

PF VERLATORI 3DRM

4D press for cured ham pressing and molding



Performance and engagement for the food industry

With over 40 years of experience in the food industry sector, we have a strong track record of delivering **high-quality equipment**. Pujolàs designs, develops, and manufactures equipment for the production and processing of **food products**. We combine traditional techniques with the latest innovations to achieve high-quality results and significant added value. Efficiency and performance in every product are our commitment.



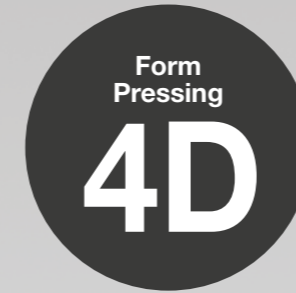
PF 3DRM

Forming press for cured hams in block format

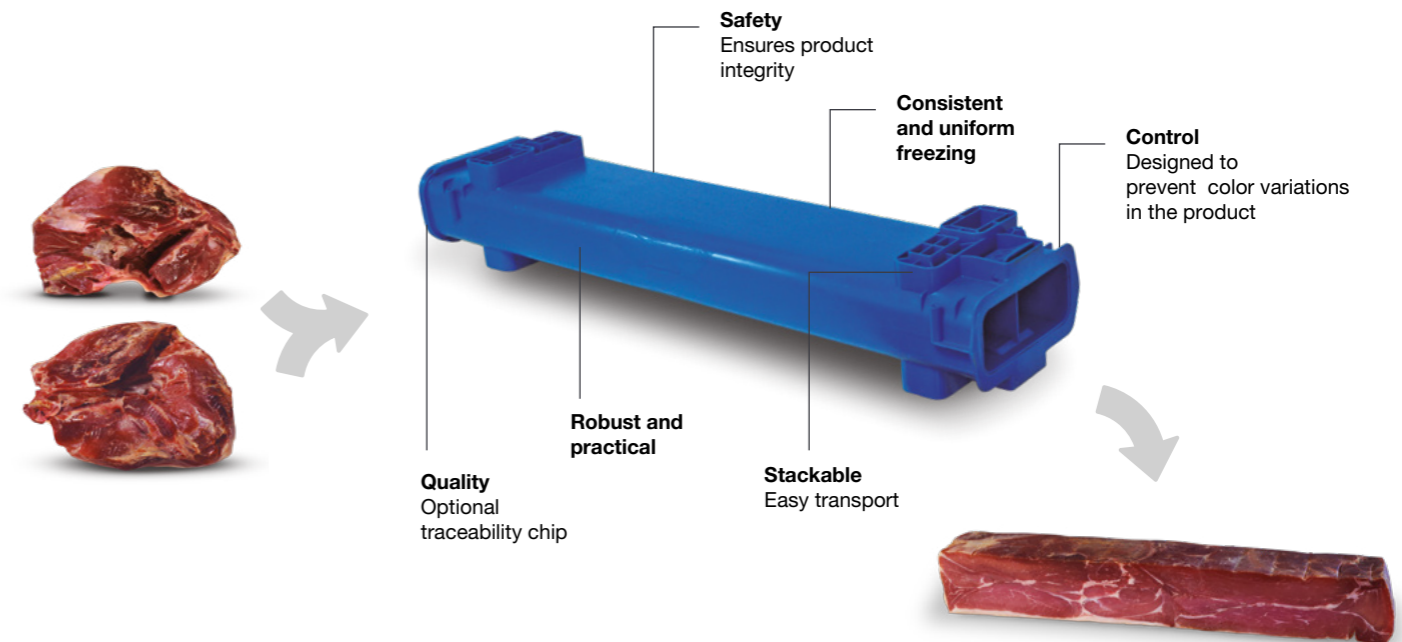
The PF Verlatore 3DRM has been specifically designed to bind multiple hams, optimizing the slicing process and ensuring maximum yield.

✓ Compact and uniform blocks

✓ Reduced waste in slicing



Developed in close collaboration with cured ham industry experts



PF VERLATORI 3DRM

Cured ham press with molds.
Continuous in-line pressing and molding
for maximum uniformity.





We adapt to your needs.
Contact us



Control Panel
Intuitive and user-friendly graphical interface for operators.

Hygiene & cleaning
Fully open machine, free of corners, designed for maximum hygiene. Removable molds in under 5 minutes ensure fast and efficient cleaning.

Automatic molding
Pressing and compacting of cured hams, precisely placing them into the molds.

Pujolàs Benefits

-  Uniform product width and height to ensure consistent slice weight.
-  Pressing and molding of single or double hams to minimize waste in the slicing process.

-  Maximized production capacity and minimized operating costs.
-  Maximum pressure to ensure a flawless bond in double hams, optimizing quality and yield in the slicing process.

Individualized safety features
Electronic barriers on both modules, allowing simultaneous operation in the pressing and molding zones.

Doble prensado 4D
Sistema de doble prensado diseñado para garantizar que ambos extremos del producto queden completamente compactados, planos y uniformes.

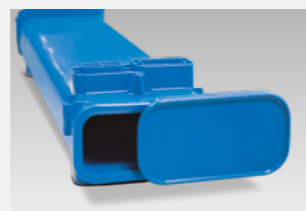
Manual or automatic discharge (optional)
Option to remove molds from the molder using a conveyor belt or manually.

4D Double Pressing
Double pressing system designed to ensure that both ends of the product are completely compacted, flat, and uniform.

Optional accessories



Automatic discharge
Option to remove molds from the molder via a conveyor belt or manually.



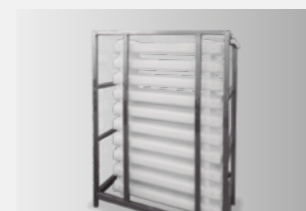
Automatic mold closure
Automatic front mold closure system with a sliding lid and lid storage.



Automatic mold stacking
Automated system for stacking molds on trolleys.



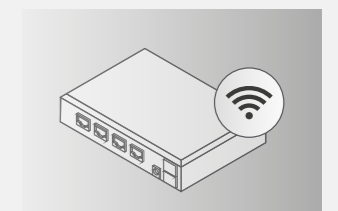
Lid and separator trolleys
Made of stainless steel, designed to store lids and separators for quick operator access.



Mold stacking trolleys
Stainless steel construction, capable of stacking up to 50 molds, providing a durable and organized solution.



Mold storage cart
Designed to facilitate cleaning and storage tasks.



Remote access
Integrated modem to allow remote access by Pujolàs technical service.



Fully automated in-line system

For pressing, molding, demolding, mold washing, and drying

Mold loading conveyor – for filled molds

Pressed cured ham output conveyor

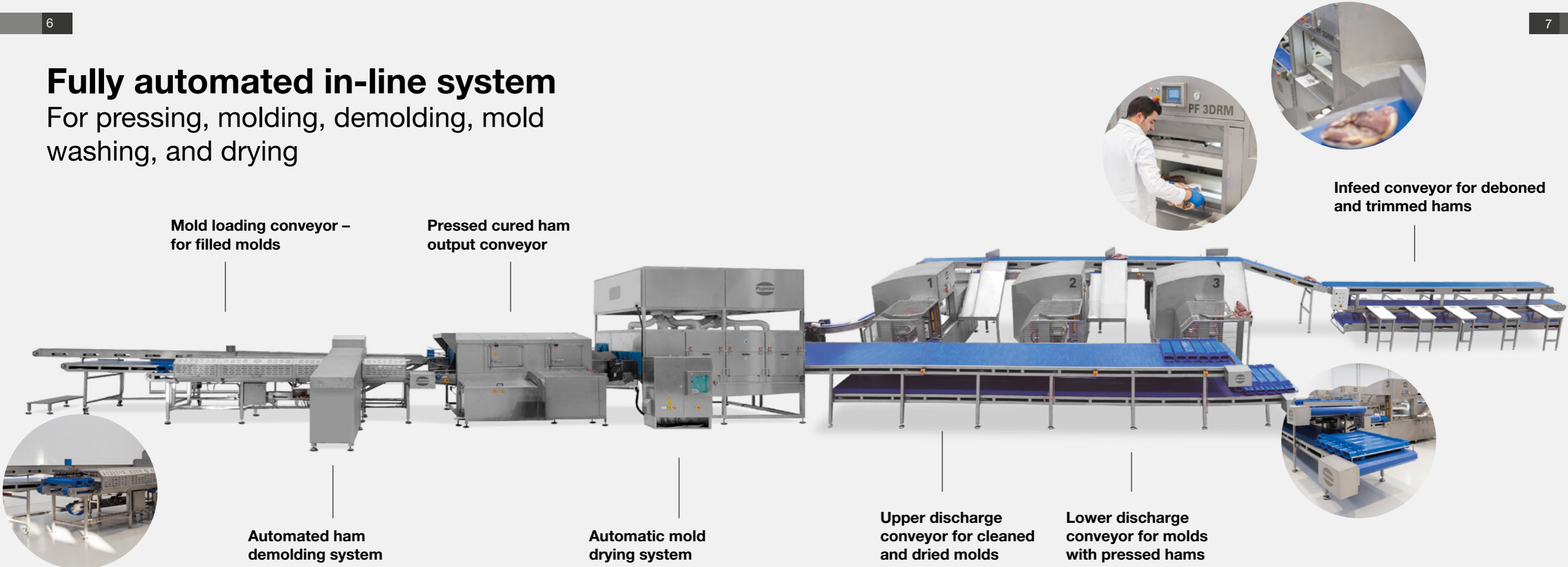
Automated ham demolding system

Automatic mold drying system

Upper discharge conveyor for cleaned and dried molds

Lower discharge conveyor for molds with pressed hams

Infeed conveyor for deboned and trimmed hams



Semi-automatic system

For demolding and mold washing



MDM 180
Demolding

Pujolàs offers two demolding solutions: automatic and semi-automatic. Both options eject the product from the mold, but the automatic system operates continuously via a conveyor, while the manual option requires an operator to position the mold manually in the machine.



PLM 1000
Mold, closings and separator washing

The PML 1000 washing system ensures proper sanitization of molds, closings and separators, guaranteeing total disinfection.

Performance and engagement for the food industry

Since 1985, we have been innovating to deliver results that replicate the artisanal process while maintaining quality and increasing profits.



PILOT PLANT
R & D Center

Working hand in hand with our customers.

Want to assess the performance of your product?

At our Pilot Plant, our research and development center, you will find a showroom of our equipment. You can conduct tests and trials of the machinery and evaluate the development of your product.

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