



The innovative WEBAmer concept

# WEBAseal 400 SR

for fresh fish, meat  
and cold cuts

PACKAGING. IDEAS. BOTH.

WEBER

# The logical concept.



The WEBAseal 400 SR works with tubular film from a roll or with ready made bags.



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 while your customers watch with your fresh or smoked fish or meat and cold cuts.



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...



Ideal for ready made bags or for our oven-proof convenience ideas with WEBAtherm HEAT

## THE WEBAseal CONCEPT FOR FISH & MEAT

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

### Technical data:

- Dimensions W x H x D  
48 x 38 x 40 mm
- Weight 5.9 kg
- Thermal output 200 W / 230 V

#### PARTNERSCHAFTEN



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Mitglied SCAE  
(Specialty Coffee  
Association  
of Europe)



Partner des  
Coffee-Consulate  
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Sponsor der  
»Fischtheke  
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## And when are you going to test it - without obligation?

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