

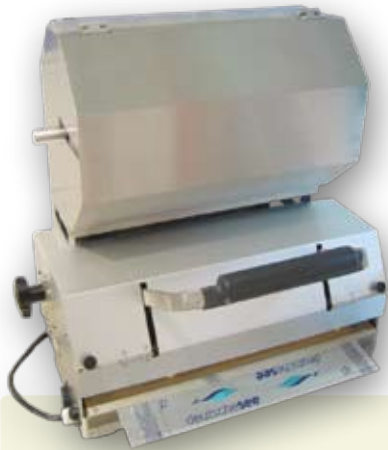


The innovative
WEBmer concept
for safety and sea freshness

PACKAGING. IDEAS. BOTH.

WEBER

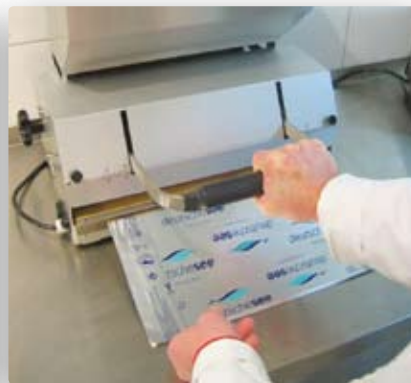
The logical concept.



The WEBAseal tubular packager works with a roll of tubular film.
The twist grip on the side moves the start of the film out of the machine.



Now pull the film out with both hands to the required size.



Simply press the handle down to cut off the packaging which is sealed by the heated sealing bar to make it leakproof.



You can now fill the foil bag with your fresh or smoked fish while your customers watch.



Then place the open side of the bag in the sealing device and press the handle down again briefly.
The bag is sealed without any odours...



... et voilà!
This innovative and economical packaging will be available at your counter very shortly.
Your customers will be thrilled!

THE WEBAseal CONCEPT FOR FRESH FISH

- leakproof
- thermal insulation to keep products refrigerated longer
- odourless, i.e. no irritating smell during transport or in the fridge
- the transport packaging can be kept unopened in the fridge for up to 24 hours
- preserves food
- suitable for freezers
- simple and easy to use
- economical with packaging
- saves additional outer packaging
- requires little space
- promotes your image
- added sales at your fish counter

Technical data:

- Dimensions WxHxD 513 x 484 x 381 mm
- Weight 27 kg
- Thermal output 220 W

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And when are you going to test it - without obligation?

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