# FOOD range







## STRETCH FILM DISPENSERS

2411-2602

These stretch film dispensers are ideally designed for packaging fresh cut products. They allow the stretch film to be easily wrapped around foodstuffs, GN trays or containers, ensuring healthy protection and optimal product preservation.



#### **Uses**



Catering professions



**Groceries &** supermarkets



Collective catering



- ✓ Cutting system with sliding cutter blade.
- ✓ Heating plate to seal the film under the product or container, making it hermetically sealed.
- ✓ Table-top or on stand (optional).
- ✓ Stainless steel structure for easy cleaning and better resistance to disinfectants (reduces retention zones).

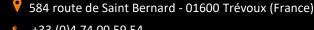




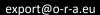
**Compatible materials** Bio-sourced or compostable



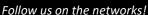












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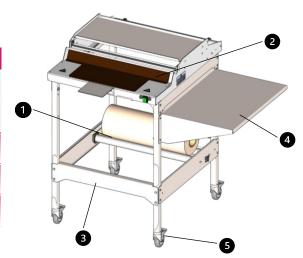


### **TECHNICAL DATA**

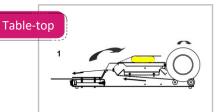
MODELS		0	Ø	KG	-W-	<b>(b)</b>	2000
<b>2411</b> table-top	48,2 x 22 x 9,3 cm	450 mm (max)	162 mm (max)	1,9 kg	/	/	/
2602 table-top	69,2 x 90,2 x 15,3 cm	600 mm (max)	230 mm (max)	13 kg	350 W	230 V 50/60 Hz	240 x 120 mm
2602 on stand	69,2 x 90,2 x 93,6 cm	600 mm (max)	230 mm (max)	30 kg	350 W	230 V 50/60 Hz	240 x 120 mm

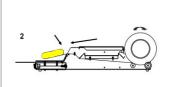
### **EQUIPMENT**

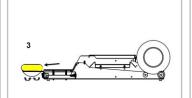
N°	DESCRIPTION	2411	2602	
0	Integrated roll holder	<b>✓</b>	<b>~</b>	
2	Cutting system	cutting blade	heating plate	
8	Stand with 1 integrated roll holder	×	<b>option</b> ref. CHASSIS2602	
4	Side shelf	×	<b>option</b> ref. TABLAT2602	
6	4 wheels with brakes for stand	×	<b>option</b> ref. ROULETTES60	

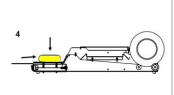


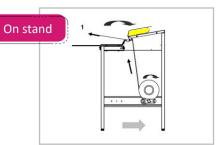
#### **OPERATING PRINCIPLE**



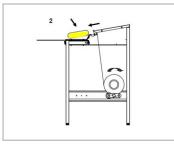




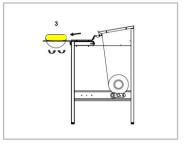




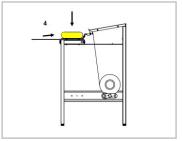
Place your food (or container) on the tray and unroll the film over it.



Wrap the stretch film around the product.



Place the product on the stretching table (located at the front of the dispenser) to fold excess film under it.



Place the product on the heating plate: the heat shrinks the film around the product to pack it hermetically.

Need more information?



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





