Profi 3 is ideal for:



Supermarkets



Small gastronomies



Fast-food



Takeaway restaurants

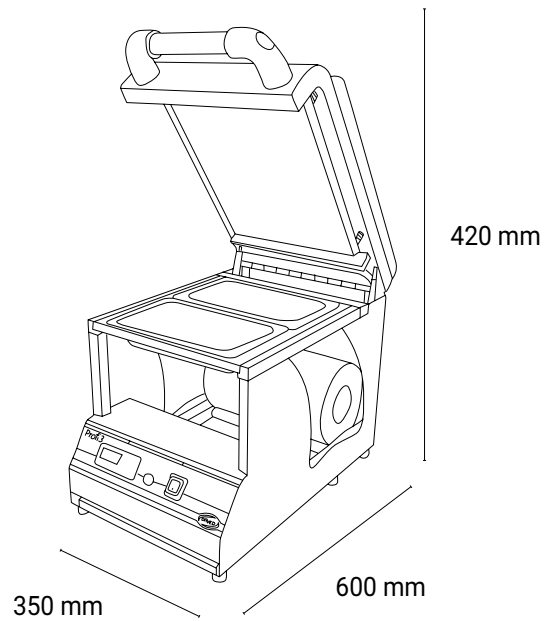
Packaging methods



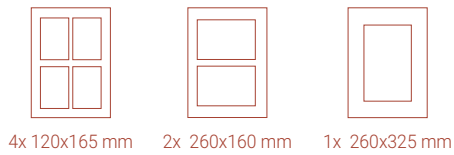
Sealing only

Thecnical data

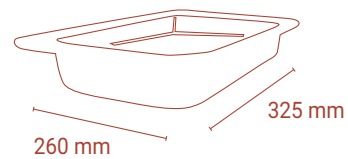
- > Bodywork: stainless steel
- > Size: 350x600x420h mm
- > Weight: 25 kg
- > Max power absorption: 1650 W
- > Power grid voltage: 230V 50/60Hz




Moulds




Max tray size



Standard equipment

 1 standard mould of your choice included

Optional on request

 Mould of your choice

Matching accessories



Trasparent Roll



Gastronorm trays