



Press system

# PF VERLATORI 3D



## How much can you produce?

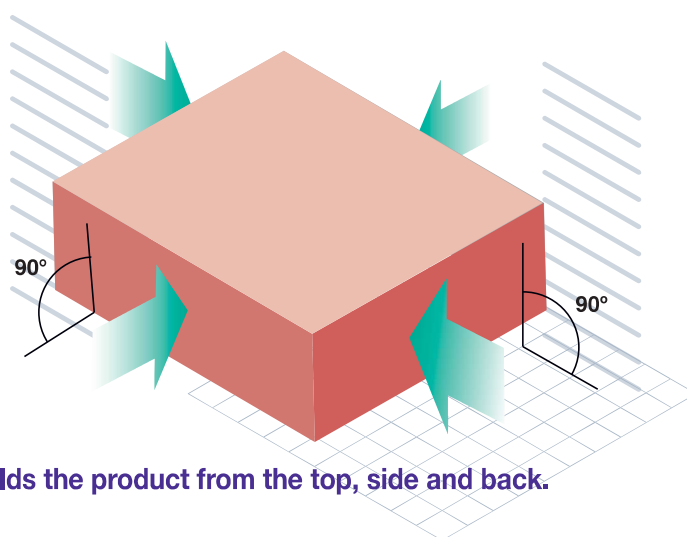
We adapt to your production capacity.

## FEATURES

This 3D system exerts low pressure on the product from the top, thus preventing the meat fibres from breaking.

At the same time, the lateral cylinder advances at low pressure, obtaining a preform of the product. The high pressure then compacts and evens out the product, by closing the cracks.

This new electronic - hydraulic system applies pressure massages on the product in order to concentrate the meat more quickly and obtain better product pressing. The number of massages, execution time and total pressing time are programmed and saved in the control panel for each type of product.



It moulds the product from the top, side and back.

## ADVANTAGES

### 1 Three-dimensional pressing

Pujolàs 3D pressing technology is characterized by gradual pressing vertically, horizontally and laterally. A waste-free filleting process.

### 3 Greater Yields

The result obtained is a completely uniform piece, achieving the same weight in each slice and a waste-free filleting process. Compact and regular edges, the whole product from start to finish.

### 5 Mould changing

A new tool-free mould changing system which is fast, easy and effective in the sanitizing and disinfecting process.

### 2 Product formats

A very wide range of shapes are available for each type of product. We adapt our equipment to the production needs of our customers.

### 4 Compact and uniform

Our self-regulating pressing system results in individually optimized products. This innovative system allows massage regulation avoiding any fiber breakage during the pressing process.

### 6 Productivity

Our system guarantees maximum product quality at greater speed.

# PF VERLATORI 3DR

The PF Verlatori 3D meat forming presses have been designed to minimise product waste during the filleting process. Its versatility allows various types of products such as pancetta, loins's head, loin, bacon and other types of frozen or cured meats, to be pressed, simply by changing the moulds.



## END PRODUCT



## OPTIONS



**Moulds**  
Special  
moulds for  
cured ham.



**Trollies  
for moulds**  
Designed to  
protect the  
moulds.



**Modem / Connectivity  
System**  
Online connectivity support  
that connects directly with  
our technicians for further  
computer updates.

## IN ADDITION TO THE PRESSING SYSTEM:

### CUTTING SYSTEM

Cutting equipment that is integrated into the pressing system in order to automate production. Our cutting system guarantees a clean cut without waste and a uniform and regular piece. We streamline and automate the cutting process.

Suitable for all types of boneless, cured or frozen products.

The cutting system can be optimized according to the productive needs of each client.



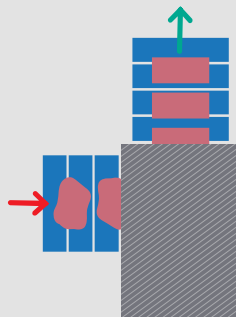
### PROCESS AUTOMATION

Thanks to our adaptability we are able to offer pressing systems that fit the needs of our customers. The production line allows for productiveness and uninterrupted performance, from product entry to packaging.



### PRODUCT SIDE LOADING

Side loading is designed for those industries aiming automate the process after pressing. With this option, our customers can automate the loading of their cutting machines continuously and without interruption.



### 'LONG-SIZE' PRESSING SYSTEM

This new concept has been developed to provide a solution to the pressing of extremely long products. The pressing system acts simultaneously on the whole piece, achieving a complete and uniform product from start to finish.



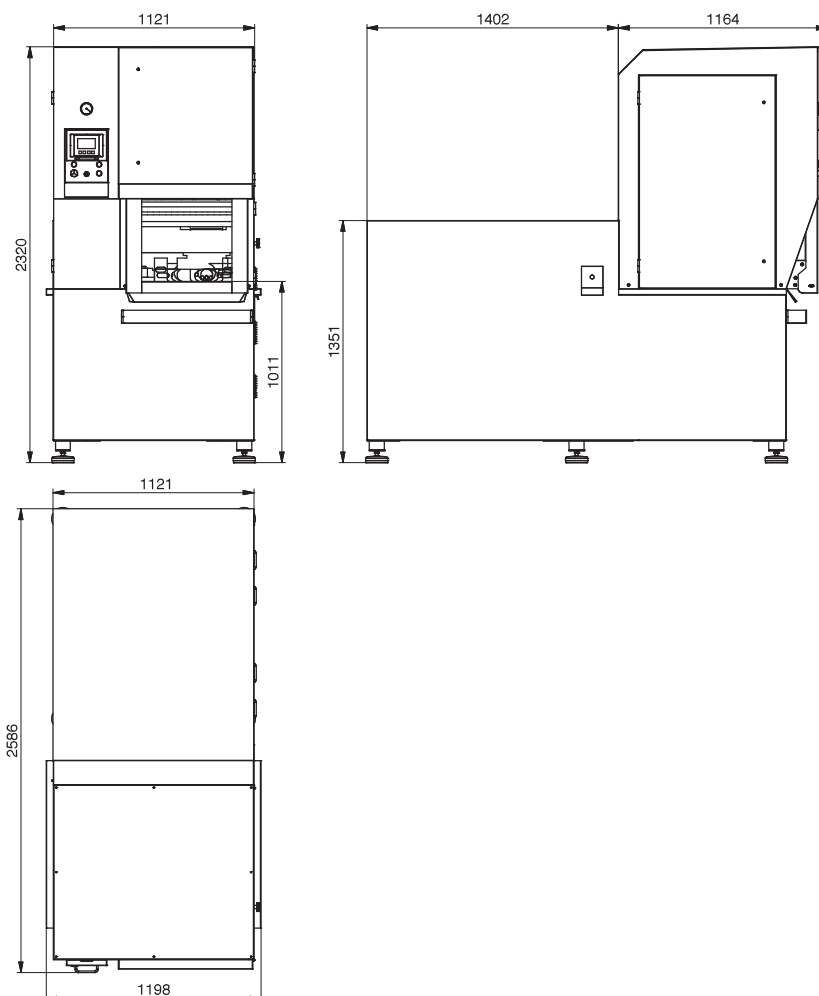
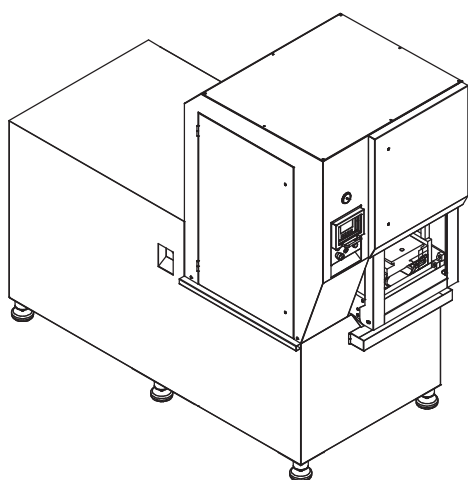


## QUALITY VERLATORI SYSTEM



# PF VERLATORI 3DR

Pujolàs designs and manufactures VERLATORI models according to specific customer needs.



## MEASUREMENTS AND CHARACTERISTICS OF STANDARD MODELS



	LENGTH (mm)	WIDTH (mm)	HEIGHT (mm)	WEIGHT Approximate	POWER ELECTRIC	AIR COMPRESSED	HYDRAULIC POWER	PIECES PER MINUTE	LOADING SYSTEM PRODUCT	SYSTEM COOLING	SYSTEM REMOTE CONTROL	CART TO STORE MOLDS
<b>PF 3D-560</b>	2,100	1,150	2,320	1,700 kg	6kW	6 Bar	150 Bar	3-4	Manual	Optional	Optional	Optional
<b>PF 3D-700</b>	2,600	1,150	2,320	1,800 kg	6 kW	6 Bar	150 Bar	3-4	Manual	Optional	Optional	Optional
<b>PF 3DR-700</b>	2,600	1,150	2,320	2,000 kg	12 kW	6 Bar	200 Bar	6-8	Manual	Included	Optional	Optional
<b>PF 3DR-1000</b>	2,950	1,600	2,200	2,200 kg	12 kW	6 Bar	200 Bar	6-8	Manual	Included	Optional	Optional
<b>PF 3DRS</b>	3,850	3,000	2,320	2,500 kg	13 kW	6 Bar	200 Bar	5-7	Auto.	Included	Optional	Optional
<b>PF 3DRS + PGT</b>	± 5,000	± 4,200	± 2,320	2,700 kg	15 kW	6 Bar	200 Bar	5-7	Auto.	Included	Optional	Optional
<b>PF 3DRM</b>	5,100	1,600	2,200	2,700 kg	15 kW	6 Bar	200 Bar	4-8	Manual	Included	Optional	Optional

For further information, contact us at:

### PUJOLÀS

Pol. Ind. Pla Politger 2  
17854 Sant Jaume de Llierca (GIRONA) Spain  
Tel.: +34 972 26 92 78 - Fax: +34 972 26 62 76  
dep.comercial@pujolas.com

[www.pujolas.com](http://www.pujolas.com)

Visit our



**PILOT PLANT**  
R & D Center