

# PROFI 1n



Zero burns system



Sledge system



Compact dimensions

## Excellent sealing, compact design

The smallest thermosealing sealer for its size, ideal to pack solid, liquid and soft products in efficient trays preserving taste and fragrance. Complete with an electronic adjustment of temperature and a worktop that guarantees the sealing uniformity on all the edges of the tray even in the presence of grease and oily. Profi 1n is characterized by the innovative system of protection of the sealing plate that prevents possible burns and the innovative "sledge" system, simple and immediate, allows you to easily use two types of gastronomy trays.



### Profi 1n is ideal for:



Supermarkets



Small gastronomies



Fast-food



Takeaway restaurants

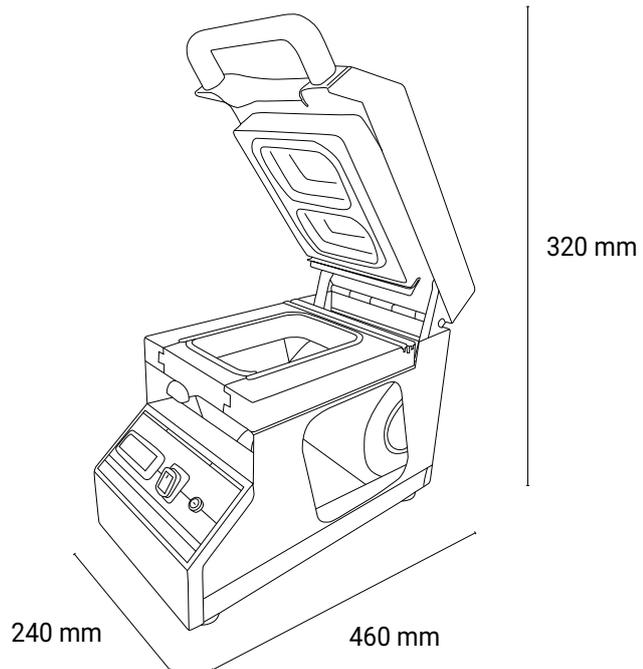
## Packaging methods



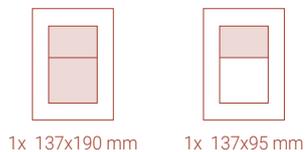
Sealing only

### Thecnical data

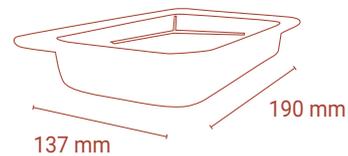
- > Bodywork: stainless steel
- > Size: 240x460x320h mm
- > Weight: 12,50 kg
- > Max power absorption: 340 W
- > Power grid voltage: 230V 50/60Hz



### Moulds



### Max tray size



### Standard equipment



### Matching accessories



Polypropylene  
Film Roll



PP transparent  
trays