Tecnotrip
VACUUM PACK TECHNOLOGY

RET2-80

Manual shrink tank



Factories

Ideal for improving presentation and contracting blood on pieces of meat.

Suitable for small productions.

Recommended for slaughterhouses and small sausage factories.

The **RET-2-80** is ideal for:

Cheeses

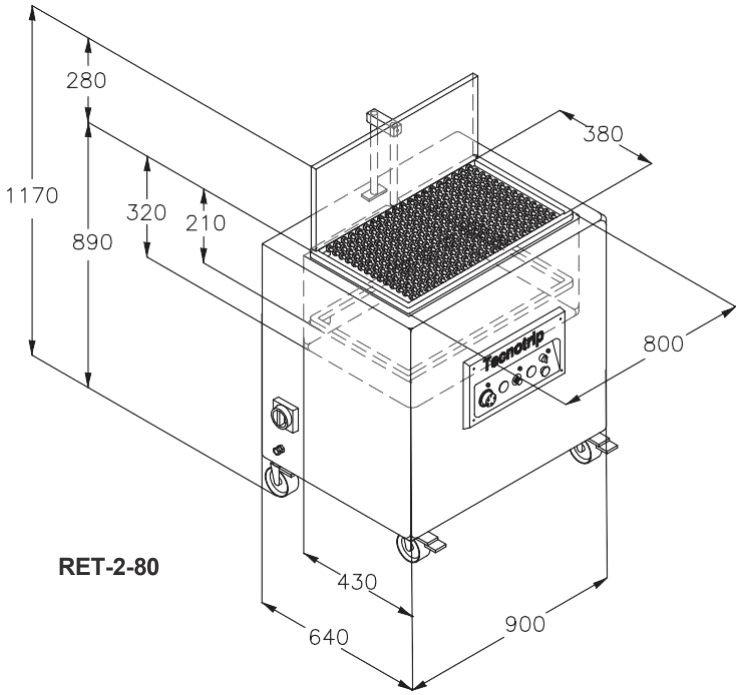
Sausages

Meats

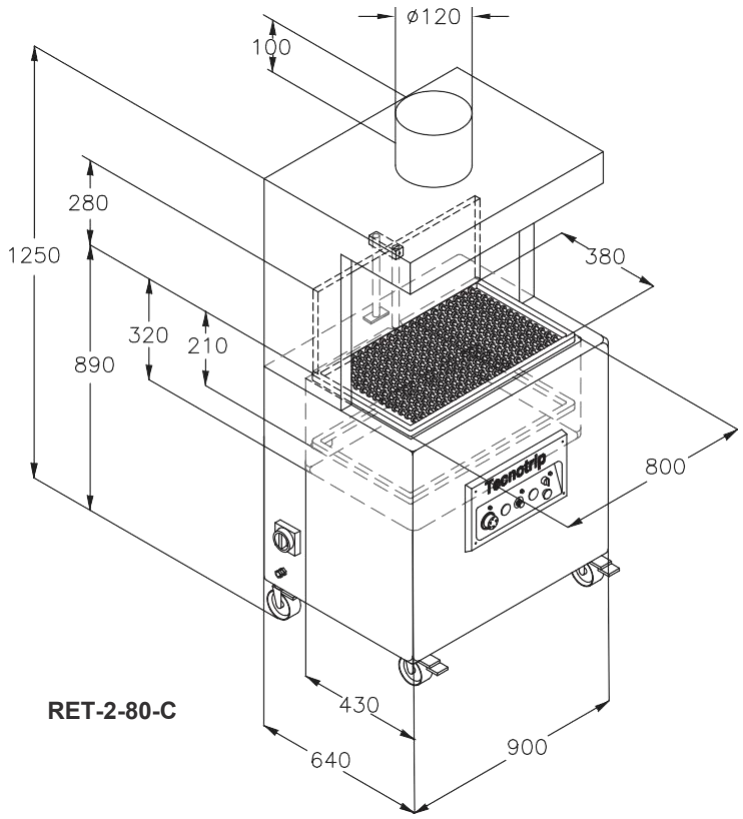
Tecnotrip
VACUUM PACK TECHNOLOGY

RET2-80
Manual shrink tank

We design, manufacture and market.
Seriousness, commitment, quality and service... loyalty to our customers.



RET-2-80



RET-2-80-C

Features
Easy maintenance and cleaning
Manufacture according to CE standard
Product entry and exit: manual
Water heating: electric

Technical data

Model:	RET-2-80	RET-2-80-C
Exterior dimensions/mm:	900x640x1170	900x640x1250
Chamber dimensions/mm:	800x380x210	
Power/Kw:	9	
Electrical connection:	220/380V 50/60Hz 3ph	
Weight/kg:	140	
Water capacity/Ltr:	85	
Water temperature:	100ºC	

Equipment
Analog programmer
Bell: RET-2-80 (optional)

Information about analog programmer
Water temperature regulator
Immersion time controller
**see descriptions on the web*

Accessories and consumables
Retracting bags

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