



**Patented.
Exclusive.
Innovative.
Quality.**

Qennio Quality *Package your products with confidence.
Your ennio quality guarantee.*

ennio Pre-Fixed Netting is used to control the maximum diameter of your meat product and it's the perfect product for your meat slicers and thermoformers.

Product Benefits

- Used where pre-determined product size is required
- High strength and tension
- Maximum stretch for perfect size uniformity
- Excellent binding, no holes, voids or gel spots
- Eliminates wastage on slicers
- Ensures no tray overhang on thermoformers

Size Guide

Maximum Size (mm)	185	195
Tube Diameter (mm)	160	180

Other sizes are available upon request.

EnnioVATION
Unique & exclusive products

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SCAN QR CODE