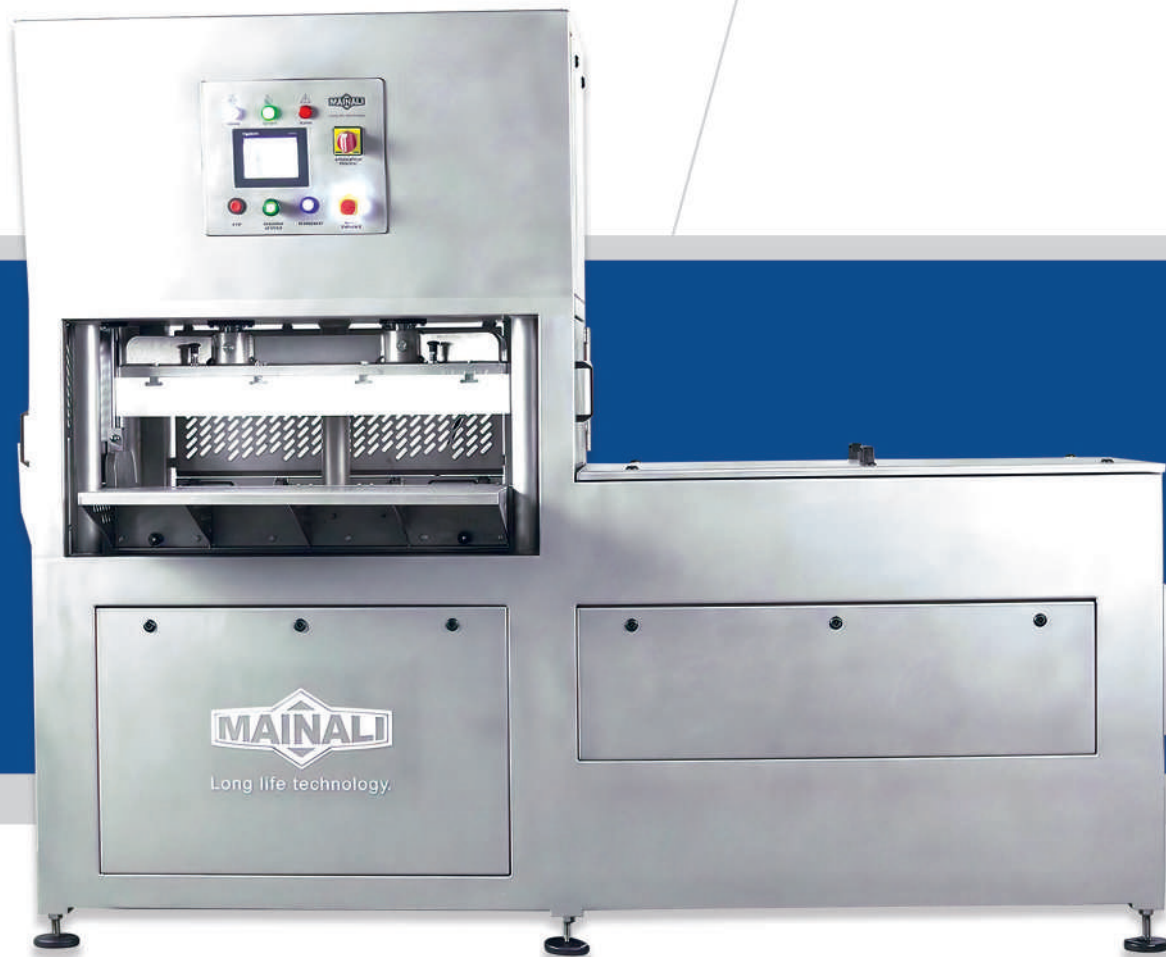


3D PRESS

MAINALI
LONG LIFE TECHNOLOGY



MAINALI 3D PRESS made of 3 groups of pistons, has been designed to press cured or frozen boneless food, at temperatures between -12°C and 0°C.

Its pressing system allows to the achievement of a homogeneous shape of the product, perfect to increase performance and productivity in the following processes.

With the three pressing dimensions, it is able to shape the products on three sides, thus being able to give a regular shape to any product.

It is made of high-quality materials, significantly extending the life of the machine. Among these, the chassis is made entirely of stainless steel, and also the high quality of the pistons with stainless steel rods stands out.

This machine has a PLC with a touch screen to be able to control pressing times, massages, recipes, statistics...

The 3D PRESS offers maximum safety and reliability through photoelectric barriers fully integrated inside the chassis, protected against knocks and water.

We manufacture interchangeable made-to-measure molds with rigid and fixed stainless-steel structures and interiors made of special FDA-certified plastics, for different formats.

In addition, the 3D Press has an ergonomic design with the perfect high loader size for the operator, which together with the safety barriers integrated into the chassis ensures maximum ease of work and safety.

TECHNICAL CHARACTERISTICS

ELECTRO-HYDRAULIC OPERATION

SPEED BETWEEN 4 AND 8 PRESSES/MIN

ELECTRICAL POWER 15kW

WEIGHT 2200Kg

VOLTAGE 380-490V III+T o 220V III+T

FOOTPRINT SEE LAYOUTS

