Tecnotrip
VACUUM PACK TECHNOLOGY

RET2

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** is ideal for:

Cheeses

Sausages

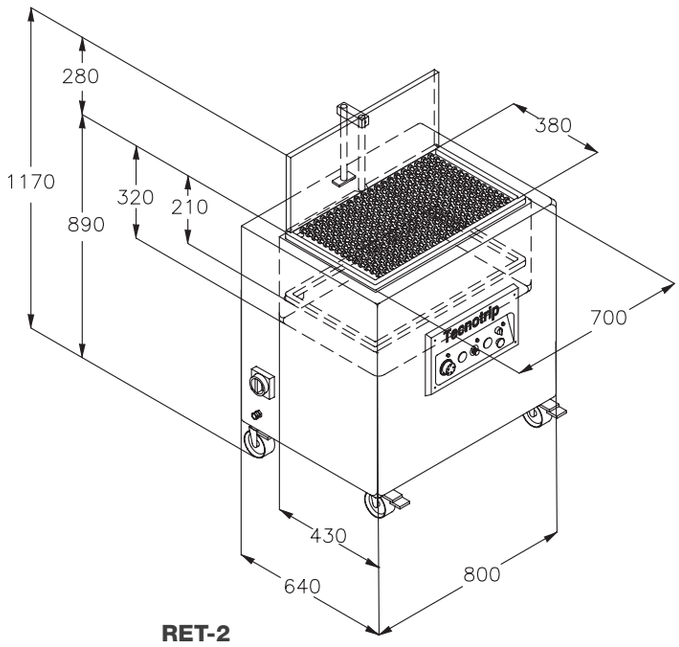
Meats

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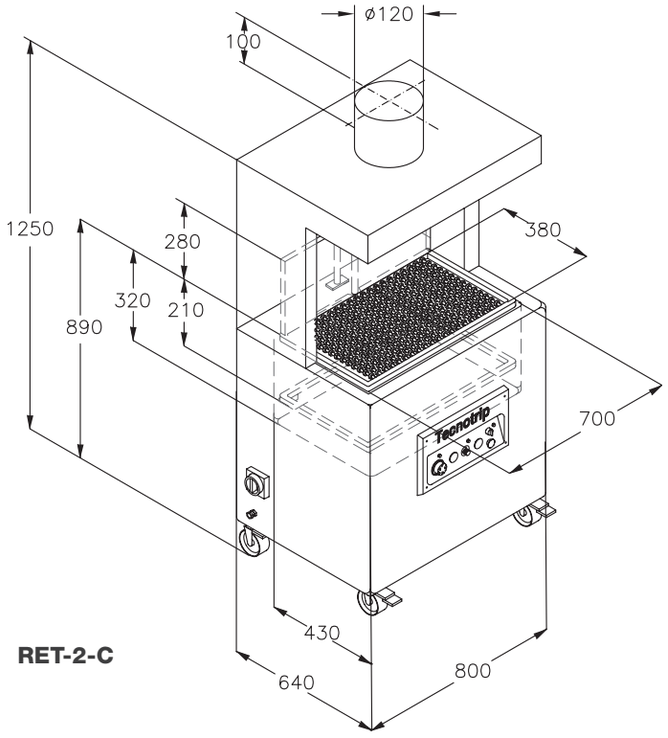
RET2
Manual shrink tank

We design, manufacture and market.

Seriousness, commitment, quality and service... loyalty to our customers.



RET-2



RET-2-C

Features

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

Technical data

Model:	RET-2	RET-2-C
Exterior dimensions/mm:	800x640x1170	800x640x1250
Chamber dimensions/mm:	700x380x210	
Power/Kw:	8	
Electrical connection:	220/380V 50/60Hz 3ph	
Weight/kg:	120	
Water capacity/Ltr:	75	
Water temperature:	100ºC	

Equipment

Analog programmer
Bell: RET-2-C (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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