Tecnotrip
VACUUM PACK TECHNOLOGY

SAP

Vacuum tumbler for massaging



Laboratories

Catering

Factories

Meat slaughterhouses

Ideal or all types of meats with and without bone: hams, pallets, bacon, jars, knuckles, chickens...
Suitable for all types of productions, depending on the model.
Recommended for sausage factories, laboratories...

The **SAP** is ideal for:

Meats

Sausages

Tecnotrip
VACUUM PACK TECHNOLOGY

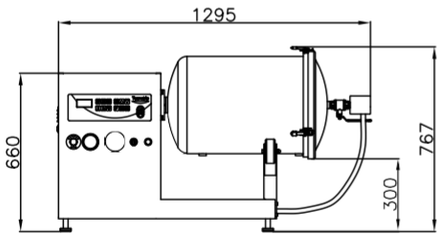
SAP

Vacuum tumbler
for massaging

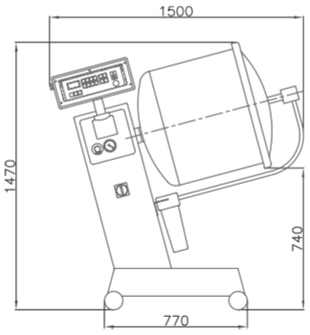
We design, manufacture and market.

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

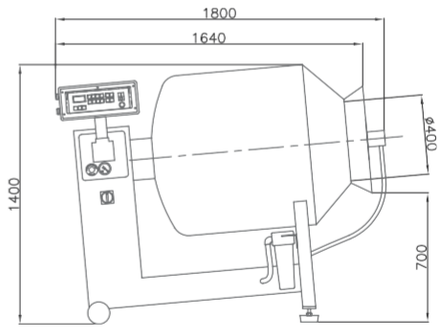
The high level of vacuum, combined with interval massage, causes a thorough exudation of proteins, an opening of tissue cells, and prevents foaming, eliminating coocking waste process of massaging by the friction of the meat against the meat, allows the preservation of the solid texture of the muscle without deteriorating the products.



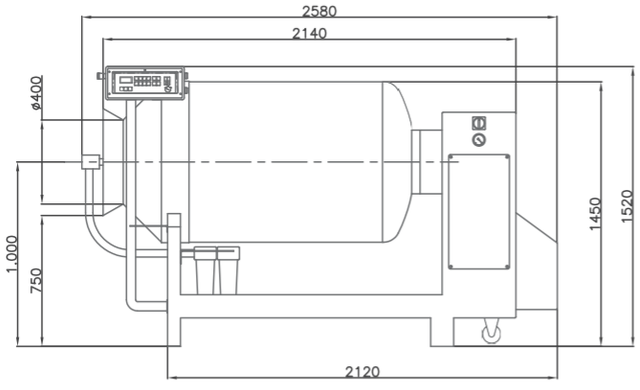
SAP-70



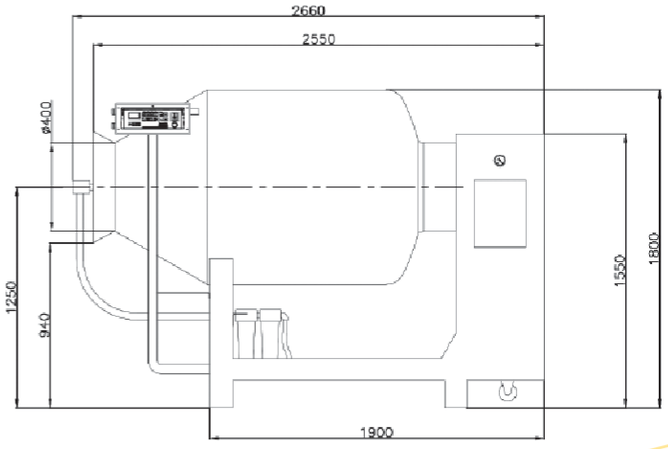
SAP-200



SAP-470



SAP-800



SAP-1200

Features

Easy maintenance and cleaning
Manufacture according to CE standard
Massage shovel
Top with airtight closure

Equipment

Digital programmer: CD system
Speed regulator

Technical data

Model:	SAP-70	SAP-200	SAP-470	SAP-800	SAP-1200
Exterior dimensions/mm:	1280x600x870	1500x700x1470	1800x800x1400	2580x880x1520	2660x1120x1800
Drum volume/Lts:	70	200	470	800	1200
Power/Kw:	0,5	0,75	0,75	2	4
Electrical connection:	220/380V 50/60Hz 3ph	220/380V 50/60Hz 3ph	220/380V 50/60Hz 3ph	220/380V 50/60Hz 3ph	220/380V 50/60Hz 3ph
Pump:	8 m^3/h	21 m^3/h	21 m^3/h	40 m^3/h	63 m^3/h
Weight/kg:	97	180	273	425	610

Information about the digital programmer

Total program time
Rotation time
Stop time
Elapsed time
Time to finish program

Tecnotrip, S.A. C/ L'Alguer, 22 · Pol. Ind. Nord 08226 Terrassa (Barcelona) Spain
Tel.: +34 93 735 69 69 · WhatsApp: 695 781 799 · tecnotrip@tecnotrip.com

youtube

tecnotrip.com