

PROFI 2



Perfect sealing



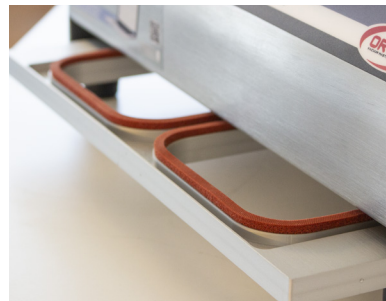
Compact dimensions



Easy to use

Speed, safety and professionalism!

Commercial thermosealer for medium size trays with a fixed work surface to ensure uniform sealing on all edges as well as the possibility of custom moulds in aluminium. Profi 2 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 shelf sizes; in addition, the shelf at the base allows you to conveniently store unused moulds.



Profi 2 is ideal for:



Supermarkets



Small gastronomies



Fast-food



Takeaway restaurants

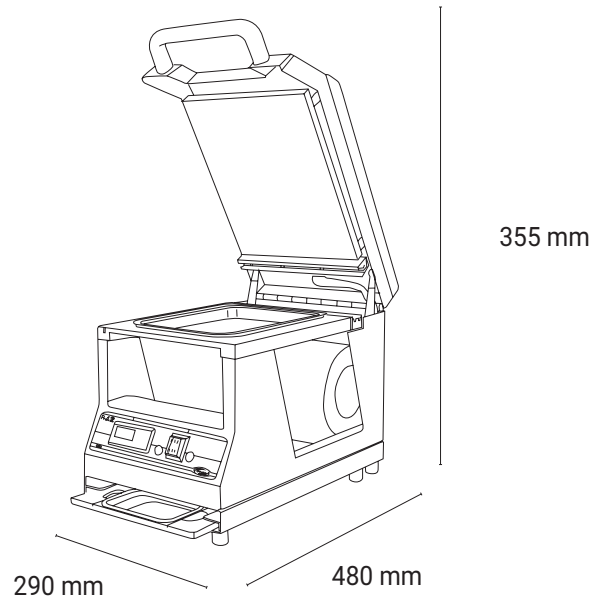
Packaging methods



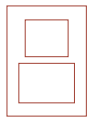
Sealing only

Technical data

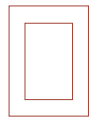
- > Bodywork: stainless steel
- > Size: 290x480x355h mm
- > Weight: 17,10 kg
- > Max power absorption: 750 W
- > Power grid voltage: 230V 50/60Hz



Moulds

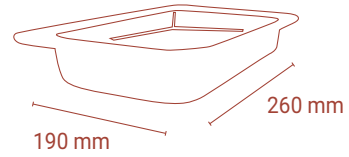


1x 137x95 mm
1x 190x137 mm




1x 190x260 mm


Max tray size



Standard equipment

 1 standard mould of your choice included

Optional on request

 Mould of your choice

Matching accessories



Polypropylene
Film Roll



PP transparent
trays