Tecnotrip
VACUUM PACK TECHNOLOGY

RET A-4

Automatic shrink tank



Factories

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

Suitable for big productions.

Recommended for synchronizing with automatic packaging lines.

The **RET-A-4** is ideal for:

Cheeses

Sausages

Meats

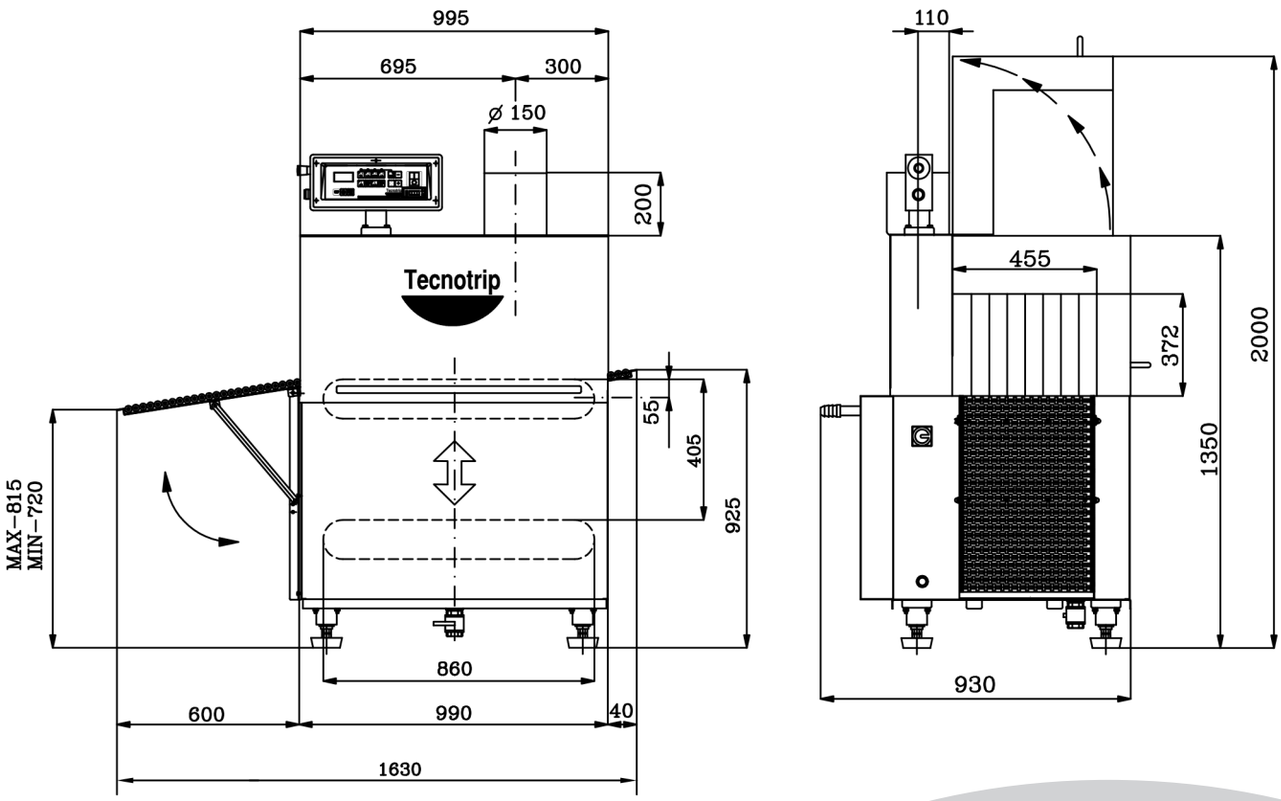
Tecnotrip
VACUUM PACK TECHNOLOGY

RETA-4

Automatic shrink tank

We design, manufacture and market.

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



Synchronizable with packaging models:
EVA-9-11, EVD-A-20, EVC-26 and EVC-27

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

Technical data
Exterior dimensions/mm: 1730x930x1590
Chamber dimensions/mm: 870x440x285
Power/Kw: 30
Compressed air/bar: 6
Electrical connection: 220/380V 50/60Hz 3ph
Weight/kg: 273
Water capacity/Ltr: 200
Water temperature: 100ºC

Equipment
Digital program: CD System
Bell

Information about analog programmer
30 programs to select
Product input selector
Immersion input time selector
Water drained time selector
Discharge time selector
Stop the cycle
Cycle selector
**see descriptions on the web*

Accessors and consumables
Retracting bags

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