

L1-3D PRESS

The Mainali L1-3D press has been designed to press either boneless cured or frozen food.



The perfect system of massage and press allows achieving a homogeneity shape of the product, which is perfect to raise the performance and productivity in the following processes.

It is necessary to highlight the use of high-quality materials that extend significantly the life of the machine. Between these, stands up the chassis manufactured in whole in stainless steel and also the high quality of the pistons with stainless steel stems.

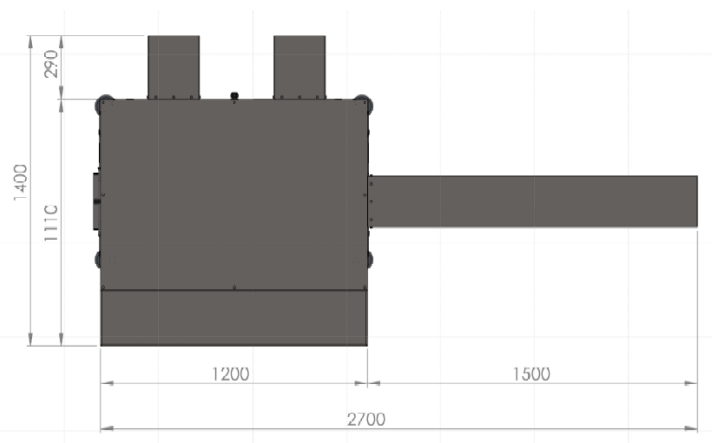
As a technical feature, the machine has two top and two back pistons with blade distributors like so side piston that works with variable pressure and other in the gate with speed regulation.

This machine is really easy to use for the operator since he just has to press the button. Besides, the L1-3D press has an ergonomic design with the perfect charger high for the operator, which together with the security barriers integrated into the chassis ensures the maximum ease to work and security for the operator.

It is a versatile machine due to the easily exchange mould system according to the product to press. It is also possible to customize the press with a mould charger and demoulding.

TECHNICAL FEATURES

Motor	7,5 kW
Dimensions	2700x1400x2000mm
Maximum pressure	150 bar
Weight	2000kg



Long life technology.

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