



Convenience in today packaging is a key element for customer satisfaction. An easy-peel rigid dome delivers outstanding product visibility, high quality perception and Map protection. Once the lid is removed the product can be placed directly into the oven and cooked in the tray.



✓ MAP product

✓ Easy Peel

✓ Standard alu foil bases for oven-ability

✓ High quality perception

✓ Outstanding product visibility



Tray sealers

G. Mondini offers a whole range of machines for the Rigid Dome application. Besides being equipped with sealing tools for the standard Map technology, all the Mondini machines can be predisposed for the Domed-Lid solution, by means of a special kit including the unique solution of the double heating from the top and from the bottom and a dedicated sealing tool, which is specially designed to allow Map with a rigid lid.

The trays can be presented to the tray sealer with the rigid dome already on, which can be positioned on top of the tray either manually or through automatic systems.

The Rigid Dome facility keeps unaltered the usual flexibility of the machine and its high efficiency for all the other applications.



As a guide line, the Rigid Dome kit allows to handle packs up to a maximum height of 110 mm., which can be equally shared between tray and dome. The G. Mondini range includes systems suitable for reaching an output going from 20 trays per minute up to 65 trays per minute designed for this specific application.



Ready to Cook

- Ideal pack to create ready-to-cook products with the simple addition of basic components.



- High added-value product.
- Opening up wider market shares and opportunities for the meat and poultry producers.

- Even stacked the pack keeps its high product visibility and appeal.



- Consumer advantage and convenience from a ready to cook product are increased by the use of alu foil bases, which allow the tray to be placed directly into the traditional oven for direct and even long time cooking.



- MAP protection and extended shelf-life are guaranteed by the availability of EVOH-based domes.