

FOOD range



MANUAL PAPER SEALER

MISTRAL 353

This U-shaped manual sealer with continuous heating allows airtight packaging using heat-sealable paper sheets. Perfect for deli counter, it ensures extended food preservation.

“Perfect for butchers, delicatessens, cheese makers, fishmongers...”

MISTRAL 353



Uses



Catering professions



Groceries & supermarkets



- ✓ Wide sealing band ensuring perfect leak-proof closure.
- ✓ Oblong heating element: more uniform heat distribution.
- ✓ Ergonomic handle insulated from the heating element for safe use: no burn risk.
- ✓ Suitable for use in humid environments.
- ✓ Optional: wall-mounted or tabletop paper dispenser.
- ✓ Stainless steel structure for easy cleaning and improved resistance to disinfectants (minimizes retention zones).



1 year warranty⁽¹⁾

⁽¹⁾Except wear parts








Compatible materials
Bio-sourced or compostable



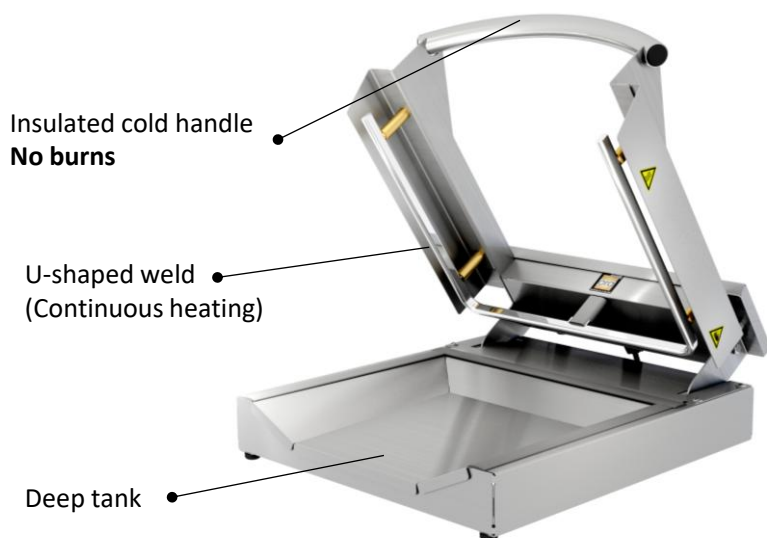
Compliance with
CE standards

TECHNICAL DATA

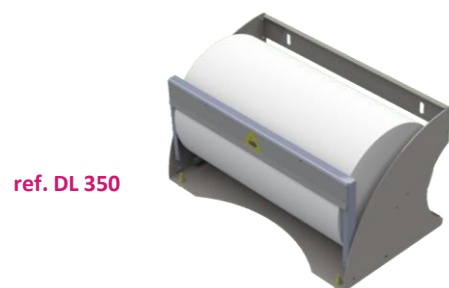
MODEL					
MISTRAL 353	34 x 38 x 43 cm	300 x 260 mm	10 kg	100 W	230 V - 50/60 Hz

* Open frame dimensions

EQUIPMENT

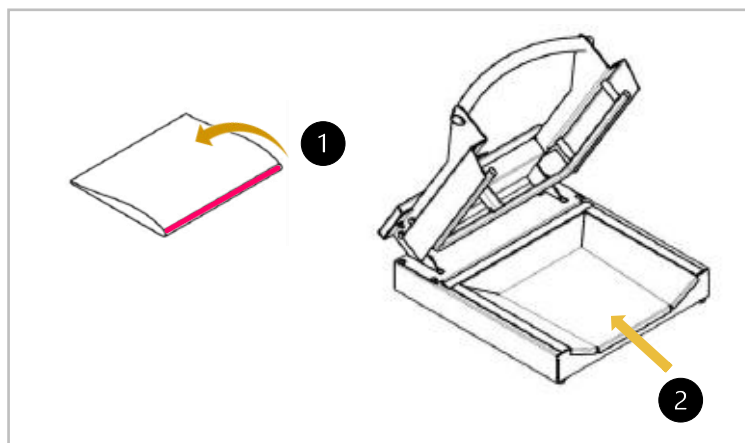


OPTIONAL DISPENSER



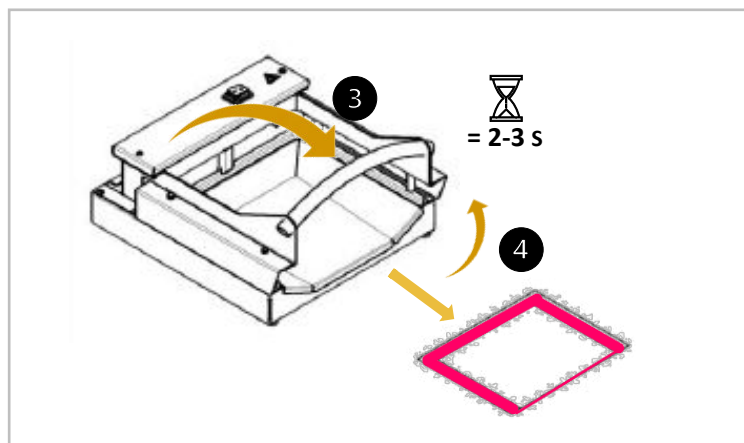
Wall-mounted or tabletop paper dispenser.
Enables cutting sheets from a paper roll to the desired length.

OPERATING PRINCIPLE



1 Place the food in the center of the heat-sealable paper sheet and fold it in half.

2 Place it in the deep tank, folded on the user side.



3 Lower the handle and hold it down for a few seconds to seal the "U"-shaped edges.

4 Lift the handle: the bag is formed around the food and is perfectly sealed.

Need more information?



Contact the sales department: +33 (0)4 74 00 59 54